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THE AREA'S PREMIER SELECTION OF TEQUILA and incredible SOUTHWEST CUISINE

845 838 BAJA [22521] • www.baja328.com
328 Main Street • Beacon, NY

Sun 12pm-8pm
Mon Closed
Tues-Sat 11am-10pm

WE DELIVER!
(minimum \$20)

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 food borne illnesses.
PRICES DO NOT INCLUDE TAX AND ARE SUBJECT TO CHANGE

- (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

BLANCOS

The 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.

- 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

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, mezcals are the single-distilled smoky 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

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

TEQUILA 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

- (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** Caramel / Agave / Oak
- 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

REPOSADOS

The word "reposado" 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

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.

- 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

- 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

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



TACOS

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

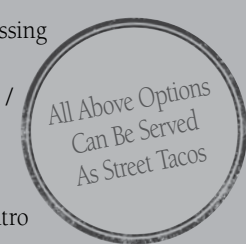
NYS Plymouth Short Rib /
Pickled Fresno / Jalapeños / Cilantro

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



QUESADILLAS

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

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

KIDS MENU

Cheese Nachos \$8 / Quesadillas \$7

Taco with Cheese \$5

(NYS Plymouth Ground Beef or Murray's Chicken)

Chicken Fingers \$9

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

EVERY
SUNDAY

Bottomless
Brunch
11am-3pm

\$2
Tacos
Choice of
GRINGO, CHICKEN
OR CARNITA
\$3.50 Corona
& Corona Lt.

TACO
TUESDAY

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