

SANTA BARRA

PRIME

Suculentos Manjares

SALMÓN \$28

Salmon grilled on a cedar plank, marinated with a Chinese plum al ajillo sauce

PULPO A LAS BRAZAS \$65

Grilled whole Spanish octopus with the option of zarandeado or al ajillo sauce

RIBEYE \$48

14oz Ribeye cooked to perfection accompanied with two sides

NEW YORK \$42

14oz New York steak cooked to perfection accompanied with two sides

CABRERIA AL PIQUIN Y ROMERO \$65

Bone in Beef tenderloin grilled drilled with rosemary and Chile piquin house sauce

POLLO ASADO \$22

Half grilled chicken cooked to perfection accompanied with charro beans, rice, pico de gallo and tortillas

Sides

Grilled Vegetables \$10
Refried beans \$6
Grilled asparagus \$14
Chiles toreados \$6
Loaded baked potato \$6
Loaded sweet potato \$6
Charro beans \$5
Mashed potatoe \$6
Elote Asado \$5
Grilled Vegetables \$5

Desserts

CREPE SUZETTE \$15
TRES LECHES \$10
BROWNIE \$10
CHEESECAKE \$10
CHURROS \$10

Fit Meals

MAR Y TIERRA \$16.99

FISH \$13.99

CHICKEN \$12.99

STEAK \$15.99

SALMON \$15.99

All Fit Meals include 2 sides

White Rice Avocado Asparagus Sweet Potato Veggies

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

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Antojos y Botanas

FISH CHICHARRON \$18

Texas Red fish deep fried, marinated with yuzu soy sauce and aji amarillo sauce

FRIJOLE CON VENENO \$12

Refried beans, asado pork stew (asado de puerco), queso fresco, pork belly, and green onions served with house burnt corn tostadas

GUACAMOLE \$15

Fresh tableside-made guacamole with the options of onions, tomatoes, cilantro, japaleño, mango, corn, cucumber, toasted habanero, roasted peanuts, and Chile merit, served with tostadas

PANCHO FELLER OYSTER \$24

Grilled half shell Pacific oysters with poblano cream sauce, grand marnier liqueur, mozzarella cheese, poblano peppers, red onions, and fried leeks

AGUACHILE VERDE OYSTER \$23

Half shell Pacific blue band oysters with cucumber Serrano aguachile sauce, red onions, and cucumber

PERUVIAN CEVICHE \$18

Tilapia, aji amarillo, lime juice, cilantro, Peruvian corn, sweet potatoes, and canchita

TUNA TARTAR TOSTADAS \$22

Yellow tail tuna, soy sauce, lime juice, cilantro, japaleño, sriracha sauce, over a wonton tostada with lemongrass aioli, and drizzled with chipotle aioli

CHICHARRON DE RIB EYE \$28

Ribeye tossed in a house black sauce and served with fresh made guacamole and corn tortillas

COCTEL DE CAMARONES \$21

Boiled Tiger shrimp tossed in a special house cocktail sauce with cucumber, onions, tomato, cilantro, japaleño, jicama, and avocado slices

CAMARONES ZARANDEADOS \$35

6 jumbo shrimp tossed in a Nayarit style marinated and char-grilled, cilantro, garlic chips, and guajillo flakes

LOADED FRIES \$15

Natural cut fries topped with a mix of cheese, brisket, and pico de gallo

QUESO TATEMADO RANCHERO \$15

AGUACHILE VERDE DE CAMARON \$35

AGUACHILE NEGRO DE RIBEYE \$45

Tacos

RIB-EYE (3PC) \$27

Rib-eye grilled then thin sliced, served with guacamole and caramelized yuzu onions accompanied with a chile piquin and rosemary salsa, and and bone marrow to spread on your tacos like the butter of the gods

TACOS PUERCOS \$18

Deep-fried taquitos filled with chicharron prensado stew, came, asada, and black beans puree, toasted in red and green salsa

CACHETADA DE RIBEYE (3PC) \$27

Ribeye thin sliced, mozzarella cheese, tabasco fried red onions, fried cilantro, and Serrano house aioli

TACOS EL GOBER (3PC) \$25

Guajillo dipped and seared corn tortilla with mozzarella cheese, sautéed tiger shrimp, with garlic carrots and celery, drizzled with chipotle mayo topped with cabbage and red pickled onions

TACOS BRAVOS \$27

Thin sliced ribeye, mozzarella cheese, chicharron guisado stew, and guacamole accompanied with charro beans

VOLCANES DE RIBEYE \$27

Tostada topped with refried beans, thin slices of ribeye, melted cheese, pico de Gallo, guacamole and Mexican cream

TACOS MICHOACAN \$22

Pork Carnitas tacos in green salsa, with onions, cilantro and charro beans

TACOS DE MI TIERRA \$16

Traditional brisket and sausage tacos accompanied with charro beans

TACOS MAR \$18

Crispy Fish tacos with pico de Gallo and avocado

Soups and Salads

JUGO DE CARNE GAUCHO \$15

Argentinian style beef broth with diced beef tenderloin, onions, cilantro, japaleño, and chicharron

CHEF'S POBLANO \$14

Roasted poblano peppers made with very creamy ingredients, bacon, topped with queso panels, white corn, poblano ash, and roasted poblano slices

CAESAR SALAD \$17

Romain lettuce Fresh or grilled, tossed tableside with homemade traditional mexican caesar dressing, red onions, parmesan cheese, and croutons

CHEF'S HOUSE SALAD \$12

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Para COMPARTE TO SHARE

Molcajetes

All molcajetes are served with sauce of your choice (Green or Red) melted cheese, nopales, sausage, grilled cheese, onion, chile toreado.

MOLCAJETE DE RIBEYE \$55

MOLCAJETE MARISCOS \$50

MOLCAJETE MIXTO \$55

Parrilladas

All parrilladas are with your choice of protein, grilled sausage, chile toreado, accompanied with two small charro beans, two sides of rice, pico de gallo and tortillas.

PARRILLADA DE RIBEYE \$55

PARRILLADA DE ARRACHERA \$45

PARRILLADA MIXTA \$50