

# VIZCAÍNO

waterfront food + drink

## DINNER

sangria	<b>Traditional Rojo Sangria</b> red wine sangria	<b>Blanco Burbujas Sangria</b> white sangria made with sparkling brut	<b>Sangria Rosada</b> pink, blush style sangria
		Glass 8   Half Carafe 19   Carafe 33	

## FOR THE TABLE

	<b>La Tablita</b> make your own tacos, carne asada, chicken, carnitas, shrimp, and chorizo, pico de gallo, guacamole	26
	<b>Flat Bread</b> cilantro pesto, arugula, tomato, mozzarella, balsamic	12
	<b>Tableside Guacamole</b> prepared at your table with California avocados, house-made tortilla chips	15
	<b>Bacon Wrapped Scallops</b> bloody mary sauce	17
	<b>Fried Calamari</b> lightly seasoned, banana peppers, aji amarillo aioli, cocktail sauce	11
	<b>Tuna Tacos</b> avocado sauce, sriracha marinated ahi tuna	15
	<b>Trio of Sliders</b> carnitas with red cabbage, ground beef, bacon & cheddar, shrimp with alfalfa sprouts	15
	<b>Yucatan Shrimp</b> seared in garlic, chili paste, white wine, lime butter, roasted pineapple sauce	13
	<b>Jicama Tacos</b> beer-battered veggie tempura on a crispy jicama tortilla, topped with guajillo crema and fried leeks	10

## SOUP/GREENS

	<b>Latin Style Clam Chowder</b> corn, potatoes, carrots, celery, cream and crispy pancetta	8.5
	<b>Grilled Peach &amp; Prosciutto</b> hydroponic watercress, herbed cheese, prosciutto	15
	<b>Berry Quinoa Salad</b> baby arugula, dried cherries, candied pecans, bacon, cojita, raspberry vinaigrette	12
	<b>Iceberg Wedge</b> cilantro-jalapeno ranch, chili glazed bacon, tomatoes, guajillo sauce	12
	<b>Caesar Salad</b> house-made dressing, croutons, tomatoes	13
	<i>grilled chicken</i> +6 <i>carne asada</i> +6 <i>shrimp</i> +8	

## FOR ME

	<b>Fish Tacos</b> corn tortilla, lightly battered cod, purple coleslaw, avocado, tomato-guajillo sauce	23
	<b>Seafood Chilpachole</b> Spanish style cioppino with market fish and shellfish, topped with avocado	26
	<b>Char-Broiled Swordfish</b> sautéed vegetables, mashed potatoes, watercress sauce topped with avocado over rice	27
	<b>Monterey Sand Dabs</b> locals favorite, pepita flour dusted, lemon caper sauce, jasmine rice, seasonal vegetables	25
	<b>Pistachio Crusted Halibut</b> passion fruit reduction, rice, asparagus	33
	<b>Tajin Snapper</b> garlic braised greens, rosemary marble potatoes, saffron crema	24
	<b>Mango Chicken Breast</b> mango salsa, steamed vegetables, white rice	23
	<b>Grilled New York Steak</b> sautéed onions, mushrooms and jalapenos, garlic mashed potatoes, vegetables	39
	<b>Pineapple Tamarind Pork</b> grilled pineapple, tamarind-agave reduction, yucca puree, vegetables	21
	<b>Pasta a la Monterey</b> 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.