

VIZCAÍNO

waterfront food + drink

DINNER

| | | | |
|---------|---|---|--|
| sangria | Traditional Rojo Sangria red wine sangria | Blanco Burbujas Sangria white sangria made with sparkling brut Glass 10 Half Carafe 19 Carafe 33 | Sangria Rosada pink, blush style sangria |
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FOR THE TABLE

| | | |
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| | La Tablita | |
| make your own tacos, carne asada, chicken, carnitas, shrimp, and chorizo, pico de gallo, guacamole | 26 | |
| | 12-Hour Braised Pork Belly | |
| marinated with salt, pepper, garlic, annatto seed, olive oil, dry chilies, white wine...all night long | 18 | |
| | Tableside Guacamole | |
| prepared at your table with California avocados, house-made tortilla chips | 15 | |
| | Spanish Seared Scallops | |
| dredged in house spices, seared, cannellini beans, cucumber & mango citrus salsa | 17 | |
| | Queso Fundido | |
| melted cheese, chorizo, pico de gallo, chips | 12 | |
| | Tuna Tacos | |
| avocado sauce, sriracha marinated ahi tuna | 15 | |
| | Pork Carnitas Sliders | |
| avocado, red cabbage | 13 | |
| | Cocktel de Camarones | |
| jumbo shrimp, tequila-radish sauce | 13 | |
| | Jicama Tacos | |
| beer-battered veggie tempura on a crispy jicama tortilla, topped with guajillo crema and fried leeks | 10 | |

SOUP/GREENS

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|---|------------------------------------|--|
| | Latin Style Clam Chowder | |
| corn, potatoes, carrots, celery, cream and crispy pancetta | 8.5 | |
| | Hydroponic Watercress Salad | |
| atop grilled watermelon, feta cheese, aged balsamic | 12 | |
| | Beet Salad | |
| baby mixed greens, candied pecans, mandarin, berries, feta cheese, champagne dressing | 13 | |
| | Iceberg Wedge | |
| cilantro-jalapeno ranch, chili glazed bacon, tomatoes, guajillo sauce | 12 | |
| | Caesar Salad | |
| house-made dressing, croutons, tomatoes | 13 | |
| <i>grilled chicken</i> +6 <i>carne asada</i> +6 <i>shrimp</i> +8 | | |

FOR ME

| | | |
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| | Fish Tacos | |
| corn tortilla, lightly battered cod, purple coleslaw, avocado, tomato-guajillo sauce | 23 | |
| | Seafood Chilpachole | |
| Spanish style cioppino with market fish and shellfish, topped with avocado | 26 | |
| | Seared Ahi Tuna | |
| butter squash lemon grass puree, micro cilantro pico de gallo, caramelized onion, mesquite oil | 27 | |
| | Pistachio Crusted Halibut | |
| passion fruit reduction, rice, asparagus | 33 | |
| | Tajin Sea Bass | |
| garlic braised greens, rosemary marble potatoes, saffron crema | 30 | |
| | Mango Chicken Breast | |
| mango salsa, steamed vegetables, white rice | 23 | |
| | Grilled New York Steak | |
| sautéed onions, mushrooms and jalapenos, garlic mashed potatoes, vegetables | 39 | |
| | Lamb Lollipop | |
| salsa tres chiles, yucca puree, vegetables | 38 | |
| | Pasta a la Monterey | |
| sautéed shrimp, spanish olives, tomatoes, capers, scallions, white wine sauce over angel hair | 29 | |

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.