

## 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**

9

**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

11

**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

## 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

12

*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

**BABY KALE** pomegranate seeds, caramelized pecan, roasted poblano, goat cheese, cumin vinaigrette

## house specialties

13

**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

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

## tortas

14

**CUBANO** carnitas, cured ham, swiss cheese, bread-and-butter pickles, sweet cheese bun, chile-limón french fries or sweet potato salad

**EL JEFE'S CLUB** applewood smoked bacon, lettuce, garden tomato, avocado, turkey, chipotle mayo, sourdough bread, chile-limón french fries or sweet potato salad

**MILANESA** crispy sirloin, jack cheese, lettuce, tomato, avocado, garlic lime aioli, parmesan torta bun, chile-limón french fries or sweet potato salad

**CHICKEN BREAST SANDWICH** lettuce, tomato, red onion, chipotle aioli, wheat bread, chile-limón french fries or sweet potato salad

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

**polanco**  
KITCHEN & BAR

## 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