

COLD SHAREABLES

FLOMO GUACAMOLE - 13

made to order, fresh avocado, olive oil, cilantro, jalapeño, pico de gallo

TÁRTARA DE ATÚN - 17

sushi grade tuna, avocado, mango, cilantro, chili oil

CEVICHE DE HUACHINANGO - 16

red snapper, cherry tomato, red onion, watermelon, cilantro, avocado, citrus segments, blue corn chips

CEVICHE DE LANGOSTA - 19

lobster tail, avocado, mango, cucumber, jalapeño, habanero, cilantro, cherry tomato

VERACRUZ SHRIMP COCKTAIL - 15

jumbo shrimp, avocado, pico de gallo

SOPAS & ENSALADAS

SOPA DE TORTILLAS - 9

shredded chicken, tomato, avocado, tortilla strips, queso fresco, cilantro

SOPA DE FLOR DE CALABAZA - 9

cream of squash blossom, relish, cilantro

ENSALADA DE LOS CAMINOS - 11

crisp mixed greens, baby heirloom tomatoes, shaved radish, sunflower sprouts, citrus vinaigrette

ENSALADA DE AGUACATE - 14

romaine, roasted corn, avocado, tomatoes, toasted sesame, creamy cotija dressing

ROMANOS A LA PARRILLA - 14

grilled romaine hearts, heirloom tomatoes, pepitas, jalapeño goat cheese, pickled onions, rainbow carrots, smoked applewood bacon vinaigrette

LOS CAMINOS' SPECIALTIES

SEARED SCALLOPS (callos de hacha) - 36

pan seared scallops, mexican calabacita, creamy lobster risotto, baby arugula, pickled onion, cherry tomato relish

RED SNAPPER A LA VERACRUZANA (huachinango) - 34

pan seared red snapper, white rice, sauteed vegetables, veracruzana sauce

POLLO ASADO - 26

marinated half chicken, sauteed vegetables, cilantro rice, coconut and aji amarillo

POLLO ROSTIZADO CON MOLE - 24

roasted chicken, mole poblano, watermelon relish, white rice, sesame seed, cilantro, house made tortillas

ACHIOTE BRAISED PORK (cochinita pibil) - 22

braised pork wrapped in banana leaf, black beans, pickled onion, white rice, habanero sauce, house made tortillas

CHILE RELLENO DE JAIBA - 19

jumbo lump crab, poblano pepper, oaxaca cheese, crema de calabaza (squash blossom), white rice

CHILE RELLENO DE QUESO - 17

poblano pepper, oaxaca and monterey jack cheese, habanero sauce, white rice, black beans

CAMARONES A LA DIABLA - 23

jumbo shrimp, chipotle sauce, mixed peppers, white rice, avocado

TEX-MEX

BURRITO - 19

carne asada, cheese, sour cream, refried beans, lettuce, flour tortilla, signature sauce

QUESADILLAS - 16

steak or chicken, cheddar cheese, pico de gallo, sauteed peppers, onions

NACHOS - 16

steak or chicken, guacamole, cheese, pico de gallo, sour cream, refried beans

ENCHILADAS - 15

2 flour tortillas, melted cheese, spanish rice, refried beans, queso, cheese sauce

SIDES

CHARRO BEANS / BLACK BEANS / SPANISH RICE / CILANTRO RICE - 5

ELOTE / PLATANOS / ASPARAGUS / ROASTED CAULIFLOWER - 7

HOUSE MADE CORN TORTILLAS - 6

HOT SHAREABLES

QUESO FUNDIDO LOS CAMINOS - 13

oaxaca cheese, jack cheese, cascabel sauce

QUESO BLANCO - 10

oaxaca cheese, monterey cheese, jalapeño, cilantro, onion

OSTRAS ASADAS - 15

wood grilled oysters, garlic, lime, chimichurri

EMPANADAS DE BARBACOA - 13

fried masa pastry, braised brisket, mixed cabbage, pico de gallo, cotija cheese, consommé

FLAUTAS DE TINGA - 12

chipotle tomato chicken, lettuce, pico de gallo, queso fresco crema, habanero sauce

BAJA HOT WINGS - 14

smoked ancho chile sauce, cotija dipping sauce

FROM THE WOOD GRILL

FILET A LA PIMIENTA - 38

7oz center cut 1855 black angus filet mignon, roasted cranberry brussels sprouts, pepper corn sauce

CABALLERO RIBEYE - 48

14oz prime 1855 farms black angus, fingerling potatoes, asparagus, agave chipotle glaze

MOLCAJETE - 44

hot lava rock, carne asada, jumbo prawns, chorizo, oxaca cheese, jalapenos, cebollitas, nopales, white rice charro beans, housemade tortillas

EL FLETÁN AL PIPIAN - 36

halibut, green pumpkin seed sauce, potatoes al ajillo, roasted garlic carnival cauliflower

SALMON AL MEZCAL - 26

verlasso salmon, garlic rice, grilled zucchini, yellow squash, ancho mezcal sauce

FAJITAS A LAS BRASAS

LOBSTER FAJITAS - 42

grilled langosta, guacamole, cheese, pico de gallo, sauteed peppers, onions, refried black beans, white rice, house made corn tortillas

1855 FARMS OUTSIDE SKIRT STEAK - 24

CHICKEN - 23 / SHRIMP - 26

marinated, mesquite grilled
guacamole, pico de gallo, sour cream, sauteed peppers, onions, charro beans, white rice, house made corn tortillas

TACOS

(3 TACOS WITH HANDMADE CORN TORTILLAS AND CILANTRO RICE)

POLLO CON MOLE - 17

marinated pulled chicken, avocado, onion, queso fresco, sesame seeds

CARNE ASADA - 20

steak, blue corn tortilla, rajas, cilantro, queso fresco

BARBACOA - 18

beef brisket, cilantro, pickled onion, avocado

LANGOSTA - 22

tempura fried lobster, citrus mix cabbage, avocado, roasted corn, pico de gallo, on blue corn tortilla (served two per order)

PESCADO EL FLETÁN - 21

grilled halibut, mango/tomatillo/cucumber/jalapeño salad, avocado crema

ENCHILADAS

VERDES DE POLLO - 16

pulled chicken, tomatillo salsa, lettuce, white rice, oaxaca, roasted corn relish, queso fresco, tequila crema

ROJA DE BARBACOA - 18

beef brisket, guajillo sauce, lettuce, cilantro white rice, oaxaca, roasted corn relish, queso fresco, tequila crema

LANGOSTA - 24

lobster, roasted corn, cherry tomato, creamy sauce, cilantro rice, mixed cabbage, red onion, queso fresco

POLLO CON MOLE - 17

mole poblano, queso fresco, sesame seeds, onion, white rice