

Cocktails

Ventura Breeze 12
Grey Goose, Lime,
Cilantro, Strawberry

Pistolas and Roses 12
Patron Silver, Rose Liqueur,
Lime and Grapefruit Sugar Rim

Banana Hand Daiquiri 10
Cruzan Aged Light Rum, Banana Liqueur,
Lime and Pineapple

Bourbon Cure 10
Maker's Mark Bourbon, Lemon, Ginger,
Honey and
Angostura Bitters

Mango-jito 10
Cruzan Aged Light Rum, Lime, Mango,
Mint and Club Soda

Picante de la Casa 12
Patron Silver, Lime, Fresno Chile, Cilantro
and Agave

Savor the Moment 11
Tangeray Gin, Cucumber, Lime, Salt and
Pepper

Pineapple Mule 12
Grey Goose Vodka, Pineapple, Lime,
Ginger Beer

Mexican Mule 12
Patron Silver Tequila, Lime Juice, Ginger
Beer

Japanese Crown 12
Kikori Japanese Whiskey, Hennessy,
Lemon, Honey, and Laphroaig Spritz

Summer on the Rocks 11
Jack Daniel's Honey, Strawberry Puree,
Fresh Basil

Tequila Tango 11
Cazadores Blanco, Muddled Cucumber,
Pineapple Juice, Sweet and Sour, Midori,
Tajin-Sugar Rim

Fermented Fruit

Green Grapes

Hess Sauvignon Blanc, North Coast
Stem 7 Cork 28

Nobile Sauvignon Blanc, New Zealand
Stem 8 Cork 36

Beringer Pinot Grigio, California
Stem 6.50 Cork 28

Beringer White Zinfandel, California
Stem 6.50 Cork 28

Menage a Trois Moscato, California
Stem 7 Cork 28

Beringer Chardonnay, California
Stem 6.50 Cork 28

Coppola "Director's Cut" Chardonnay,
Sonoma, Stem 9 Cork 45

Sonoma Cutres Chardonnay, Russian River
Stem 11 Cork 43

"Butter" Chardonnay, California
Stem 10 Cork 39

Bubbles

Gloria Ferrer Brut, California
Stem 10 Cork 38

Le Grand Courtage Brut Rose, France
Stem 7 Cork 27

Kenwood "Yulupa" Cuvee Brut
250 ml. 7

Mionetto Prosecco Brut D.O.C., Italy
Stem 8 Cork 36

Opera Prima Brut, La Mancha, Spain
Stem 6.50 Cork 28

Red Grapes

Meiomi Pinot Noir, California Coast
Stem 11 Cork 43

Liberty School Pinot Noir, Central Coast
Stem 9 Cork 35

Zaca Mesa Syrah, Santa Ynez, Ca.
Stem 8 Cork 30

Beringer Merlot, California
Stem 7 Cork 28

Caymus, "Conundrum", Red, California
Stem 8 Cork 35

Troublemaker Red Blend, Central Coast
Stem 9 Cork 35

Smith & Hook Red Blend, Central Coast
Stem 10 Cork 38

Ravenwood Zinfandel, Lodi Ca.
Stem 9 Cork \$36

Beringer Cabernet, California
Stem \$7 Cork 28

Joel Gott 815 Cabernet, Napa Valley
Stem \$11 Cork \$40

Franciscan Estate Cabernet, Napa Valley
Stem 12 Cork 45

Chateau Ste Michelle 50 yr. Anniversary Cabernet, Columbia valley Washington
Stem 10 Cork 38

Beers

Domestic: Bud Light, Coors Light, Miller Lite, Michelob Ultra, O'Douls, Budweiser

Imported: Amstel, Heineken, Guinness, Modelo, Negra Modelo, Dos Equis, Dos Equis Amber, Pacifico, Corona, Blue Moon, New Castle, Stella Artois

Craft: Lagunitas IPA, 805 Blonde Ale, Sierra Nevada Pale Ale,

Cider: Angry Orchard

Martinis

Plaza Key Lime Pie

Absolut Vanilla Vodka, Fresh Squeezed Limes, Pineapple Juice, Sweet and Low, Splash of Half & Half

10

Spicey Mangotini

Bacardi Rum, Mango Puree, Triple Sec, Sweet & Sour, Jalapeno

10

Cucumber Breath

Pinnacle Cucumber Vodka, Lime Juice, St. Germain, Muddled Cucumber, Slash of Ginger Beer

11

Lime Drop

Absolut Lime, Lemon, Cane Sugar, Spicy Sugar Rim

10

Frozen Cocktails

Strawberry Daiquiri

Bacardi Rum 9

Pina Colada

Bacardi Rum 9

Margarita

Patron Silver 10

Mango

Patron Silver 10

Tapas Menu

Guacamole & Salsa 10

Small Plate 6

Avocado, cilantro, lime, serrano chile, red onion and just made tortilla chips

Steamed Mussels 10

Small Plate 6

Garlic, capers, basil, sundried tomatoes in a saffron bouillabaisse

Steamed Clams & Chorizo 10

Small Plate 6

Garlic, cilantro, sundried tomatoes and pork chorizo

Shrimp Empanadas 10

Small Plate 6

Shrimp and cheese empanadas, chimichuri, chipotle aioli

Tempura Shishito Pepper 10

Small Plate 6

Orange ginger sauce, black sesame seed & green onions.

Papas Con Chorizo 10

Small Plate 6

French fries, chorizo, guacamole, pico de gallo, sour cream and cotija cheese

Aqua Chicken Wings 10

Small plate 6

Spicy habanero hot sauce chicken wings served with celery, carrots and bleu cheese dipping sauce

Poke Ahi Tuna 13

Ahi, avocado, habanero, pickled red onion, cilantro & crispy tortilla

Coconut Crusted Calamari 9

Tequila blanco, pineapple and jalapeño relish & chipotle aioli

Prosciutto Flat Bread 12

Arugula, tomato, olive oil & balsamic syrup

Sandwiches, Salads & More

Mixed Green Salad 8

Black beans, cherry tomatoes, goat cheese, avocado, red onion, cilantro limoncello vinaigrette

Caesar Salad 9

Romain lettuce, tossed in traditional Caesar dressing

Add to any salad,

Grilled Steak 8

Chicken Breast 6

Jumbo Shrimp 10

Chicken Quesadilla 12

Flour Tortilla turnovers stuffed with Oaxaca cheese, grilled Adobo Chicken with Guacamole, sour cream & creamy chipotle dressing

Toasted Grande Salad 13

Black beans, grilled corn, red onion, red Mexican rice, guacamole, sour cream, jack cheese & creamy chipotle dressing.

Aqua Fish Taco's 13

Fried tempura beer battered cod, corn tortilla, cabbage salad, tomato, avocado salsa & chipotle aioli

Roasted Turkey BLT Sandwich 11

Served on Ciabatta bread with honey mustard mayo & California salad with Balsamic Vinaigrette

Fuego Burger 12

Angus chuck & short rib burger, chorizo, pepper jack cheese, guacamole, chipotle aioli, lettuce, onion, pickles, tomato on a traditional bun with lemon pepper French fries.

California Turkey Burger 12

Avocado, Pepper Jack cheese, Cranberry mayo on a Kaiser roll with sweet potato fries.

Fish & Chips 13

Wild caught cod, tempura battered, lemon pepper French fries & jalapeno lime tartar sauce

Steak & Fries 18

New York steak, lemon pepper French fries & chimichurri sauce