

Pocket Menu

— SHARED —

CHIPS & SALSA 14

House Tortilla Chips, Fresh Salsa Trio
VG, GF, DF

BUFFALO CHICKEN BITES 16

Buffalo tossed Breaded Chicken Breast, Bleu Cheese Ranch
Served with French Fries

BORRACHO CLAMS 19

Tequila & Pacifico Broth, Neuske Bacon, Housemade Sourdough Bread

LETTUCE CUPS 14

Choice of House Smoked Pulled Pork or Maitake Mushrooms, Sprout Slaw, Pickled Onion, Peanuts Green Goddess Sauce

— CHILLED —

HAMACHI CRUDO* 19

Aji Amarillo, Coconut, Compressed Tropical Fruit DF GF

OYSTERS ON THE HALF SHELL*26

½ Dozen, Mignonette, Housemade Cocktail Sauce GF

PONTO'S PURSE* 69

3 Oysters, Hamachi Crudo, Ahi Poke, 3 Shrimp, 3 Jonah Crab Claws, Mignonette, Housemade Cocktail Sauce GF

SUNSET CEVICHE* 19

Market Fish, Citrus, Serrano, Mango, Smoked Trout Roe DF, GF

— SALADS —

BAJA CAESAR 17

Chopped Romaine, House Caesar Dressing Parmesan, Croutons

COASTAL RANCH 18

Seasonal Mixed Lettuces, Tomato, Cucumber, Avocado Bacon, Radish, Hard Boiled Egg, Croutons

Add a Protein to any salad:

Chicken + 10, Steak +14, Shrimp +13



— TACOS —

Two Per Plate, Served with House Tortilla Chips

BATTERED BAJA FISH 16

Green Goddess, Cabbage, Pickled Onion, Cilantro

CARNE ASADA 14

Guacamole, Onion, Cilantro GF

SWORDFISH BELLY 16

Guacamole, Cabbage, Pickled Onion, Cilantro GF

GRILLED MAITAKE MUSHROOM 14

Guacamole, Cabbage, Pickled Onion, Cilantro GF

— MAINS —

POCKET POKE BOWL* 21

Sushi Rice, Marinated Ahi, Edamame, Mixed Greens Cucumber, Sesame, Nori DF

1/2lb CLASSIC BURGER* 23

Cheddar Cheese, Lettuce, Tomato, Smoked Aioli, House-made Bun
Choice of Beef or Beyond Meatless Burger

BAJA BURGER* 26

Smoked Oaxacan Cheese, Mixed Peppers, Avocado Lettuce, Tomato
Choice of Beef or Beyond Meatless Burger

SWORDFISH CLUB SANDWICH 21

Swordfish Steak, Bacon, Tomato Avocado, Old Bay Mayo

PRAWNS A LA PLANCHA 19

Chimichurri Marinated Jumbo Shrimp, Charred Shishito Peppers, Aji Verde Sauce GF

STEAK FRITES* 32

Flat Iron Steak, French Fries, Chimichurri GF

— DESSERT —

COOKIE SANDO 12

Housemade Chocolate Chip Cookies, Vanilla Ice Cream VG

CHURRO SUNDAE 13

Housemade Churros, Vanilla Ice Cream, Abuelitas Elote Dulce de Leche, Robusto Whip, Almonds VG

BEACHSIDE BANANA SPLIT 15

Vanilla, Chocolate & Strawberry Ice Creams, Fresh Banana, Whipped Cream, Cookie Crumble VG

VG: Vegetarian | V: Vegan | DF: Dairy Free | GF: Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Beverages

— COCKTAILS —

WATERMELON WAVE 16

Tequila, St. Germain, Watermelon, Lemon

COOL-CUMBER 16

Gin, Aloe, Lime, Honey, Soda

CANNONBALL 16

Vodka, Blackberry, Mint, Lemon

BEACH BUM 16

Bourbon, Pineapple Rum, Falernum, Lime, Orange, Grapefruit

GOLDEN SUNSET 16

Rye, Dry Curacao, Amaretto, Lemon

ANTIDOTE 16

Heirloom Pineapple Amaro, Rum, Orange, Winter Coconut Cream

APPLE A DAY 16

Bourbon, Spiced Apple, Walnut Bitters

— CANS —

PACIFICO Lager 7

Mexico

CORONA EXTRA Lager 7

Mexico

HARLAND BREWING 'India Pale Whale' IPA 8

San Diego

BIVOUAC 'San Diego Jam' Cider 8

Choice of Mixed Berry or Pear

San Diego, CA

JUNESHINE 'Rotating Flavor' Hard Kombucha 8

San Diego, CA

ROTATING CANNED COCKTAIL 8

San Diego, CA



— WINE —

BLACK GIRL MAGIC SPARKLING BRUT 17 / 68
California, NV

COLLETT BRUT 24 / 96
Champagne, France NV

ALMA DE CATTLEYA Sauvignon Blanc 19 / 70
California 2022

THE ROOST Chardonnay 22 / 88
California, 2020

LA FÊTE DU ROSÉ Rosé Grenache 16 / 64
Côtes du Provence, France 2019

DOMAINE EDEN Pinot Noir 17 / 68
Santa Cruz Mountains, CA 2019

MCBRIDE SISTERS RED BLEND Merlot 18 / 72
Central Coast, CA 2020

WADE CELLARS Cabernet Sauvignon 18 / 72
Napa Valley, CA 2020

Please note, vintages are subject to change.

— DRAFTS —

THORN BREWING CO. Barrio Lager 10
San Diego, CA

CROWN & HOPS Hazy IPA 10
Inglewood, CA

PIZZA PORT 'Chronic' Amber Ale 10
San Diego, CA

— NON-ALCOHOLIC —

ICED TEA 5

SPRITE 5

LEMONADE 5

APPLE JUICE 6

COKE 5

ORANGE JUICE 6

DIET COKE 5