

Las Botellas

COMIDA  CANTINA

RICARDO CRUZ MENDOZA | *Chef de Cuisine*

SEAFOOD PLATTER

OYSTERS | CRAB LEGS | HAMACHI CRUDO | CEVICHE | MANGO MIGNONETTE

\$65

STARTERS

TABLE SIDE GUACAMOLE \$20

avocado | cilantro | red onion | jalapeño |
pico de gallo | lime | house tortilla chips

SALSA FLIGHT \$12

four house-made salsas | fresco | verde |
cashew | roja

QUESO FUNDIDO \$18

melted mexican cheeses | chorizo | pickled
red onion | roasted poblano peppers |
pickled fresno peppers | chimichurri | house
made chips

CHICKEN TINGA FLAUTAS \$19

avocado lime crema | red cabbage puree |
guacamole

CALAMARI \$18

fried shishito peppers | cilantro lime aioli |
charred lemon

HOUSE GUACAMOLE \$12

cilantro | red onion | jalapeño | house chips

RAW BAR

COASTAL OYSTERS \$40

1/2 dozen oysters | spicy clamato |
pineapple chili mignonette

SHRIMP CEVICHE \$21

cucumber | lime | cilantro | onion

HAMACHI CRUDO \$24

aguachile rojo | jicama | radish | avocado

TUNA TARTARE \$22

avocado | jicama | sesame | shoyu
marinade | house made chips

CRAB LEGS \$40

hot or cold | drawn butter | charred lemon

TIRADITO DE SALMON \$18

salmon | jalapeño | fresno peppers |
toasted sesame | cilantro

SALADS

BOTELLAS CAESAR \$16

little gem lettuce | cotija cheese |
fried queso croutons

add chicken \$9 | asada \$12 | salmon \$15

BOTELLAS CAESAR SIDE SALAD \$8

WILD GREENS \$14

sunflower seeds | quinoa | jicama | pepita
honey vinaigrette | avocado

add chicken \$9 | asada \$12 | salmon \$15

WILD GREENS SIDE SALAD \$7

BABY BEET SALAD

tri color baby beets | sherry beet vinaigrette | pickled fresno
chili | cotija cheese | orange segments | cilantro

\$16

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTIAN MEDICAL CONDITIONS. PARTIES OF 6 OR MORE ARE SUBJECT TO AN AUTOMATIC SERVICE CHARGE OF 20%

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A5 WAGYU EXPERIENCE

CERTIFIED JAPANESE A5 WAGYU BEEF PREPARED TABLE SIDE ON A HOT STONE
\$50 / OUNCE - 4 OUNCE MINIMUM

SHOW TIME

A LA ROCA

sautéed onions | poblano peppers served
over a hot lava stone | salsa fresca | cashew
salsa | flour or corn tortillas

chicken \$32 | shrimp \$46 | steak \$45

CHILEAN SEA BASS \$65

fresh wild caught | mezcal jalapeño butter
sauce | celery slaw | mustard seed | micro
cilantro

ENCHILADA DE BIRRIA \$27

birria | guajillo salsa | queso blend | shaved
onion | jalapeño | cilantro | crema

ENCHILADA DE CARNITAS \$27

carnitas | salsa verde | queso blend | pickled
fresno peppers | shaved onion | jalapeño |
cilantro | crema

BOTELLAS BURGER \$28

8oz brisket patty | oaxaca cheese | poblano
pepper | pickled red onion | guacamole |
seasoned fries

CARNIVORE

add crab legs \$40 | shrimp \$26

8 oz FILET \$49

black garlic mole | black garlic compound
butter | black sea salt

20oz PRIME RIBEYE \$85

black garlic mole | black garlic compound
butter | black sea salt

40oz PRIME TOMAHAWK \$205

shishito peppers | salsa fresca | queso
fundido | black sea salt | corn tortillas

serves two | presented table side

TAQUERIA

flour or corn tortillas

CRISPY FISH TACOS \$22

beer battered fried white fish | cucumber slaw |
guacamole | cilantro crema | house hot sauce

CARNE ASADA TACOS \$22

pickled red onion | cashew salsa | cilantro |
salsa verde

TAMARIND CHICKEN TACOS \$19

house-made tamarind spice blend | red
onion | salsa verde

QUESO BIRRIA TACOS \$24

3 cheese blend | consume | onion |
cilantro | lime

PORK ADOBADA TACOS \$18

pineapple | red onion | cilantro

QUESADILLA \$18

3 cheese blend | poblano pepper | cashew
salsa | pickled red onion | guacamole

add chicken \$4 | asada \$5 | carnitas \$4 | birria \$4

SIDES

ESQUITES \$12

corn | chili lime crema | cotija | tajin

BUTTER MUSHROOMS \$10

wild mushroom mix | cremini | shimeji

ROASTED CAULIFLOWER \$12

chimichurri | charred lemon

PAPAS BRAVAS \$14

crispy fingerling potatoes | bravas sauce
| cotija cheese