

# **MENU**

## **WINGS**

### STOUT

Wings with Stout beer sauce \$ 85.00

### MUSTARD AND HONEY

Wings with tamarind Sauce and chilis \$85.00

### ORIENTALES

Wings with sauce made of soy sauce, maguey honey and a spicy touch \$85.00

### HUÉRFANAS

Wings with a sauce made with sesame seeds, garlito and morita Chili \$85.00

### SAMPLER

Try our different kind of wings in a same dish \$190

\*All wings are served with carrots, celery, jicama sticks and ranch dressing

## **SNACK**

### PAPAS FRITAS

Potato chips , sprinkled with chili powder, thyme and pepper served with morita and \$75.00

### NACHOS

Tortilla chips served with chili beans , cheese and pickled peppers \$75.00

## **TOSTADAS**

### TIRADITO DE PESCADO

Ensenada seasonal fish served with house dressing, pickled vegetables, avocado cream and sprouts \$45.00 ( piece )

### TOSTADA DE PULPO

Sauteed octopus with cherry tomatoes, anaheim pepper, onion and watercress  
\$45.00 (piece )

### TOSTADA DE CAMARON

Aguachile of shrimp with smoky notes of ancho pepper and avocado cream \$  
45.00 (piece)

\*choose three tostadas for \$130.00

## **FROM THE HOUSE**

### TEMPURA OYSTERS

Fresh oysters from Ensenada weathered with house beer tempura with soy and habanero sauce \$140.00

### TACO N´MADRE

Fish or shrimp tacos Ensenada style with morita chile mayonnaise, cabbage and pico de gallo \$40.00 fish (piece) \$115.00 order with three/\$45.00 shrimp (piece )  
\$130.00 order with three

### EMPAREDADO DE CORDERO

Sauteed lamb with huitlacoche, beer, cheese, artisan bread and salad \$175.00

### EMPAREDADO DE RIB EYE

Grilled rib eye, artisan bread and salad \$175.00

**EMPAREDADO DE COCHINITA PIBIL**

Cochinita pibil, black beans, black habanero, artisan bread and salad \$145.00

**HAMBURGUESA HUERFANA**

Sirloin, caramelized onions, morita mayonnaise and potato chips \$155.00

**HAMBURGUESA DE CAMARÓN**

Shrimp burger with vegetables, morita Chile dressing and fries \$175.00

**SLIDERS**

Burgers trio lamb, shrimp and cochinita pibil \$55.00 each piece or \$160.00 three pieces.

**RIB EYE**

300 gms of grilled rib eye, grilled vegetables and salad \$285.00

***VEGETARIAN OPTIONS***

**VEGGIE BURGER**

Portobello hamburger with cheese and pickled vegetables \$135.00

**ENSALADA HUERFANA**

Mix of lettuces, cheese, candied nuts and house dressing \$ 85.00

***DESSESRTS***

**BEERAMISU**

Tiramisu with beer syrup \$85.00

**QUESADILLA**

Quesadilla with caramel, cheese, nuts and beer syrup \$85.00

BROWNIE

Chocolate brownie and brown ale beer ice cream \$85.00

SORBEER CITRICO

Blonde ale sorbet with lemon juice \$55.00