

snacks & starters

== 7 ==

CHILE-LIMÓN FRENCH FRIES chipotle ketchup

BLISTERED SHISHITO PEPPERS house-made lime salt

CHICKEN OR POTATO ROLLED TACOS roasted poblano, house slaw, crema, house-made guacamole

CHIPOTLE BUTTERNUT SQUASH QUESADILLA flour tortilla, oaxacan cheese, jalapeño, green onion, cilantro, aji amarillo sauce

FRESH SOUP OF THE DAY

== 10 ==

QUESO FUNDIDO sarta chorizo, tortillas

HOUSE-MADE GUACAMOLE flour tortilla chips

CHICKEN WINGS cumin spice dry rub, chile agave glaze, or chipotle bbq

TOSTADA roasted cauliflower & butternut squash, black beans, cojita, mojo verde, house slaw

== 12 ==

SHRIMP EMPANADAS chorizo, queso, salsa rosada

CORNMEAL-CRUSTED CALAMARI shishito peppers, roasted pepper-garlic aioli

CHICKEN NACHOS aji pepper salsa, avocado, refried beans, cheddar, jack cheese, crema

BACON WRAPPED ACHIOTE PRAWNS cilantro-lime gremolata

house-made ceviche

== 13 ==

choose a seafood then add your style

choose a seafood:

FISH • SHRIMP • MIXTO

choose a style:

MEXICAN COCKTAIL

onion, cilantro, tomato, horseradish, lemon

LECHE DE TIGRE

avocado, red onion, crema, lime, cilantro, jalapeño

farmers' greens

== 13 ==

add grilled shrimp, grilled chicken breast, flat iron steak, or market fish 5

JICAMA CITRUS arugula, candied pepitas, cotija cheese, sour orange vinaigrette

TIJUANA'S ORIGINAL CAESAR classic caesar vinaigrette, parmesan crisps

CHARRED AVOCADO radish, sweet herbs, crunchy tortilla, pickled shallot, watercress, extra virgin olive oil, lemon

MIXED SEAFOOD TOSTADA prawns, baja fish, white refried beans, shaved cabbage, salsa rosada, queso casero

QUINOA BOWL roasted poblano, tomato, cilantro, squash, black beans, roasted corn, house slaw, lime avocado vinaigrette

house specialties

== 15 ==

TRES TACOS salsa mojo verde, house slaw, house-made tortillas, choice of carnitas, grilled chicken, shrimp, baja fish or short ribs

CALIFORNIA BURRITO avocado, sour cream, french fries, pico de gallo, choice of carnitas, grilled chicken, shrimp, baja fish or short ribs

POLANCO BURGER angus sirloin, pepper jack cheese, avocado, house slaw, salsa rosada, chile-limón french fries or sweet potato salad

== 21 ==

CHICKEN ENCHILADAS queso, mulato chile sauce

FREE-RANGE CHICKEN BREAST MOLE NEGRO house-made corn tortillas

MARKET FISH avocado puree, quinoa, watercress salad, tortilla strips

== 26 ==

BONE-IN ROASTED PORK CHOP braised carrots, sweet potato puree, crispy onions, chimichurri

COFFEE RUBBED LAMB CHOPS white bean abodo, blistered cherry tomatoes, spring onion, aji

GRILLED SALMON achiote roasted vegetables, cilantro pesto, mango salsa

== 31 ==

NY STRIP LOIN grilled achiote squash, potato cake, mojo verde, huitlacoche butter

CHILI RUBBED FLAT IRON STEAK & ACHIOTE PRAWNS bacon, cilantro-lime gremolata, yoca chips

polanco
KITCHEN & BAR

Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies or require special food preparation and we will be happy to accommodate your needs. Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm may be present in foods or beverages sold or served here. A brochure with more information on specific exposures is available; please ask for a copy from your server.

tequila

Our goal at Polanco Kitchen & Bar is to make hand-crafted margaritas that highlight the character of 100% blue webber agave tequila. We hand-squeeze fresh limes imported right from Mexico. We use agave nectar, the healthiest natural sweetener in the world. We hope you enjoy what we believe to be the perfect margarita, shot (caballito), or flights.

blanco-silver

this is the blue agave spirit in its purest form

flight 18 • caballito 9 • margarita 11

PATRON SILVER

CASA NOBLE CRYSTAL

EL JIMADOR BLANCO

HERRADURA BLANCO

DON JULIO BLANCO

reposado-rested

aged in wood barrels for 2 to 11 months

flight 24 • caballito 11 • margarita 13

CASA NOBLE REPOSADO

HERRADURA REPOSADO

CABO WABO REPOSADO

DULCE VIDA REPOSADO

CORRALEJO REPOSADO

añejo-aged-rested

aged for at least one year

flight 28 • caballito 12 • margarita 14

CASAMIGOS AÑEJO 80 (GEORGE CLOONEY)

HERRADURA AÑEJO

PATRON AÑEJO

T1 ESTELAR

MILAGRO SBR AÑEJO

extra añejo-ultra aged

aged more than 3 years and rested in wood barrels

caballito

DON JULIO 1942 30

specialty margaritas

==== 10 ====

PIÑA PARRILLA grilled pineapple-infused blanco tequila, triple sec, pineapple, agave, lime juice

DULCE Y PICANTE jalapeño-serrano-infused tequila, triple sec, agave, lime juice

PEPINO FRESCO el jimador blanco, triple sec, cucumber bitters, cucumber, agave, lime juice, salt and pepper

BAYA AGAVE COVE berry-infused blanco tequila, strawberry, agave, lime juice, triple sec

LA GRANADA casa noble crystal, pama liqueur, cranberry juice, agave, lime juice

==== 13 ====

MEZCAL THYME la penca mezcal, saint germain liqueur, thyme, lime juice, simple syrup

MIGUEL HIDALGO CADILLAC patron silver, grand marnier agave, lime juice

specialty & infused cocktails

==== 10 ====

BESO DE ARÁNDANO our baja version of a cosmopolitan—berry-infused blanco tequila, cranberry and lime juices, triple sec

SANGRIA-RITA ROJA red wine, triple sec, el jimador blanco, apples, apple juice, grapes, cinnamon

BLOODY MARIA jalapeño-infused tequila, tomato juice, jalapeño, serrano, cholula, basil, worcestershire, raw horseradish, celery bitters, olive juice, salt and pepper

PASEO DE LA REFORMA kettle one citrus, simple sugar, bruised mint, muddled cucumber, lemon/lime soda, splash of lemon juice

==== 11 ====

POLANCO MEXICAN COFFEE patron xo, godiva chocolate liqueur, coffee, whipped cream

BAJA OLD-FASHIONED barrel-aged t1 estelar añejo, orange bitters, maker's mark-infused maraschino cherries, orange slice, raw sugar

POLANCO FRESH MOJITO zaya rum, mint, lime juice, simple syrup, club soda

local craft draft beer

==== 8 PINT • 26 PITCHERS ====

KARL STRAUSS SEASONAL

SAINT ARCHER PALE ALE

san diego • dry-hopped pale ale • 5.2% abv

BALLAST POINT SCULPIN IPA

san diego • india pale ale • 7% abv

STONE ARROGANT BASTARD

escondido • american strong ale • 7.2% abv

PLEASE SEE SERVER FOR ROTATING

LOCAL CRAFT BEERS ON TAP

bottled beers

==== 6 ====

TECATE 12oz

NEGRA MODELO

DOS EQUIS LAGER

CORONA

BUD LIGHT

BUDWEISER

BLUE MOON

==== 7 ====

TECATE "BROWN BAG SPECIAL" 24oz

non-alcoholic beverages

==== 5 ====

EVIAN BOTTLED WATER

BADOIT SPARKLING WATER

SEASONAL AGUA FRESCAS

refreshing fruit blended with water and a touch of sugar — ask your server for today's flavors