

BOTANAS

GUACAMOLE 17

Pico de Gallo, Corn Tortilla Chips

QUESO FUNDIDO 19

Tres Quesos, Chile Poblano, Tomato Fondue,
Caramelized Onion, Tortillas

Add Chorizo +5

TAQUITOS 18

Braised Beef Short Rib, Pico De Gallo, Chipotle,
Avocado Crema, Cheese

CAESAR SALAD* 19

Romaine, Croutons, Parmesan, Lemon, Caesar Dressing

Add Grilled Chicken +12 | Shrimp +16 | Wagyu Skirt Steak +18

CRUDOS

CÓCTEL DE CAMARÓN 19

Shrimp, Clamato, Cucumber, Avocado, Serrano

CEVICHE* 24

Yellowtail, Cucumber, Coconut Leche de Tigre

HAMACHI Y SERRANO* 25

Aguachile Rosa, Cucumber, Avocado

TUNA TOSTADA* 26

Blue Fin Tuna, Cherry Tomato, Cashew Crema, Salsa Macha

ENTRADAS

CAMARONES A LA ¡VIVA! 23

Bacon-Wrapped Shrimp, Smoky Chipotle Sauce

QUESABIRRIA 22

Birria, Quesillo, Onion, Cilantro, Consomé

STEAK TACOS* (3) 27

Wagyu Skirt Steak, Guacamole, Onions, Cilantro, Salsa Morita

BAJA TACOS (3) 26

Mexican Shrimp, Cabbage, Pico De Gallo, Guacamole,
Cilantro Cream

WOOD FIRED QUESADILLA 22

Chicken Tinga, Quesillo, Salsa Tatemada, Avocado Crema

PLATOS ESPECIALES

POLLO ROSTIZADO 42

Half Roasted Chicken, Ginger Sofrito,
Roasted Carrots, Arroz

ENCHILADAS DE POLLO 30

Chicken, Requeson, Feta, Red Guajillo Salsa, Frijoles, Arroz

SALMÓN* 46

King Salmon, Wood Fired Vegetables, Spanish Chorizo,
Guajillo Crema

ENCHILADAS DE CAMARÓN 42

Shrimp, Roasted Garlic, Green Tomatillo Salsa

BARBACOA 49

Slow Cooked Beef Short Rib, Pinto Beans,
Bacon, Nopales

NEW YORK STRIP STEAK* 75

USDA Prime, 21 Day Dry Aged, 14oz
Roasted Tomato, Chimichurri, Salsa Molcajete, Serranos

Add Shrimp +25

SNAPPER ZARANDEADO 76

Serves 2 People

Wood Grilled Snapper, Citrus Adobo, Chiles Tostados

ACOMPAÑAMIENTOS

ESQUITES 14

Corn, Bone Marrow, Serrano, Cotija Cheese

PAPAS 12

Crispy Fingerling Potatoes, Chile Manzano, Cotija Cheese

ARROZ 8

Rice, Roasted Garlic Tomato Sofrito

FRIJOLES 9

Refried Pinto Beans

TORTILLAS 6

Hand Pressed, Corn



CADILLAC FAJITAS

WAGYU SKIRT STEAK* 53

CITRUS ADOBO CHICKEN 38

GUAJILLO MARINATED SHRIMP 42

Onions, Peppers, Mushrooms, Grand Marnier
Served with Arroz, Frijoles,
Flour Or Corn Tortillas

RAY'S CLASSICS

ROASTED BEET SALAD 20

Whipped Requeson, Pistachio,
Meyer Lemon Vinaigrette

ROASTED MUSHROOM TAMAL 19

Heirloom Corn Masa, Poblano Peppers,
Green Tomatillo Salsa

COSTILLAS 26

Ancho Rubbed Lamb Ribs, Red Cabbage Slaw



SIGNATURE CHICHARRÓN 52

Pork Belly, Garlic Mojo, Radish Sprouts,
Pickled Cabbage

As Featured On The Food Network

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness. An 18% gratuity will be added for parties of eight (8) or more



by RAY GARCIA

A decorative border of various flowers in shades of red, pink, and yellow is arranged around the perimeter of the white background.

¡VIVA!

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