If you have a food allergy, please speak to any member of our staff. We have many options for people with dietary restrictions.

For your information, small amounts of organo-phosphate insecticides are used on our avocados, prickly pears, and limes. These are necessary to combat insect pests and maintain the quality of your fruit.

We serve only the highest quality seafood. Our fresh fish is ordered daily from local fishermen. We also serve fresh prawns, crab and lobster, if available. If you have a seafood allergy, please let us know.

We highly recommend that you drink in moderation! Drinking too much alcohol can be harmful to your health and can lead to alcoholism.

The word “anejo” means connected, to describe the flavors which are infused and developed over time by resting for one to three months, often times altogether unrested. This creates a tequila with a crisp finish, with little to none of the woody flavor found in longer-aged tequilas.

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 unrested. This creates a tequila with a crisp finish, with little to none of the woody flavor found in longer-aged tequilas.

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STARTERS/BOWLS
Cheese Nachos $12
Corn/Cheddar/NYS Local Cheese Blend/Crema/Guacamole
Add Jalapenos/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 Buffalo Chicken $6/Hudson Valley Chicken/Carne Asada $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/Tea Points

Guacamole $10
Crispy Tortilla Chips

Baja Wings $11
Choice Of Chipotle-Honey Glaze/Korean BBQ/Spicy Baja Sauce/With Bleu Cheese

Chicken Fajitas $11
Chicken Ropa Vieja/Seared Ahi Tuna

NYS Plymouth Beef Brisket

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

Murray’s Shredded Chicken/Corn/Cilantro/Cotija/Cotija Cheese/Cilantro/Corn Salsa/Cilantro

Hudson Valley Chorizo

Add Jalapenos/Pickled Red Onions/Mushrooms/Corn Salsa/Tomatoes

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

Clams & Mussels/Shrimp/Scallions/Potatoes/Hudson Valley Chorizo

Southwest Boneless Short Ribs

NYS Plymouth Beef Company Braised Short Rib/Chorizo-Mashed Potatoes/Jalapeno Veggies/Ju Jus

Rice Bowl (With Veggies) $12
Black Beans/Rice/Carne Asada


Baja Burger $14
50/50 Hudson Valley Chorizo And NYS Plymouth Black Angus/Tomato-Cilantro Jam/Mixed Greens/Red Onion/Avocado

Carnitas


Baja Burrito $18
Choice of Murray’s Chicken or Steak/Authentic Spanish Rice/Beans/Choice Of Protein

With Murray’s Chicken $12/Steak $17/Steak $12/Tea Mix $4

Tamales

Authentic Spanish Rice/Choice Of Protein

With Carnitas $16/Chipotle Shrimp $20/Vegetables $14

Molcajete (Market Price)

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

Southwest Combo $19

1 Hudson Valley Pork Belly Taco/1 Carnitas Taco

Monterey Combo $19

Murray’s Buffalo Chicken Or Chicken Enchilada/1 Gringo Taco/1 Steak Taco

Enchiladas $16
Pork Beans/Authentic Spanish Rice/Corn Salsa/NYS Local Cheese Blend

Add/NYS Plymouth Beef Brisket/Murray’s Chicken/Carne Asada/Steak $5

Baja Paella $23

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

Southwest Boneless Short Ribs $24

NYS Plymouth Beef Company Braised Short Rib/Chorizo-Mashed Potatoes/Jalapeno Veggies/Ju Jus

Black Beans/Rice/Cream


Baja Burger $14
50/50 Hudson Valley Chorizo And NYS Plymouth Black Angus/Tomato-Cilantro Jam/Mixed Greens/Red Onion/Avocado

Carnitas


Baja Burrito $18
Choice of Murray’s Chicken or Steak/Authentic Spanish Rice/Beans/Choice Of Protein

With Murray’s Chicken $12/Steak $17/Steak $12/Tea Mix $4

Tamales

Authentic Spanish Rice/Choice Of Protein

With Carnitas $16/Chipotle Shrimp $20/Vegetables $14

Molcajete (Market Price)

Chef’s Choice Of Protein/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/Beans/Choice Of Protein

With Carnitas $16/Chipotle Shrimp $20/Vegetables $14

Molecasita (Market Price)

Chef’s Choice Of Protein/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/Beans/Choice Of Protein

With Carnitas $16/Chipotle Shrimp $20/Vegetables $14

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

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With Carnitas $16/Chipotle Shrimp $20/Vegetables $14

Baja 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 $12/Steak $17/Steak $12/Tea Mix $4

Tamales

Authentic Spanish Rice/Choice Of Protein

With Carnitas $16/Chipotle Shrimp $20/Vegetables $14

Molecasita (Market Price)

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