

Appetizers



GUACAMOLE \$14

CREAMY HASS AVOCADOS, LIME JUICE, CILANTRO, TOMATOES & RED ONIONS.

QUESO \$11 (AUSTIN-STYLE CHEESE DIP)

PLAIN CHORIZO ADD \$3

MEXICAN GRILLED CORN \$10

GRILLED CORN ON THE COB SERVED WITH A CHILI AIOLI, LIME JUICE & COTIJA CHEESE.

"TOT" CHOS \$12

TATER TOTS TOPPED WITH CLASSIC NACHO TOPPINGS: CHEESE, GUACAMOLE, SOUR CREAM & PICO DE GALLO

CAESAR CHAVEZ SALAD \$11 ENTREE \$16

SPICY CAESAR SALAD MADE WITH ROMAINE LETTUCE, ROASTED CORN, AVOCADO, GRATED COTIJA CHEESE CRISPY TORTILLA STRIPS AND A CHIPOTLE CAESAR DRESSING. WITH SEARED STEAK OR SALMON \$3

BUFFALO "CALI" BITES \$11

CAULIFLOWER SERVED BUFFALO WING STYLE WITH SOY RANCH.

TORTILLA SOUP \$9

TORTILLA SOUP WITH GRILLED CHICKEN, TORTILLA STRIPS JACK CHEESE, & SLICED AVOCADO.

RAD WINGS \$12

SWEET & SPICY CHICKEN WINGS WITH SOY RANCH DRESSING.



TACO TRUCK TACOS

BAJA FISH \$6

TEMPURA BATTERED MAHI MAHI, WITH CABBAGE AND AVOCADO SLAW, PICO DE GALLO AND COTIJA CHEESE.

CARNE ASADA \$6

GRILLED MARINATED SKIRT STEAK TOPPED WITH ONIONS, CILANTRO AND LIME.

THE MARLEY \$5

JAMAICAN STYLE JERK CHICKEN SERVED WITH BRAISED CABBAGE AND SWEET PLANTAIN.

SHROOMS ASADA \$5

GRILLED PORTABELLO MUSHROOMS, WITH CARAMELIZED ONIONS, GUACAMOLE, CILANTRO AND LIME.

SEARED AHI TUNA \$6

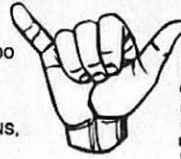
AHI TUNA, JICAMA SLAW AND CHILI-LIME AIOLI.

AL PASTOR \$5

SPIT GRILLED SPICED PORK SERVED WITH ONION, CILANTRO AND A SLIVER OF GRILLED PINEAPPLE.

VEGAN "ISH" TACO \$5

BREADED HEARTS OF PALM, VEGAN CHEESE, CABBAGE, VALENTINA HOT SAUCE AIOLI.



BRUNCH

ALL TACOS SERVED ON 4.5" CORN TORTILLAS

AVAILABLE 7 DAYS A WEEK FROM 11AM TO 3:30PM

SHORTTRIB & EGG TACO \$6

CARNE ASADA WITH SCRAMBLED EGGS, CILANTRO AND COTIJA CHEESE.

MIGAS TACO \$5

EGGS SCRAMBLED WITH SHREDDED CORN TORTILLAS, CHILE DE ARBOL & JACK CHEESE.

CHORIZO/POTATO & EGG TACO \$6

SCRAMBLED EGGS TOPPED WITH CHORIZO, POTATOES, SALSA VERDE & COTIJA CHEESE.

EGG TACOS SERVED ON FLOUR TORTILLAS

BREAKFAST QUESADILLA \$15

SCRAMBLED EGGS, JACK CHEESE, BLACK BEANS AND PICO DE GALLO

ADD STEAK \$3 ADD BACON \$2

PLAYA QUESADILLA \$16

JACK CHEESE, BLACK BEANS, GUACAMOLE, SOUR CREAM AND PICO DE GALLO

ADD STEAK \$3 ADD CHICKEN \$2

DAWN PATROL BREAKFAST BOWL

CALI-STYLE CLUB SANDWICH \$14

GRILLED CHICKEN, MONTEREY JACK, AVOCADO, BACON LETTUCE, TOMATO AND MAYONAISE ON SOURDOUGH. SERVED WITH TATER TOTS.

KALEFORNIA SALAD \$16

LEMONY KALE, CHICKPEAS, QUINOA, AVOCADO, WALNUTS AND A LEMON-TAHINI DRESSING, W/GRILLED CHICKEN.

WITH SEARED STEAK OR SALMON ADD \$3

BREAKFAST BURRITO \$16

OVERSTUFFED VENICE BEACH STYLE BURRITO WITH SCRAMBLED EGGS, JACK CHEESE, AVOCADO, & TATER TOTS. ADD BACON OR SAUSAGE FOR \$2

OG EGG SANDWICH \$12

SCRAMBLED CHEESY EGGS AND CHIVES W/CRISPY BACON, GRILLED TOMATOES AND MELTED RED ONIONS ON BRIOCHE.

FLUFFY CORN PANCAKES \$12

SWEET CORN PANCAKES TOPPED WITH BERRIES AND ORGANIC MAPLE SYRUP.

CHOOSE A GRAIN: SHORT GRAIN BROWN RICE, OR FLUFFY RED QUINOA

CHOOSE AN EGG: POACHED OR SCRAMBLED

CHOOSE A BEAN: PINTO OR BLACK

CHOOSE A PROTEIN: TURKEY SAUSAGE, VEGGIE BACON, APPLEWOOD SMOKED BACON, OR HOUSEMADE SCRAPPLE

SERVED WITH GRILLED TOMATOES, SPINACH & ZUCCHINI

\$16



Enchiladas

THREE ENCHILADAS PER ORDER ROLLED IN CORN TORTILLAS + RICE AND BEANS

CHICKEN ENCHILADAS \$18

CLASSIC CHICKEN ENCHILADAS SUIZAS WITH TOMATILLO SALSA.

SHORTTRIB ENCHILADAS \$20

BRAISED BEEF, QUESO FRESCO, POTATOES, AND SALSA ROJA.

VEGAN ENCHILADAS \$17

VEGAN PEPPER JACK CHEESE AND JACKFRUIT WITH TOMATILLO SALSA.

Dharma Bowl \$18

BUILD YOUR OWN HEALTHY BOWL

CHOOSE A GRAIN:

SHORT GRAIN BROWN RICE, OR FLUFFY RED QUINOA

CHOOSE A GREEN: LEMONY KALE OR SPINACH

CHOOSE A BEAN: PINTO OR BLACK BEANS

CHOOSE A PROTEIN: GRILLED CHICKEN BREAST

GRILLED SKIRT STEAK, GRILLED TOFU

WITH SEARED SALMON ADD \$3

ALL BOWLS SERVED WITH ZUCCHINI & SWEET POTATO

BIG WAVE PLATES

BEACHFIRE CHICKEN HALF \$18 WHOLE \$28

FIRE-ROASTED MARINATED 1/2 CHICKEN, SERVED WITH GRILLED LIME HALVES, GRILLED SCALLIONS, CORN TORTILLAS, AND MEXICAN GRILLED CORN.

HANG 10 BURRITO \$17

OVERSTUFFED SAN DIEGO STYLE SURFER BURRITO MADE WITH CHOPPED STEAK, FRENCH FRIES, LETTUCE

JACK CHEESE, GUACAMOLE AND SOUR CREAM

CARNITAS \$20

BRAISED PORK SHOULDER MARINATED IN MEXICAN SPICES, LIME AND ORANGE JUICE. SERVED WITH GRILLED PINEAPPLE PUREE, BROWN RICE, BLACK BEANS AND CORN TORTILLAS.

GRILLED SALMON BEACH KABOBS \$24

CHERRY TOMATOES, ZUCCHINI, RED BELL PEPPERS, RED ONIONS SERVED OVER QUINOA & KALE W/ A LEMON-TAHINI SAUCE.

TACO DINNER \$18

CHOOSE ANY THREE TACOS, COMES WITH BROWN RICE AND YOUR CHOICE OF PINTO OR BLACK BEANS.

Desserts

CHURRO ICE CREAM SANDWICH \$9

TWO CINNAMON SUGAR COATED CIRCULAR CHURROS SANDWICHING CREAMY VANILLA GELATO.

MEXICAN COKE FLOAT \$9

CLASSIC ICE CREAM SODA, MADE WITH MEXICAN REAL SUGAR COCA COLA TOPPED WITH WHIPPED CREAM AND A CHERRY.

*CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS

Frozen Paloma

JOSE CUERVO 100% AGAVE TRADICIONAL SILVER, GRAPEFRUIT AND A PINK PEPPERCORN SALT RIM

\$12



HOUSE MARGARTAS

BETTY'S MARGARITA

OUR OWN SECRET RECIPE MADE WITH JOSE CUERVO 100% AGAVE TRADICIONAL REPOSADO, SERVED ON THE ROCKS.

HOLLA PAIN YO!

TANTEO JALAPEÑO INFUSED TEQUILA WITH LIME, SERVED ON THE ROCKS.

SKINNY DIP

EL JIMADOR SILVER, ORGANIC AGAVE AND LIME, SERVED STRAIGHT UP.

\$12