

CRUDOS

ESPECIALES DE LA CASA

<i>*AGUACHILE DEL REY- callo de hacha, camarón, pulpo</i>	45
<i>*AGUACHILE DE CALLO DE HACHA</i>	38
<i>*AGUACHILE DE CAMARÓN</i>	38

APERITIVOS DEL MAR

<i>*TRIO DE CEVICHE - your choice of ahi, camarón, pescado or pulpo</i>	80
<i>*CEVICHE DE AHI</i>	32
<i>*CEVICHE DE CAMARÓN</i>	32
<i>*CEVICHE DE PULPO</i>	32
<i>*CEVICHE DE PESCADO</i>	32
<i>*CEVICHE DE CALLITOS</i>	32

ANTOJITOS

<i>GUACAMOLE - avocado, cilantro, onions, queso cotija</i>	16
<i>*SABOR A PROVINCIA - empanadas, seafood quesadillas, taquitos, sopes, salsa quemada</i>	50
<i>*EMPANADAS DE CAMARÓN - stuffed with shrimp, rajas, crema mexicana, salsa quemada</i>	38
<i>TAQUITOS - chicken or beef, crema mexicana, guacamole sauce, radishes, micro cilantro</i>	20
<i>QUESO FUNDIDO - cheese, onions, mushrooms, chorizo, chipotle, green onions</i>	20
<i>*QUESADILLA - flour tortilla, guacamole & sour cream, with choice of the following</i>	
<i>grilled chicken breast</i>	28
<i>skirt steak</i>	32
<i>mariscos</i>	38

ENSALADAS

<i>HOUSE SALAD - fresh greens, tomatoes, cheese, watermelon radishes, house ranch dressing</i>	16
<i>JAVIER'S SPECIAL HOUSE SALAD - fresh greens, pumpkin seeds, baby heirloom tomatoes, red onions, shaved parmesan, creamy cilantro dressing</i>	18
<i>*ENSALADA DE ASADA - skirt steak, fresh greens, avocado, cucumbers, red onions, roasted corn, baby heirloom tomatoes, bleu cheese, honey mustard vinaigrette</i>	34
<i>*JAVIER'S CHOPPED SALAD - fresh greens, avocado, cucumbers, red onions, roasted corn, cheese, baby heirloom tomatoes, champagne vinaigrette</i>	
<i>grilled chicken breast</i>	28
<i>skirt steak</i>	34
<i>shrimp</i>	32

GUISADOS DE LA CASA

<i>MOLE POBLANO - bone-in airline chicken breast, mole poblano sauce, arroz</i>	38
<i>POLLO JOSEFINA - bone-in airline chicken breast, mushrooms, creamy chipotle sauce</i>	38
<i>MILANESA DE POLLO - pan fried breaded chicken breast, puré de papas, asparagus</i>	38
<i>FAJITAS DE POLLO - chicken breast, sautéed onions and tomatoes, pasilla, refritos</i>	38
<i>*FAJITAS DE CARNE - skirt steak, sautéed onions and tomatoes, pasilla, refritos</i>	40
<i>*STEAK PICADO - filet mignon, tomatoes, onions, poblano, garlic, arroz, refritos</i>	42
<i>COSTILLA DE RES - osso bucco short rib, potatoes, tomato & serrano sauce</i>	52
<i>CHILE NEGRO - braised Angus short ribs in Chile Negro sauce, micro cilantro</i>	46
<i>*RELLENO DE PICADILLO - poblano stuffed with ground beef, potatoes, cheese</i>	34
<i>CHILE VERDE - braised pork, onions, spicy tomatillo sauce, arroz, refritos</i>	38
<i>CARNITAS - Estilo Michoacán, refritos, guacamole, salsa quemada</i>	38



ESPECIALES DEL MAR

JAVIER'S USES ONLY SUSTAINABLE SEAFOOD*

*ENCHILADAS DE CAMARONES – shrimp enchiladas, garlic & butter, tomatillo sauce	40
*ENCHILADAS DE CANGREJO – dungeness crab enchiladas, tomatillo sauce	44
*ENCHILADAS DE MARISCOS – shrimp & dungeness crab enchiladas, tomatillo sauce	44
*ENCHILADAS PUEBLO – Maine lobster enchiladas, garlic & butter, tomatillo sauce	46
*TRIO DE ENCHILADAS DEL MAR – shrimp, dungeness crab & Maine lobster enchiladas	50
*CABO AZUL – Maine lobster enchilada, poblano chile stuffed with shrimp & dungeness crab, Ensenada style shrimp taco	50
*CAMARONES AL MOJO DE AJO – wild Mexican white prawns, garlic butter sauce	50
*CAMARONES CON RAJAS – wild Mexican white prawns, poblano, onions, garlic butter sauce	50
*CAMARONES RANCHEROS – wild Mexican white prawns, poblano, onions, tomatoes, garlic & butter sauce	50
*CALLITOS MAZATLÁN – premium wild scallops, sautéed asparagus, puré de papas, creamy chipotle sauce	50
*FIDEO DEL MAR – linguine, shrimp, dungeness crab, Mexican white prawn, wild scallop, tomato cream sauce	46
*PESCADO DEL DÍA – seared seasonal fresh fish, sautéed vegetables, puré de papas, capers & garlic butter sauce	Market Price
*PESCADO A LA VERACRUZANA – seared seasonal fresh fish, Veracruz sauce, onions, tomatoes, serranos, garlic, green olives, capers	Market Price
*SALMÓN AL SARTÉN – seasonal fresh filet, green beans, tomatoes, onions, serranos, garlic, cilantro & queso ranchero	Market Price

~ extra charge for substitutions ~

- WE SERVE ONLY THE FINEST -

We pride ourselves in preparing the finest meals from the best ingredients.
Our fish is fresh in season. We serve only #1 White Wild Mexican Prawns,
fresh chemical-free U-10 Scallops, fresh Dungeness Crab 100% leg meat & Maine Lobster.

Since all our food is prepared fresh to your order, some selections may take up to 30-40 minutes.
We appreciate your patience.

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, eggs, shellfish or shell stock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
Written information regarding the safety of these food items is available upon request.

If you have any food allergies and/or dietary restrictions, please inform us immediately
as not all ingredients are listed.

CORTES

FROM THE GRILL

All of our steaks are the highest grade #1 Prime Angus beef center cut & aged to perfection, corn-fed in Omaha, Nebraska then hand selected for Javier's

<i>*FILETE LADRILLO - 16 oz Bone-in Ribeye cut, papas, refritos</i>	80
<i>*CARNE ASADA - 12 oz New York cut, sautéed vegetables, puré de papas, chorizo</i>	72
<i>*ARRACHERA - 10 oz Skirt Steak, papas fritas, refritos</i>	52
<i>*CARNE Y CAMARONES - 8 oz Filet Mignon, wild Mexican white prawns sautéed in garlic butter sauce</i>	85
<i>*FILETE ANTIGUO - 8 oz Filet Mignon, puré de papas, sautéed asparagus, creamy chipotle sauce</i>	70
<i>*FILETE COSTEÑO - 8 oz Filet Mignon, Maine lobster enchilada</i>	90
<i>*MAR Y TIERRA - 8 oz Filet Mignon, Maine lobster tail sautéed in garlic butter sauce</i>	95
<i>*CARNE TAMPIQUEÑA - 6 oz New York cut, enchilada de pollo con mole, taquito, refritos</i>	50
<i>*TOMAHAWK PORK CHOP - 14 oz grilled all natural cut, puré de papas, sautéed vegetables</i>	48
<i>POLLO ASADO - grilled chicken breast, pasilla asado, frijoles de la olla</i>	36
<i>*LA TABLITA - (para dos personas) Served on a wooden board with two choices of the following - skirt steak, carnitas or grilled chicken breast. Served with arroz refritos, guacamole, salsa fresca, jalapeños, green onions & warm tortillas</i>	100

COMBINACIONES MEXICANAS

All combination dinners are served with arroz & refritos

<i>*ENCHILADA & TACO - chicken, beef or cheese enchilada, beef or chicken crispy taco</i>	32
<i>*ENCHILADA, CHILE RELLENO & TACO - chicken, beef or cheese enchilada, chile relleno, beef or chicken crispy taco</i>	34
<i>ENCHILADAS POBLANAS - enchiladas de pollo con mole</i>	34
<i>ENCHILADAS SUIZAS - enchiladas de pollo con tomatillo sauce</i>	34
<i>ENCHILADAS DE ESPINACAS - spinach enchiladas con poblano sauce</i>	32
<i>ENCHILADAS DE VEGETALES - vegetable enchiladas con poblano cream sauce</i>	32
<i>*TACOS DE CAMARÓN - two shrimp tacos Ensenada style</i>	36
<i>TACOS DORADOS - two tacos with choice of beef or chicken</i>	32
<i>*TACOS SUAVES - two tacos with choice of the following</i>	
<i>grilled chicken breast 32</i>	<i>skirt steak 34</i>
<i>carnitas 32</i>	

SIDES

Papas Fritas 10 Puré de Papas 10 Chiles Toreados 10

Vegetales 10 Esquites 10 Frijoles 6 Arroz 6

¡Salud!

Minimum per person is \$20, maximum of 5 credit cards per check, no split checks
 20% gratuity added on a party of 6 people or more, no personal checks
 For the safety of all our guests, please no strollers
 We are not responsible for lost or stolen articles
 We have the right to refuse service to anyone