

# BLANCOS

Like all of our tequilas, our blancos are from 100% blue agave. This category of tequila is aged for less than two months, often times altogether unaged. This creates a tequila with a crisp finish, with little to none of the woody flavor found in longer-aged tequilas.

**(1) \$9**  
Agave / Lemon / Black Pepper

**Altos \$8**  
Agave / Spicy / Smooth

**Avion \$12**  
Floral Nose / Agave / Fruit

**Cabo Wabo \$9**  
Floral / Sweet Agave / Sweet Tinge

**Casamigos \$12**  
Mint / Cinnamon

**Casa Dragones \$16**  
Agave / Pepper / Cloves

**Casa Noble \$10**  
Floral / Spicy / Pepper

**Cazadores \$8**  
Sweet / Sharp / Pepper

**Centinela \$8**  
Light Pepper / Vanilla / Cinnamon

**Chamucos \$9**  
Pepper / Oak / Agave

**Chinaco \$9**  
Dried Fruit / Peppery Spice

**Cincoro \$19**  
Citrus / Vanilla / Complex Finish

**Clase Azul \$18**  
Herb / Citrus / Smooth

**Codigo \$10**  
Agave / Pepper / Mint

**Corazon \$9**  
Vanilla / Toffee / Agave

**Correlejo \$9**  
Citrus / Herbaceous

**Corzo \$13**  
Citrus / Honey / Smooth

**Deleon \$13**  
Citrus / Warm Spice / Vanilla

**Dobel \$11**  
Warm Spice / Citrus / Agave

**Don Abraham \$8**  
Pepper / Agave / Vanilla

**Don Julio \$10**  
Spicy / White Pepper / Salt

**El Jimador \$6**  
Sharp / Vanilla / Caramel

**El Tesoro \$10**  
Sweet / Mellow / Clean Finish

**Espolon \$8**  
Agave / Fruit / Light Finish

**Fortaleza \$17**  
Baked Agave / Caramel

**Gran Centenario \$8**  
Peppery / Herbs / Salt

**Herradura \$10**  
Citrus / Pepper / Tangy

**Hornitos \$8**  
Floral / Citrus / Clove

**Jaja \$9**  
Black Pepper / Citrus Fruit / Agave

**La Hora Azul \$13**  
Sweet / Spice / Cloves

**Los Arango \$10**  
Crisp / Citrus / Agave

**Luna Azul \$8**  
Fruit / Citrus / Agave

**Milagro Select Barrel \$11**  
Silky / Citrus / Pepper

**Partida \$11**  
Agave / Earthy Finish

**Patron \$12**  
Peppery / Orange Peel

**Revolucion \$10**  
Citrus / Agave / Smooth

**Riazul \$11**  
Bright / White Chocolate / Silky

**Roca Patron \$13**  
Herbal / Citrus / Oak

**Siete Leguas \$9**  
Lemon / Spearmint / White Pepper

**Tres Agaves \$8**  
Vanilla / Lemon / Agave

**Tres Generations \$10**  
Tropical / Fruit / Dry

**Tromba \$8**  
Mint / Pineapple / Caramel

# REPOSADOS

Translating literally in English to “rested”, this category of tequila has been aged anywhere from two months to a year. This aging process often gives more of a woody flavor, and as it ages, various other flavor notes develop to create a more intricate flavor profile than the younger blancos.

**(2) \$11**  
Vanilla / Agave / Caramel

**Altos \$8**  
Agave / Spicy / Oak

**Avion \$14**  
Oak / Cherry / Rose

**Baja Patron Barrel Select \$14**  
Agave / Oak / Crisp

**Cabo Wabo \$11**  
Mellow Agave / Smoky / Citrus

**Casamigos \$14**  
Mint / Cinnamon / Caramel

**Casa Noble \$12**  
Cinnamon / Chocolate / Agave

**Cazadores \$9**  
Intense Pepper / Dried Citrus

**Centinela \$9**  
White Pepper / Oak / Caramel

**Chamucos \$10**  
Pepper / Oak / Smooth

**Chinaco \$12**  
Buttery / Raisin / Cinnamon / Pepper

**Cincoro \$25**  
Vanilla / Oak / Dark Chocolate

**Clase Azul \$21**  
Vanilla / Oak / Smoke

**Codigo \$14**  
Vanilla / Toasted Caramel / Cocoa Powder

**Corazon \$10**  
Woody / Toasty / Caramel / Light Finish

**Correlejo \$10**  
Earthy Agave / Smoked / Pepper

**Corzo \$13**  
Agave / Honey / Caramel

**Deleon \$14**  
Caramelized Oak / Spice / Dried Fruit

**Dobel \$13**  
Citrus / Pepper / Smooth

**Don Abraham \$9**  
Wood / Light Smoke / Pepper

**Don Julio \$14**  
Slight Smoke / Light Vanilla

**El Jimador \$6**  
Earthy / Oak / Caramel

**El Tesoro \$10**  
Smoky / Pepper / Citrus

**Espolon \$8**  
Anise / Bee Pollen / Pepper

**Fortaleza \$12**  
Sweet / Orange Peel / Agave

**Gran Centenario \$9**  
Vanilla / Tropical Fruit / Spice

**Herradura \$11**  
Sweet / Oak / Pepper

**Hornitos \$8**  
Floral / Strong Citrus / Caramel

**Jaja \$10**  
Vanilla / Oak / Honey / Caramel

**La Hora Azul \$15**  
Agave / Chocolate / Smooth

**Los Arango \$11**  
Caramel / Agave / Oak

**Luna Azul \$9**  
Vanilla / Orange / Honey

**Milagro Select Barrel \$12**  
Intense Oak / Brown Spice

**Partida \$12**  
Sweet / Vanilla / Butter

**Patron \$12**  
Citrus / Pepper / Salt

**Revolucion \$11**  
Citrus / Pepper / Smooth

**Riazul \$12**  
Cacao / Grilled Poblano / Focused

**Roca Patron \$12**  
Anise / Vanilla / Oak

**Siete Leguas \$10**  
Smoky / Spicy Agave / Long Finish

**Tres Agaves \$8**  
Basil / Oak / Pepper

**Tres Generations \$8**  
Mild Honey / Short Finish

**Tromba \$9**  
Sweet / Nutty / Chocolate

# ANEJOS

The word “anejo” means connected, to describe the flavors which are infused and developed over time by resting for one to three years. Of the three primary groups of tequilas, this group often has the most intricate flavor profile, and often the most woody flavor.

**(3) \$13**  
Oak / Cocoa / White Pepper

**Altos \$9**  
Full Body / Sweet / Oak

**Avion \$16**  
Dried Cherry / Pepper / Smoke

**Cabo Wabo \$12**  
Smoke / Orange Peel / Caramel

**Casamigos \$15**  
Caramel / Cocoa Powder / Pepper

**Casa Noble \$13**  
Vanilla / Wood / Spicy Finish

**Cazadores \$11**  
Citrus Nose / Vanilla / Orange

**Centinela \$10**  
Fruit / Oak / Vanilla / Smoke

**Chamucos \$12**  
Oak / Earth / Agave

**Chinaco \$13**  
Brown Spice / Pepper / Vanilla

**Cincoro \$32**  
Butterscotch / Orange / Long Finish

**Clase Azul \$94**  
Smoky / Agave / Long Finish

**Codigo \$23**  
Oak / Vanilla / Spice

**Corazon \$12**  
Full Body / Caramel / Sweet Oak

**Correlejo \$12**  
Faint Oak / Caramel / Citrus

**Corzo \$15**  
Smooth / Honey / Caramel / Long Finish

**Deleon \$17**  
Dried Tobacco / Tea / Caramel

**Dobel \$14**  
Herbal / Citrus / Crisp / Sharp

**Don Abraham \$10**  
Brown Spice / Smoke / Smooth Finish

**Don Julio \$15**  
Smooth / Vanilla / Buttery / Honey

**El Jimador \$8**  
Cherry / Pepper / Wood

**El Tesoro \$12**  
Caramel / Soft Pepper / Oak

**Espolon \$9**  
Oak / Vanilla / Agave

**Fortaleza \$17**  
Baked Agave / Caramel / Black Pepper

**Gran Centenario \$9**  
Vanilla / Slight Smoke

**Herradura \$12**  
Sweet / Oak / Pepper / Vanilla / Floral

**Hornitos \$10**  
Vanilla / Toasted Oak

**Jaja \$11**  
Smooth / Vanilla / Orange

**La Hora Azul \$19**  
Coffee / Earthy / Oak

**Los Arango \$14**  
Oak / Caramel / Pepper

**Luna Azul \$11**  
Fruit / Oak / Long Finish

**Milagro Select Barrel \$22**  
Oak / Earthy / Long Spicy Finish

**Partida \$14**  
Fruit / Salt / Oak

**Partron \$13**  
Oak / Vanilla / Caramel

**Revolucion \$12**  
Dried Tobacco / Agave / Citrus

**Riazul \$13**  
Pineapple / Caramel / Cinnamon

**Roca Patron \$18**  
Oak / Agave / Citrus

**Siete Leguas \$10**  
Complex / Earthy / Floral / Smooth

**Tres Agaves \$10**  
Oak / Smooth / Pepper

**Tres Generations \$12**  
Pepper / Butterscotch / Oak

**Tromba \$11**  
Dill / Coconut / Oak

# EXTRA ANEJOS

The word “anejo” means connected, to describe the flavors which are infused and developed over time by resting for one to three years. Of the three primary groups of tequilas, this group often has the most intricate flavor profile, and often the most woody flavor.

**Avion Extra Anejo Reserva \$30**  
Caramel / Spice / Oak

**Cazadores \$15**  
Oak / Pepper / Vanilla / Cinnamon

**Corralejo \$18**  
Oak / Sweet Spice / Carmel / Vanilla

**Corralejo 99K \$35**

**Deleon \$75**  
Maple / Caramel / Oak

**Don Abraham \$14**  
Oak / Pepper / Caramel

**Don Julio 1942 \$35**  
Floral / Pepper / Agave

**Don Julio 70 \$21**  
Vanilla / Wild Honey / Oak

**Dobel Diamante \$13**  
Vanilla / Brown Sugar / Herb

**Herradura Seleccion Suprema \$65**  
Oak / Pepper / Floral

**Hornitos Cristalino \$10**  
Vanilla / Butterscotch / Honey

**Partida Elegante \$80**  
Vanilla / Fruit / Smoke

**Patron Bordeaux \$102**  
Wine / Oak / Vanilla / Raisins

**Patron Estate Release \$20**  
Agave / Citrus / Floral Finish

**Patron Extra Anejo \$21**  
Fruit / Honey / Vanilla

**Patron Piedra \$70**  
Fresh Fruit / Mushroom / French Oak

# FLIGHTS

**Vertical Tasting \$18**  
Explore the progression of different aging techniques by sampling three expressions from one distillery:  
blanco, reposado, anejo  
*Casa Noble / Corzo / Partida*

**Horizontal Blanco Tasting \$16**  
Explore three expressions that are produced by different distilling families  
*Cabo Wabo / Don Julio / Milagro Reserve*

**Horizontal Reposado Tasting \$18**  
Explore three expressions that are produced by different distilling families  
*Chinaco / Herradura / Siete Leguas*

**Horizontal Anejo Tasting \$20**  
Explore three expressions that are produced by different distilling families  
*Patron / Peligroso / Tres Generations*

# MEZCAL

This traditional Mexican spirit is distilled using the hearts of the maguey plant, which is another cousin of the tequila-producing agave. Primarily crafted in Oaxaca, Mexico, mezcal is the single-distilled smokey cousin of tequila.

**Casa Dragones Joven \$60**  
Vanilla / Warm Spice / Pear

**Casamigos Mezcal \$15**  
Smoke / Herbal / Long Silky Finish

**Clase Azul \$46**  
Honey / Chocolate / Wood

**Codigo Rosa \$13**  
Vanilla / Grape / Honey

**El Buho \$10**  
Smoky / Fruit / Mesquite

**Gran Patron Smokey \$40**  
Agave / Citrus / Pepper

**Illegal Anejo \$20**  
Spice / Citrus / Caramel

**Illegal Joven \$11**  
Coconut / Sage / Pepper

**Illegal Reposado \$13**  
Earthy / Agave / Pepper

**Leyenda Durango \$15**  
Smoke / Tobacco / Agave

**Leyenda Guerrero \$14**  
Earthy / Smoke / Spice

**Leyenda Oaxaca \$11**  
Light Smoke / Earthy / Oak

**Leyenda Puebla \$12**  
Citrus / Oak / Earthy

**Leyenda San Luis Potosi \$14**  
Mushroom / Very Earthy

**Los Amantes Joven \$11**  
Citrus / Fruit / Mild Smoke

**Oaxaca \$11**  
Smoky / Long Finish

**Sombra Joven \$9**  
Mesquite Wood / Roasted Vegetables

**Sotol Coyote Aldama Chihuahua \$13**  
Herb / Smoke / Minerality

**Sotol Coyote Durango \$12**  
Semi-sweet / Hazelnut / Minerality

**Tres Papalote \$11**  
Sweet / Savory / Medium Smoke

**Wild Shot Reposado \$12**  
Oak / Smoky / Long Smooth Finish

**MARGARITAS PREPARED FROM TEQUILA MENU INCLUDES TEQUILA PRICE PLUS 4**

STARTERS / BOWLS

**Cheese Nachos \$12**

Cotija / Cheddar / NYS Local Cheese Blend / Crema / Guacamole  
 Add Jalapeños / Pickled Red Onions / Mushrooms / Corn Salsa / Tomatoes  
 Bell Peppers / Caramelized Onions / Black Beans / Pico De Gallo \$1  
 Add Shrimp \$6 / NYS Plymouth Ground Beef \$5 /  
 Murray's Fajita Chicken \$4 / Hudson Valley Chorizo \$4 / Carnitas \$4

**Ahi Tuna Nachos \$14**

Seared Ahi Tuna / Seaweed Salad / Wasabi Aioli / Wonton Chips

**Calamari \$13**

Tequila-Tomato Jam / Pickled Red Onion / Scallions / Lime

**Clams & Mussels \$13**

Tomato / Garlic / Hudson Valley Chorizo / Cream / Fresh Cilantro / Toast Points

**Guacamole \$10**

Crispy Tortilla Chips

**Baja Wings \$11**

Choice Of Chipotle-Honey Glaze / Korean BBQ / Spicy Baja Sauce / With Bleu Cheese

**Chicken Flautas \$11**

Chicken Ropa Vieja / Guacamole / Pico de Gallo / Cilantro / Crema

**Grilled Street Corn \$7**

Cotija Cheese / Chipotle Crema / Peppered Trio / Lime

**Empanadas \$12**

NYS Plymouth Beef Brisket / Crema / Pickled Red Onions / NYS Local Cheese Blend

**Queso Fundido \$11**

NYS Local Cheese Blend / Hudson Valley Chorizo / Flour Tortillas

**Seafood Ceviche (Market Price)**

Crispy Tortilla Chips  
 Choice of Asian, Caribbean or Baja Style

**Taco Salad \$10**

Corn Salsa / NYS Local Cheese Blend / Guacamole / Pico de Gallo / Crema / Citrus Vinaigrette  
 Add Shrimp \$6 / Murray's Chicken \$4 / Steak \$5 / Carnitas \$4

**Chicken Tortilla Soup \$9**

Murray's Shredded Chicken / Corn / Zucchini / Cilantro /  
 Onions / Crema / Crispy Tortilla Strips

**Loaded Fries \$11**

NYS Plymouth Beef Company Ground Beef / NYS Local Cheese Blend /  
 Pickled Red Onion / Bacon / Scallions / Crema

**Mac & Cheese \$8**

Choice of BBQ Pulled Pork \$3 / Hudson Valley Chorizo \$4

**Rice and Beans \$7**

**French Fries \$5**

**Chips and Salsa \$6**

**Yucca Fries and Onions \$6**

**Tater Tots (3 Sauces) \$9**

**Sweet Plantains \$6**

Cojita Cheese / Crema

TAKEOUT AVAILABLE

SIDES



TACOS

QUESADILLAS

KIDS MENU

**Barbacoa**

NYS Plymouth Beef Brisket /  
 Caramelized Onion / Cilantro / Avocado

**Cajun Chicken**

Murray's Chicken / Black Beans/ Pico de Gallo /  
 Cotija Cheese / Chipotle Ranch

**Sweet And Sour Pork Belly**

Hudson Valley Pork Belly / Scallions / Fresno Peppers / Pineapple

**Pork Carnitas**

Korean BBQ Sauce / Potato Strings / Slaw

**Al Pastor**

Marinated Pork / Pineapple / Onions / Cilantro

**Gringo**

NYS Plymouth Ground Beef / Pico de Gallo / Cheddar Cheese / Lettuce / Crema

**Steak**

Avocado / Lime / Salsa Verde / Cotija Cheese

**Market Fish**

Market Fish / Pineapple Salsa / Napa Cabbage

**Ahi Tuna**

Blackened Tuna / Seaweed Salad / Wasabi Aioli / Wonton Shell

**Scallop**

Scallions / Cabbage / Sesame Seeds / Sriracha Aioli

**Baja Shrimp**

Grilled Cajun Shrimp / Baja Slaw / Pickled Fresno / Micro Greens / Spicy Aioli

**Buffalo Calamari**

Lettuce / Tomato / Bleu Cheese Dressing

**Chorizo**

Hudson Valley Chorizo / Cilantro / Pickled Red Onions / Crema

**Short Rib**

NYS Plymouth Short Rib / Pickled Fresno /  
 Jalapeños / Cilantro

**Veggie**

Black Beans / Corn / Pico de Gallo / Avocado

**Family Taco Combo \$37**

8 Street Tacos (Chicken / Beef / Pork / Fish) Served With Authentic Spanish Rice & Beans

**Steak Quesadilla \$15**

Onions / Mushrooms / NYS Local Cheese Blend / Sour Cream

**Carnitas Quesadilla \$13**

Salsa Verde / Citrus Crema / NYS Local Cheese Blend / Sour Cream

**Chicken Quesadilla \$13**

Murray's Chicken / Pickled Red Onions / Black Beans / NYS Local Cheese Blend / Sour Cream

**Shrimp Quesadilla \$14**

Roasted Corn / Bell Peppers / NYS Local Cheese Blend / Romesco / Sour Cream

**Veggie Quesadilla \$12**

Corn Salsa / Seasonal Vegetables / NYS Local Cheese Blend / Sour Cream

**Short Rib Quesadilla \$16**

NYS Plymouth Short Rib / Caramelized Onions /  
 NYS Local Cheese Blend / Au Jus

**Cheese Nachos \$8 / Quesadilla \$7**

**Taco with Cheese** (NYS Plymouth Ground Beef or Murray's Chicken) \$6

**Chicken Fingers \$9**

ALL SERVED WITH TOTS / INCLUDES DRINKS AND ICE CREAM  
 KIDS 12 & UNDER ONLY

*If you have a food allergy, please speak to any member of our staff. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses.*

Prices do not include tax and are subject to change • Sorry we're not responsible for personal property



MAIN PLATES

**Tequila Scampi \$21**

Roasted Garlic / Lime / Authentic Spanish Rice

**Steak Ranchero \$25**

Sirloin / Rice / Beans / Onions / Peppers / Ranchero Sauce

**Steak Asada \$25**

Sirloin / Mashed Potatoes / Veggies

**Enchiladas \$16**

Pork Beans / Authentic Spanish Rice / Corn Salsa / NYS Local Cheese Blend  
 Add NYS Plymouth Beef Brisket / Murray's Chicken / Carnitas / Steak \$5

**Baja Paella \$23**

Clams / Mussels / Shrimp / Scallops / Potatoes / Hudson Valley Chorizo

**Southwest Boneless Short Ribs \$24**

NYS Plymouth Beef Company Braised Short Rib / Cheesy Mashed Potatoes / Julienned Veggies / Au Jus

**Rice Bowl (With Veggies) \$12**

Black Beans / Avocados / Cilantro  
 Add Shrimp \$6 / Steak \$5 / Murray's Chicken \$4 / Hudson Valley Pork Belly \$4 /  
 Carnitas \$4 / NYS Plymouth Beef Company Short Rib \$6

**Baja Burger \$14**

50/50 Hudson Valley Chorizo And NYS Plymouth Black Angus / Tomato-Chipotle Jam  
 Mixed Greens / Red Onion / Avocado

**Cowboy Burger \$14**

BBQ Sauce / Bacon / Cheddar Cheese / Onion Straws

**Fajitas**

Bell Peppers / Onions / Tortillas / Authentic Spanish Rice / Beans / Choice Of Protein  
 With Murray's Chicken \$17 / Steak \$20 / Shrimp \$20 / Tex Mex \$24

**Tamales**

Authentic Spanish Rice / Choice Of Protein  
 With Carnitas \$16 / Chipotle Shrimp \$20 / Vegetables \$14

**Molcajete (Market Price)**

Chef's Choice Of Fish / Hudson Valley Chorizo / White Wine Marinara / Rice / NYS Local Cheese Blend

**Big Baja Burrito \$18**

Choice of Murray's Chicken or Steak / Authentic Spanish Rice / Black Beans  
 Lettuce / Guacamole / Pico de Gallo / NYS Local Cheese Blend / Crema

**Buffalo Chicken Chimichanga \$18**

Murray's Buffalo Chicken / NYS Local Cheese Blend / Lettuce / Pico de Gallo / Guacamole / Crema

**Baja Combo \$21**

Shrimp Quesadilla / 1 Calamari Taco / 1 Fish Taco

**Southwest Combo \$19**

Murray's Buffalo Chicken Chimichanga / 1 Hudson Valley Pork Belly Taco / 1 Carnitas Taco

**Monterey Combo \$19**

Murray's Chicken Enchilada / 1 Gringo Taco / 1 Steak Taco

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