

CALI COSTA

RESTAURANT & CANTINA

Our mission is to create a fun and exciting atmosphere through great food and excellent service, created by our family of experienced, dedicated and friendly staff

Tequila

1800, 1800 Cristalino

Casamigos blanco, Casamigos repo, Casamigos anejo

Casazul blanco, Casazul repo, Casazul anejo

Cazadores blanco, Cazadores repo

Clase Azul repo

Don Julio blanco, Don Julio repo, Don Julio anejo, Don Julio 1942

Espolon blanco, Espolon repo

Herradura blanco

Hornitos repo

Libre blanco, Libre Chocolate Mint, Libre Cucumber, Libre Mango, Libre Pineapple

Patron silver

Sundays blanco, Sundays Coconut, Sundays repo

Teremana blanco, Teremana repo

Mezcal

El Silencio Espadin, El Silencio Ensable

Del Maguey Vida

Los Javis Repo

Mezcal Verde

Draft Beer

Coors Lt, Pacifico, Modelo

Modelo Negro, Blue Moon, Lagunitas IPA

Bottle and Can

Corona, Tecate

XX Amber, XX Lager, VooDoo Ranger IPA

Wine

Chardonnay- Costal Vines / Joel Gott

Sav Blanc- Costal Vines / Wild Song

Pino Grigio- Joel Gott

Rose- Joel Gott

Cabernet- Costal Vines / Chop Shop

Pinot Noir- Costal Vines

Margaritas

Cali House Margarita

Tequila, orange liqueur with fresh sour mixes and lime. Add fresh fruit \$1.00 (Strawberry, Raspberry, Watermelon, Pineapple) **\$9**

Cali Cadillac Margarita

1800 tequila, fresh sour mix, lemon & lime juice and a splash of orange citrus, topped with “Grand Marnier” **\$10**

22oz Premium Cali Cadillac Margarita 22oz Schooner Caddi topped with a mini Grand Mariner bottle **\$17**

Watermelon Mint Margarita

Casamigos silver tequila, muddled with fresh watermelon, mint and lime. Mixed with agave & fresh lime juice **\$13**

Pineapple Chili Margarita

Espolon silver tequila and Ancho Reyes Chili, muddled pineapple, jalapeno, fresh lime juice, agave. Ancho chili rim **\$12**

Tamarindo Costa Margarita

El Jimador silver tequila, fresh lime, lemon and orange juice with fresh tamarind and sour. Ancho chili rim & tamarind straw. **\$12**

Cali Costa Skinny Margarita

El Jimador silver tequila, agave, lemon and lime juice. Simple and sweet (but not too sweet) **\$12**

Spicy Prickley Pear Margarita

CaliFino silver tequila shaken with fresh jalapeno, lime juice, sour and Prickly Pear syrup **\$12**

Cucumber Cilantro Margarita

Libre Cucumber tequila shaken with cucumber, cilantro and Tres Agaves sour mix **\$11**

22oz Corona-Rita

Cali House Margarita topped off with a “Coronita”. Add fresh fruit for \$1.00 (Strawberry, Raspberry, Watermelon, Pineapple) **\$12**

Blended, Not Shaken

Cali BLENDED Margarita

Tequila, orange liqueur, fresh sour mixes and lime. Choose your flavor: Strawberry, Raspberry, Mango, or Lime **\$9**

The Mangonada

El Jimador silver tequila, Blind Burro rum blended with fresh lime juice, chamoy and mango. Ancho chili rim **\$11**

Lime in the CoCoNut

Bacardi rum, pineapple and coconut juices, with fresh lime juice. **\$11**

Colada-Horchada

Our version of the Pina Colada with Bacardi and the flavor of Horchada! Topped off with cinnamon, nutmeg and whip cream **\$11**

Sweet & Spicy Mango

El Jimador silver tequila, Blind Burro rum blended with sour mix, fresh lime juice, jalapeno and mango. Topped with a Tajinn rim **\$11**

Cali Costa Craft

Santa Barbara Bloodymary

Hendrys vodka and Ancho Reyes Verde with our special Cali Costa bloody mary mix. Served with veggies incase you get hungry. **\$12**

Ancho Paloma

Espolon silver tequila and Ancho Reyes Chili, with agave, lemon and lime juice. Topped with Lava grapefruit juice and soda water. **\$13**

Oaxaca Old-Fashioned (wah-HAH-kah)

Espolon reposodo tequila, El Silencie Espadin mezcal, chocolate bitters, and fresh squeezed orange. **\$14**

Black Market Da Lux

A hefty pour of Black Market Rye whiskey with Luxardo cherry liqueur, lemon juice and simple syrup over ice. **\$13**

Unicorn Juice

Basil and raspberry’s muddled into gin and fresh lemon juice topped with soda and floated with Empress purple gin **\$14**

Black Raspberry Mojito

Black Magic dark rum, poured over muddled limes, mint, sugar and raspberries. Topped off soda water and fresh fruit. **\$11**

Clear Conscience

Pau Maui vodka shaken cucumber and lime. Topped off with ginger beer. **\$11**

22oz Cali Costa Michelada or 22oz Cali Costa Tamarindo Michelada

Modelo, Cali Costa bloody mary mix, citrus and Tajin... OR.... Negro Modelo, Tamarindo Mix, citrus and Tajin **\$12**

HAPPY HOUR

MONDAY – FRIDAY 3PM – 6PM

MEXICAN CANDY SHOT

Raspberry Vodka “OR” Mango Libre tequila, watermelon liquor, sour and tabasco. \$5.50

CRUNCHY TACOS (3)

Choice of chicken or seasoned ground beef. \$7

CRUNCHY CEVICHE TACOS (3)

Shrimp ceviche, cilantro lime crema \$7.50

MEXICAN SOPEES (2)

Refried beans, lettuce, pico, sour cream, queso fresco and cilantro lime crema. \$7

Bean / Chicken / Beef

HAWAIIAN PULLED PORK NACHOS

Refried beans, pico, mango salsa, cilantro lime crema. \$8

PULLED PORK SLIDERS

Pulled pork and mango salsa on Hawaiian rolls with fries. \$7

BBQ BONELESS BITES

Six boneless chicken bites tossed in BBQ sauce. Served with spicy ranchito sauce. \$7

DOUBLE SIZE DRINKS

22oz WELL COCKTAILS \$9

22oz CALI MARGARITA \$10

22oz CALI CADDI MARGARITA \$11

22oz SELTZER-RITA \$11

DRAFT & BOTTLE BEER

DOMESTIC \$4.50 / IMPORT \$5.00

BUCKETS OF 4 BEERS \$17.00

WINE BY THE GLASS

COSTAL VINES \$6

Chard, Sav Blanc, Cab, Píno Noir

Appetizers

TEQUILA SHOT

Shot of Libre tequila served rare, or chilled over a bed of fresh homemade ice cubes. \$9
(Silver, Mango, Pineapple, Cucumber, or Mint Chocolate)

Make it a "FLIGHT" with all five. \$40

CHIPS & GUACAMOLE

Fresh made guacamole topped with pico, queso fresco and cucumber. Served with chips. \$11.99

MEXICAN STREET CORN

Roasted Mexican street corn on the cob covered in Mexican crema, seasoning and queso fresco.

One \$2.99 / Two \$4.99 / Three \$7.99

LOADED NACHOS

House made corn chips covered in refried & black beans, taco sauce and cheese.

Topped with jalapeno, pico and guacamole, sour cream and cilantro lime crema drizzle. \$10.99

add chicken \$3.49 / add shredded steak \$3.99 / add carnitas \$3.99

QUESADILLA

Flour tortilla stuffed with cheese and green chilies. Served with pico, guacamole and sour cream. \$10.99

add chicken \$3.49 / add shredded steak \$3.99 / add carnitas \$3.99

SHRIMP QUESADILLA

Flour tortilla stuffed with seasoned shrimp, cheese and green chilies.

Topped with cilantro lime crema. Served with pico, guacamole and sour cream. \$15.99

("Surf N Turf" ... steak and shrimp add \$1.99)

TAQUITOS (4)

Hand rolled taquitos with avocado tomatillo sauce, sour cream, cilantro lime crema and queso fresco.

Topped with pico and guacamole. Choice of chicken or beef \$12.99

CEVICHE BITES (6)

Seasoned shrimp on top of cucumber, guacamole and pico placed on our house made chips.

Dashed with Sriracha and queso fresco. \$11.99

SPICY BUFFALO WINGS (12)

(Due to the availability and price of chicken wings rising, item may be unavailable)

A dozen chicken wings, breaded & tossed in our house made spicy Cali Costa wings sauce. \$17.99

AVOCADO SHRIMP ROLLS

Shrimp, avocado, tomato, bacon and pepper jack cheese all rolled up in one.

Served with spicy ranchito sauce. \$14.99

Tacos a la carte'

DANA POINT FISH TACO

"Lightly breaded" or "grilled"

Our signature fish taco made on top of a corn tortilla.

Made with spicy chipotle sauce, cabbage, pico, mango salsa and chipotle crema. \$4.99

CHICKEN VERDE TACO

Pulled chicken over roasted verde sauce, topped with cheese, cilantro & onion, and Jose sauce.

Topped with jalapeno on a corn tortilla. \$4.99

ASADA TACO

Marinated and diced tri tip over ranchero salsa topped with pico and cheese.

Served on a corn tortilla. \$4.99

CALI SHRIMP TACO

Grilled shrimp on a flour tortilla with spicy chipotle sauce, cabbage and pico.

Topped with chipotle and cilantro lime crema. \$4.99

CALI CARNITAS TACO

Cali Carnitas served with roasted verde sauce on a corn tortilla.

Topped with cheese, cilantro & onion and cilantro lime crema. \$4.99

CALI STEAK TACO

Marinated tri tip steak over ranchero salsa with lettuce, pico, cheese and cilantro lime crema.

Served on a flour tortilla. \$4.99

MAUI CHICKEN TACO

Mauí marinated teriyaki and ginger chicken served on a corn tortilla.

Topped with lettuce, mango/pineapple salsa and sour cream. \$4.99

THE "TACO SURF" SHRIMP TACO

Melted cheese, veggies and grilled shrimp on a corn tortilla.

Topped with cilantro/onion, guacamole and spicy ranchito sauce. \$4.99

VEGGIE FAJITA TACO

Fajita veggies grilled and placed in a corn tortilla.

Topped with cheese, pico, and sour cream and guac. \$4.49

CRISPY TACO

Shredded beef "OR" shredded chicken, lettuce, pico and cheese.

Carnitas with lettuce, guac and cilantro/onion. \$4.99

Burritos Grande

LANTERN STEAK BURRITO

Marinated Tri Tip, rice, black beans, pico, and roasted ranchero sauce.
Topped with red guajillo sauce, queso fresco, and sour cream drizzle. \$15.99

VERDE CHICKEN BURRITO

Pulled chicken machaca with rice, refried beans, corn salsa, avocado and roasted verde sauce.
Topped with avocado tomatillo sauce, queso fresco, sour cream and pico. \$15.49

CARNITAS BURRITO

Cali carnitas, rice, refried beans, pico, roasted verde sauce, and jalapeno.
Topped with our avocado tomatillo sauce, queso fresco, cilantro/onion, and jalapeno. \$15.99

FISH BURRITO

Grilled and seasoned white fish with rice, cabbage, pico and chipotle fish sauce.
Topped with avocado tomatillo sauce, queso fresco, and avocado slice. \$15.99

FAJITA BURRITO

Large flour tortilla stuffed with fajita veggies, rice, black beans, and pico.
Topped with red guajillo sauce, queso fresco and guacamole. \$12.99
add Chicken \$3.49 / add Steak \$3.99 / add Shrimp \$3.99

CALI BURRITO

Marinated Tri Tip and piled high with French fries and cheese.
Stuffed with pico, guacamole, and ranchito sauce, and grilled to make crisp. \$13.99
“Cover it with Red or Green burrito sauce and cheese on top \$1.99”

DOHENY SURF N' TURF BURRITO

Marinated Tri Tip steak and grilled shrimp with rice, black beans, pico, and chipotle crema.
Topped with both red and green burrito sauce, queso fresco, cilantro/onion and sour cream. \$15.99

BRIGHTLEE'S B.R.C. BURRITO

Large flour tortilla filled with refried beans, rice and cheese mix and grilled to make crisp. \$11.99
“Cover it with Red or Green burrito sauce and queso fresco. \$1.99
add chicken \$3.49 / add steak \$3.99 / add carnitas \$3.99

Cali Costa Plates

MAUI MAHI PLATE

Mahi Mahi filet seasoned and grilled to perfection. Topped with mango/pineapple salsa and avocado.
Served with Mexican street corn, rice, black beans, pico and jalapeno corn cake. \$18.49

ENCHILADAS DE' CAMARON

2 enchiladas filed with cheese and seasoned shrimp, covered in avocado tomatillo sauce.
Topped with onion & cilantro, queso fresco, avocado, and cilantro lime crema.
Served with rice, black beans and jalapeno corn cake. \$17.99

VERDE CHICKEN ENCHILADAS

2 chicken enchiladas filed with cheese and covered in roasted verde sauce.
Topped with onion & cilantro, queso fresco, jalapeno and sour cream.
Served with rice, black beans and jalapeno corn cake. \$15.99

SHREDDED BEEF ENCHILADAS

2 shredded beef enchiladas filed with cheese and covered in red guajillo sauce.
Topped with onion & cilantro, queso fresco, and sour cream.
Served with rice, black beans and jalapeno corn cake. \$15.99

CALI CARNITAS PLATE

Cali Carnitas cooked to perfection, topped with roasted verde sauce, onion & cilantro.
Served with rice, ranchero beans w/ bacon, fried jalapeno, corn tortillas, & jalapeno corn cake. \$18.99

CHICKEN FLAUTAS

Rolled flour tortillas filled with chicken, pepper jack cheese and veggies then lightly fried.
Topped with ranchero salsa, cilantro lime crema, sour cream and queso fresco.
Served with rice, black beans and jalapeno corn cake. \$17.99

Soups

CHICKEN TORTILLA SOUP (seasonal)

Tomato base soup with corn, beans and peppers.
Topped with pulled chicken, tortilla strips, avocado and cheese. \$7.49

CHICKEN CILANTRO SOUP

Chicken base soup with our roasted verde sauce. Pulled chicken, cabbage, cilantro and onion.
Topped with avocado and jalapeno. \$7.49

Cali Combos

TACO COMBO

Choose from any 2 of our tacos. Feel free to mix and match!

Served with rice, black beans. \$14.99

CANTINA COMBO

2 cheese enchiladas (one red, one green) and a crispy taco (chicken OR beef)

Served with rice, black beans. \$16.99

TACO & RELLENO

One crispy taco (beef or chicken), served with a bacon stuffed chili relleno in ranchero sauce.

Served with rice, black beans and guacamole. \$15.99

TACO, ENCHILADA & RELLENO

One crispy taco (beef or chicken), one cheese enchilada with red guajillo sauce, and one bacon stuffed chili relleno in ranchero sauce.

Served with rice, black beans and guacamole. \$17.99

Fajitas

(All Fajitas come on a hot skillet and are made to order)

Fajitas served with refried beans, rice, re pico, guacamole and sour cream and fried jalapeno.

Comes with your choice of corn or flour tortillas.

SHREDED CHICKEN FAJITAS \$17.99

STEAK FAJITAS \$19.99

SHREDED CARNITAS FAJITAS \$18.99

SHRIMP FAJITAS \$19.99

COMBO FAJITAS \$20.99

Chicken, Steak and Shrimp

(no substitutions)

Burgers & Sandwiches

"All burgers are Wagyu beef, served at least medium and come with fries and ketchup"

HAMBURGUESA & CHEESE

Wagyu beef patty topped with American cheese on a brioche bun.
Served with pico, lettuce, pickles, ketchup, mustard and mayo. \$15.49
add bacon \$1.99 / add avocado \$1.99

CALI COSTA HAWAIIAN BURGER

Wagyu patty with cheese, Hawaiian pulled pork, bacon, pineapple, onion, mayo and mango salsa.
Served on Sweet Hawaiian bread. \$15.99

SPICY CHICKEN SANDWICH

Spicy buffalo fried chicken served on a brioche bun.
Topped with cabbage ranch slaw, pickles, and spicy ranchito sauce. \$14.49

MAHI FISH SANDWICH

Seasoned Mahi Mahi topped with avocado and cilantro lime crema.
Served on a brioche bun with chipotle mayo, cabbage and pico. \$15.99

SURF N' BIRD SANDWICH

Fried chicken breast topped with cheese and served on a brioche bun.
Served with pico, lettuce, mayo, bacon and avocado. \$14.49

Salads

HOBIE'S SURFER SALAD

Lettuce and cabbage mix with pico on top of black beans and rice.
Topped with fresh cooked Mahi Mahi topped with mango pineapple salsa and avocado. \$15.99

TOSTADA COSTA

Two tostada tortillas topped with refried beans and lettuce with cabbage.
Covered with pico, guacamole, sour cream and cotija cheese and jalapeno. \$11.99
Add shredded chicken \$3.49 / Add shredded steak \$3.99 / Add grilled shrimp \$3.99

FAJITA SALAD

Lettuce tossed with rice, black beans and fajita veggies.
Topped with pico, guacamole, sour cream and mix cheese. \$11.99
Add ancho lime chicken \$3.49 / Add steak \$3.99 / Add Carnitas \$3.99 / Add grilled shrimp \$3.99

ENSALADA CESAR

Romaine lettuce tossed in creamy Cesar dressing.
Topped with pico, queso fresco, cilantro lime crema and tortilla strips. \$11.99
Add ancho lime chicken \$3.49 / Add steak \$3.99 / Add grilled shrimp \$3.99

Weekend Drinks

9am – 5pm

COFFEE & JUICE

Cup of Coffee \$2.50

Mexican Coffee \$9

Irish Coffee \$9

Fresh Orange Juice \$3

Cranberry Juice \$3

BLOODY MARY MENU

BLOODY MARY

Well \$9 / Titos \$10 / Kettle or Goose \$11

BLOODY MARIA \$10

(El Jimador Repo)

SMOKEY MARY \$11

(Mezcal Verde)

22oz MICHELADA MENU \$11

-CALI COSTA MICHELADA-

-TAMARIND MICHELADA-

-HABANERO MANGO MICHELADA-

22oz CALI COSTA MARGARITAS

22oz CALI MARG \$10

22oz CALI CADDI \$12

22oz CORONA RITA \$11

22oz SELTZER-RITA \$11

(Strawberry lemonade, Pineapple, Watermelon, Mango, Grapefruit)

A BIT OF THE BUBBLEY \$7

CHAMPAGNE GLASS

MIMOSA

CHAMPAGNE BOTTLE \$20

BOTTOMLESS MIMOSA'S \$4.99

(With Purchase of Breakfast.... \$12.99 w/out)

Saturday & Sunday

Weekend Breakfast

Served from 9am-1pm

BREAKFAST SHOT

Whiskey mixed with butterscotch schnapps. Chased with OJ and a strip of crispy bacon. \$8

CALI BREAKFAST

2 eggs (fried or scrambled) served with potatoes, choice of bacon or apple chicken sausage, and flour or corn tortillas. \$9.99

BREAKFAST BURRITO

Large flour tortilla filled with eggs, potatoes, pico, refried beans, cheese, & ranchero sauce.

Veggie \$8.99/ bacon \$9.99/chorizo \$9.99/ chicken \$10.99/ steak \$11.99 (make it wet for \$1)

BREAKFAST TACOS

2 Flour tortillas with eggs, pico, avocado, queso fresco and cilantro lime crema. Served with home style potatoes.

Veggie \$7.99/ bacon \$8.99/ chorizo \$8.99/ chicken \$9.99/ steak \$10.99

BREAKFAST QUESDILLA

Large flour tortilla filled with eggs, cheese, green chilies and your choice of meat. Sour cream, guac and pico.

Veggie \$7.99/ bacon \$8.99/ chorizo \$8.99/ chicken \$9.99/ steak \$10.99

CALI COSTA OMELET'S

Fluffy eggs folded with veggies and topped with sour cream, guac and pico and queso fresco. Served with potatoes.

Veggie \$9.99/ bacon \$10.99 chorizo \$10.99

FAJITAS & EGGS SKILLET

Fajita veggies, potatoes, eggs, and choice of meat, sour cream, guac, pico and queso fresco on a hot skillet.

Served with choice of flour or corn tortillas. Veggie \$9.99/ bacon \$10.99/ chicken \$11.99/ steak \$12.99/ Carnitas \$12.99

ENCHILADAS & EGGS

2 enchiladas, one red and one green, topped with 2 eggs, pico and queso fresco.

Served with refried beans and potatoes. \$10.99

HUEVOS RANCHEROS

Double corn tortillas filled with refried beans, fried eggs and ranchero sauce. Topped with pico, avocado and queso fresco with drizzles of cilantro lime crema. Served with home style potatoes and refried beans \$10.99

CHILAQUILES (Rojo or Verde)

House made chips covered in red or green sauce and topped with 2 eggs, cilantro & onion, jalapeno and queso fresco.

Served with refried beans and potatoes. \$10.99

"NOT SO LOCO MOCO" BREAKFAST BURGER

Wagu burger patty topped with fried egg, Hawaiian pulled pork, mango/pineapple salsa and brown gravy.

Served on a brioche bun and a side of potatoes. \$11.99

FRIED CHICKEN & BISCUITS with EGGS

2 fluffy biscuits with a fried chicken breast covered in our house made country gravy. 2 eggs of your choice.. \$10.99

CINNAMON TOAST CRUNCH HAWAIIAN BREAD FRENCH TOAST

Hawaiian sweet bread with cinnamon french toast batter and topped with cinnamon toast crunch and powdered sugar. \$9.99

SWEET CREAM PANCAKE STACK

A tasty stack of 3 house made sweet cream pancakes with powdered sugar and maple syrup. Stack of 3 \$8.99

FRIED CHICKEN & WAFFLES with EGGS

Two of our pearl sugar waffles topped with our fried chicken breast and bacon bits. 2 eggs of your choice. \$11.99