



Inspired by 17 coastal states, our menu honors tradition through modern artistry and exceptional ingredients.

DAILY SPECIALS

THIS MENU AVAILABLE 11 AM TO 3 PM

TUESDAY

Quesabirria de Camarón (3 pcs)

Adobo Shrimp, White Corn Tortillas, Chihuahua Cheese. Served with Consomé. 18

WEDNESDAY

Pescado a la Meunière

Pan-seared Texas striped bass, classic meunière butter sauce, parsley, garlic white rice. Toasted sourdough with avocado mousse and ash garlic aioli. 24

THURSDAY

Quesadillas Fritas

Fried handmade heirloom blue corn quesadilla, ancho pasilla herbed black bean purée, arugula, and a side of house-made macha mayo. 18 *Choice of:*

- Octopus and Shrimp Nayarit Style
- Flor de Calabaza

FRIDAY

Pescado Empanizado

Crispy Breaded Texas Striped Bass, White Garlic Rice, Pico de Gallo Cabbage Salad. *Served with a side of Blue Corn Tortillas, Grilled Lemon, and House-Made Macha Mayo.* 24

SATURDAY

Tamal Barbón

Traditional Nayarit Tamal, Stuffed with a Whole U10 Shrimp in Guajillo Sauce, Served with Black Bean Purée, Mexican Cream, and Avocado Mousse. 18



BRASA

Camarón al Ajillo

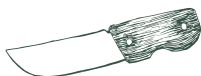
Shrimp in garlic butter with guajillo chile — a classic preparation from Mexico's southern Pacific coast. Handmade blue corn tortilla. 19 (3 pcs)

Gaonera de Res

Seared prime beef, caramelized onions, handmade butter flour tortilla, cilantro, chile de árbol sauce. 22 (3 pcs)

Taco de Langosta

Beer batter-fried lobster, handmade butter flour tortilla, pico de gallo, shaved cabbage slaw, housemade macha mayonnaise. 24 (2 pcs)



Hamburguesa de Ribeye

Brioche Bun, Ground Ribeye Seared on the Charcoal Grill, Caramelized Onions. Served with House-Fried Potato Wedges. 18

Al Mojo de Ajo

Mojo de Ajo Is a Vibrant Intensely Garlicky Sauce, Really Famous on the Coasts of Mexico, Grilled Mexican Calabacita and Baby Carrot.

Choice of:

- Texas Striped Bass 22
- U10 Shrimp. 24

Enmoladas de Pollo

Chicken enmoladas, housemade 12-hour Oaxacan black mole, queso fresco, crema, onion, sesame seeds. 21

CRUDOS

Tostada de Ceviche Estilo Vallarta

White fish, cucumber, carrot, serrano chile, red onion, avocado mousse. Puerto Vallarta's beloved classic. 7

Tostada de Camarón

Shrimp, cucumber, carrot, serrano chile, red onion, avocado mousse. Puerto Vallarta's beloved classic but with shrimp. 8

Ceviche Yucateco con Mango

White fish, mango, radish, red onion, Yucatecan dried oregano, leche de tigre. 19

Ensalada de Temporada

Local mixed greens, pickled berries, mango, goat cheese and panela blend, berry balsamic vinaigrette, toasted pepitas and walnuts. 18

Add ons:

- Grilled Chicken Breast 9
- Grilled Shrimp 21
- Salmon 14
- Filet Mignon 22



HAPPY HOUR

EVERY DAY FROM 3 PM TO 6 PM

East Coast Oysters

Fresh Oysters, Mignonette, House-Made Dry Chile Sauce, Lime. 3 ea

Guacamole

Housemade guacamole, pico de gallo, house made chips. 12

Tostada de Camarón

Shrimp, cucumber, carrot, serrano chile, red onion, avocado mousse. Puerto Vallarta's beloved classic. 6

Tostada de Ceviche Estilo Vallarta

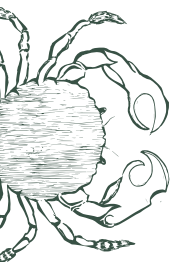
Cured White Fish in Lime Juice for 12 Hours, Cucumber, Carrot, Red Onion, and Avocado on a White Corn Tostada. 5

Taco Baja de Camarón

Shrimp Tempura, Garlic Aioli, Cabbage Salad, Handmade Flour Tortilla. 6

Gaonera de Res

Seared prime beef, caramelized onions, handmade butter flour tortilla, cilantro, chile de árbol sauce. 8



HAPPY HOUR MINI MARTINIS

8 each · 23 for a flight of three

85 Tiny Tini Tree (for parties of four or more)

- Classic Martini (gin or vodka)
- Dirty Martini (gin or vodka)
- Espresso Martini
- Cosmopolitan
- Mexican Martini
- Pomegranate



WINE LIST

BY THE GLASS & CLASSICS

4 off signature cocktails & mocktails

25% off wines by the glass

4 Pacifico