

STARTERS

House-Made Chips & Salsas (V) 4
Roja, Verde, Pineapple

Guacamole and Chips (V) 8

Elote "Street Corn" 6.5

Chorizo Stuffed Jalapenos 8

Queso Fundido 12
Cheese, Shishito Peppers, Chips
Chorizo 3

Flautas 11
Chicken, Cheese, Crema, Guacamole

Nachos Arriba Half 8.5 Full 13
Pico De Gallo, Serrano, Crema, Beans
Carnitas 3, Chicken 3, Short Rib 4



SOPA Y ENSALADA

Chicken Tortilla Soup
Cup 5 Bowl 9
Queso Fresco, Crema, Tortilla Strips

Farm Gem Salad (v)
Starter 7 Entrée 13
Corn, Black Beans, Pico de Gallo, Jicama, Cotija, Tortilla Strips, Cilantro Lime Dressing
Chicken 3, Carnitas 3, Shrimp 6



CEVICHE

Shrimp Ceviche 14
Shrimp, Onion, Tomato, Cilantro, Serrano

Rockfish Ceviche 14
Tomatillo Verde, Radish, Lime, Serrano

Tuna Tostada 16
Chicharrónes, Pasilla, Guacamole, Serrano, Lime Aioli, Orange

TAMALE

3 Tamales with Salsas
With Rice and Beans

Trio of Tamales 15
Choice of Spicy Pork, Chicken Verde, and Poblano and Onion.

EL OTRO

Burrito Grande 14
Rice, Beans, Cheese, Crema, Verde, Roja, Guacamole and choice of Chicken Tinga, Carnitas, or Short Rib

Quesadilla Grande 14
Crema, Pico De Gallo
Choice of Chicken Tinga, Carnitas, or Short Rib.
With Rice and Beans.

ROTISSERIE & GRILL

With tortillas, rice, beans

Guajillo Chicken (Signature Dish)
Half 18 Whole 26
Salsa Roja and Verde

Carnitas
1/2lb 18 1lb 26
Pineapple Salsa, pickled onion

Carne Asada 25
Salsa Verde, onion, Charred Jalapeno

Grilled Salmon 24
Pineapple Salsa, Cilantro Lime Drizzle

SIDES

Pickled Vegetables 3

Black Beans and Rice 3

Corn Tortillas 3

Side Guacamole 2

TACOS

Three tacos, house-made tortillas with rice & beans

Short Rib Birria 17
Salsa Verde, Salsa Roja, Onion, and Radish

Chicken Tinga 13
Chicken Tinga, Cabbage, Pico De Gallo, Crema

Taco Trio 16
(No Substitutions)
Chicken, Carnitas, Short Rib

Camarónes 14
Garlic Lime Shrimp, Poblano, Onion, Cabbage, Lime Aioli, Pico de Gallo, Cotija

Pulpo 15
Baby Octopus, Bacon, Peppers, Pasilla Chipotle, Lime Aioli

Rockfish 14
Modelo Battered, Pickled Onion, Lime Aioli, Cabbage, Pico de Gallo

Shishito Rajas (V) 13
Peppers, Onion, Crema, Salsa Roja, Cotija

Mushroom (V) 13
Seasonal Mixed Mushrooms, Onion, Peppers, Pasilla Chipotle, Cabbage, Salsa Verde

Try our Brunch, Saturday & Sunday 10am-2pm!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

MARGARITAS

Our Margaritas are Craft Cocktails,
made from Scratch w/ MiCampo Tequila

Arriba Margarita	9.5
Traditional Margarita	10
Slushy Margarita Strong & Limey	9.5
Spicy Margarita Jalapeño, Cilantro	11
Hibiscus Margarita	11
Tamarind Margarita	11
El Diablo (CALIENTE!!)	
Habanera Infused Tequila	11
Paloma Don Julio blanco	12
Skinny Pink Blanco, Muddled Lime, Splash Cran, Lemon/Lime Served up	12
Midnight in P.V. Peloton Mezcal, MiCampo repo, honey, lemon/lime	12

COCKTAILS

Captain's Signature Cocktail	MP
Hot Charlotte Gin, St. Germaine, lemon, cucumber, tabasco	11
"Old Skool" Mai-Tai Light Rum, Dark Rum, Citrus, Pineapple, Orgeat	11
Cobble Stone Don Julio Reposado, Aperol, Sweet Vermouth, Served Up	14
Muerte Old Fashioned	
Peloton Mezcal, Amargo de Chile, Agave, Orange bitters	13
Sangria House made recipe	11
Michelada Modelo Especial, house spicy clamato mix, tajin rim	9
Captain's Special Modelo Especial, with Slushy Margarita Float	8.5

BEER ON TAP

Modelo Especial	6
Stoup Pale Ale	7
Georgetown Bodhizafa	7
Ravenna Porter 9%abv	8

BOTTLE/CAN BEER

ADD A COOZIE TO ANY BOTTLE/CAN 3

Corona, Pacifico, Victoria, Modelo Negra, Coors Lt.	5.5
Rainier, Tecate Lt 16oz Can	5
Schilling Grapefruit 16oz	7
Seattle DRY Cider 16oz	7
32 oz Sol	10
White Claw (lime, Raspberry, Grapefruit)	6

WINE BY THE GLASS

La Crema Chardonnay	12/44
Crowded House Sauv Blanc, NZ	10/36
Benvolio Pinot Grigio, Italy	9/32
Browne Family Rosé, WA	11/40
Vega Medien Cava (Sparkling)	9/37
Mark Ryan The Vincent RED, WA	13/48
Browne Family Cabernet	12/44
House RED (varies) ask Server	9/36
Terrazas Malbec, ARG	10/36

NA BEVERAGES

Mexican Coke or Fanta Orange	4
Topo Chico Sparkling Water	4
Ginger Beer	4
Juice	4
(Pineapple, Cranberry, Apple, Grapefruit, Orange, Lemonade)	
Seattle Soda Company	3.5
(Cola, Diet, Lemon-Lime, Squirt, Iced Tea)	

AGUA FRESCA \$4.5

Non-alcoholic with fresh juices

Choice of Hibiscus, Pineapple,
Strawberry, Mango, Cucumber, or Mint

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