

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

(1) \$10
Agave / Lemon / Black Pepper

Altos \$8
Agave / Spicy / Smooth

Artenom \$15
Agave / Pepper / Citrus

Cabo Wabo \$10
Floral / Sweet Agave / Sweet Tinge

Casa Del Sol \$17
Agave / Mint / Spice

Casamigos \$13
Mint / Cinnamon

Casa Dragones \$17
Agave / Pepper / Cloves

Casa Noble \$11
Floral / Spicy / Pepper

Cazadores \$9
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 \$20
Herb / Citrus / Smooth

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 Fulano \$11
Pepper / Mint / Earthy

Don Julio \$11
Spicy / White Pepper / Salt

El Jimador \$6
Sharp / Vanilla / Caramel

El Tesoro \$10
Sweet / Mellow / Clean Finish

Espolon \$9
Agave / Fruit / Light Finish

Flecha Azul \$13
Citrus / Fruit / Agave

Gran Centenario \$8
Peppery / Herbs / Salt

Herradura \$10
Citrus / Pepper / Tangy

Hornitos \$8
Floral / Citrus / Clove

La Adelita \$11
Agave / Vanilla Bean / Sweet

Lobos \$13
Orange / Lime / Pepper

Luna Azul \$8
Fruit / Citrus / Agave

Milagro \$10
Crisp / Fruity / Sweetness

Milagro Select Barrel \$11
Silky / Citrus / Pepper

One With Life \$10
Smooth / Crisp / Earthy

Partida \$11
Agave / Earthy Finish

Patron \$13
Peppery / Orange Peel

Riazul \$12
Bright / White Chocolate / Silky

Roca Patron \$14
Herbal / Citrus / Oak

Siete Leguas \$10
Lemon / Spearmint / White Pepper

Tequila Lapis \$13
Smokey / Sweet / Fruity

Tequila Ocho \$11
White Pepper / Citrus / Lavender

Teremana \$10
Citrus / Smooth / Fresh Finish

Tres Agaves \$8
Vanilla / Lemon / Agave

Tres Generations \$10
Tropical / Fruit / Dry

Tromba \$8
Mint / Pineapple / Caramel

Villa One \$10
Agave / Dried Nuts / Smooth Finish

Volcan \$10
Citrus / Black Pepper / Spicy

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) \$12
Vanilla / Agave / Caramel

Altos \$8
Agave / Spicy / Oak

Artenom \$16
Agave / Vanilla / Oak

Cabo Wabo \$12
Mellow Agave / Smoky / Citrus

Casa Del Sol \$20
Vanilla / Raisin / Sweet Tobacco

Casamigos \$15
Mint / Cinnamon / Caramel

Casa Noble \$13
Cinnamon / Chocolate / Agave

Cazadores \$10
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 \$23
Vanilla / Oak / Smoke

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 Fulano \$15
Vanilla / Oak / Cinnamon

Don Julio \$15
Slight Smoke / Light Vanilla

El Jimador \$6
Earthy / Oak / Caramel

El Tesoro \$10
Smoky / Pepper / Citrus

Espolon \$10
Anise / Bee Pollen / Pepper

Flecha Azul \$14
Spice / Oak / Floral

Gran Centenario \$9
Vanilla / Tropical Fruit / Spice

Herradura \$11
Sweet / Oak / Pepper

Hornitos \$8
Floral / Strong Citrus / Caramel

La Adelita \$13
Toffee / Oak / Walnut

Lobos \$16
Bold / Woodsy / Cocoa

Luna Azul \$9
Vanilla / Orange / Honey

Milagro \$11
Herbal / Rich / Fruity

Milagro Select Barrel \$12
Intense Oak / Brown Spice

One With Life \$15
Citrus / Vanilla / Green Chili

Partida \$12
Sweet / Vanilla / Butter

Patron \$14
Citrus / Pepper / Salt

Riazul \$13
Cacao / Grilled Poblano / Focused

Roca Patron \$15
Anise / Vanilla / Oak

Siete Leguas \$11
Smoky / Spicy Agave / Long Finish

Tequila Lapis \$14
Butterscotch / Caramel / Sweet

Tequila Ocho \$12
Green Agave / Tropical / Stone Fruit

Teremana \$12
Oak / Vanilla / Rich Finish

Tres Agaves \$8
Basil / Oak / Pepper

Tres Generations \$8
Mild Honey / Short Finish

Tromba \$9
Sweet / Nutty / Chocolate

Villa One \$10
Coffee / Wood / Spice

Volcan \$14
Dried Fruit / Nuts / Smooth Finish

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) \$14
Oak / Cocoa / White Pepper

Altos \$9
Full Body / Sweet / Oak

Artenom \$19
Agave / Oak / Caramel

Cabo Wabo \$13
Smoke / Orange Peel / Caramel

Casa Del Sol \$27
Toffee / Oak / Chestnut

Casamigos \$16
Caramel / Cocoa Powder / Pepper

Casa Noble \$14
Vanilla / Wood / Spicy Finish

Cazadores \$12
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 \$96
Smoky / Agave / Long Finish

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 Fulano \$20
Vanilla / Oak / Caramel

Don Julio \$16
Smooth / Vanilla / Buttery / Honey

El Jimador \$8
Cherry / Pepper / Wood

El Tesoro \$12
Caramel / Soft Pepper / Oak

Espolon \$10
Oak / Vanilla / Agave

Flecha Azul \$15
Agave / Buttery / Oak

Gran Centenario \$9
Vanilla / Slight Smoke

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

Hornitos \$10
Vanilla / Toasted Oak

La Adelita \$19
Buttercream / Lime / Agave

Lobos \$36
Agave / Plums / Pepper

Luna Azul \$11
Fruit / Oak / Long Finish

Milagro \$15
Caramel / Vanilla / Sweet

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

One With Life \$32
Caramel / Butterscotch / Honey

Partida \$14
Fruit / Salt / Oak

Partron \$15
Oak / Vanilla / Caramel

Riazul \$14
Pineapple / Caramel / Cinnamon

Roca Patron \$19
Oak / Agave / Citrus

Siete Leguas \$12
Complex / Earthy / Floral / Smooth

Tequila Lapis \$15
Nutty / Vanilla / Agave

Tequila Ocho \$13
Honey / Butter / Cooked Agave

Teremana \$15
Warm Oak / Lightly Sweet / Complex Finish

Tres Agaves \$10
Oak / Smooth / Pepper

Tres Generations \$12
Pepper / Butterscotch / Oak

Tromba \$11
Dill / Coconut / Oak

Villa One \$11
Caramel / Wood / Vanilla

Volcan Cristalino \$16
Caramel / Vanilla / Tobacco

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.

Cazadores \$15
Oak / Pepper / Vanilla / Cinnamon

Corralejo 1821 \$36
Oak / Sweet Spice / Carmel / Vanilla

Corralejo 99K \$35

Deleon \$75
Maple / Caramel / Oak

Don Julio 1942 \$35
Floral / Pepper / Agave

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

Dobel Diamante \$13
Vanilla / Brown Sugar / Herb

Gran Centenario Cristillano \$18

Gran Coramino Cristillano \$20
Complex / Oak / Vanilla Bean

Gran Patron Platinum \$55
Smooth / Citrus / Black Pepper

Herradura Seleccion Suprema \$65
Oak / Pepper / Floral

Hornitos Cristalino \$10
Vanilla / Butterscotch / Honey

Komos \$34
Agave / Lime / Tart

Patron El Alto \$35

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 \$20
Explore the progression of different aging techniques by sampling three expressions from one distillery: blanco, reposado, anejo
Casa Noble / Corzo / Partida

Horizontal Blanco Tasting \$18
Explore three expressions that are produced by different distilling families
Cabo Wabo / Don Julio / Milagro Reserve

Horizontal Reposado Tasting \$20
Explore three expressions that are produced by different distilling families
Chinaco / Herradura / Siete Leguas

Horizontal Anejo Tasting \$22
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, mezcals are the single-distilled smoky cousin of tequila

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

Casamigos Mezcal \$16
Smoke / Herbal / Long Silky Finish

Clase Azul \$48
Honey / Chocolate / Wood

Codigo Rosa \$13
Vanilla / Grape / Honey

Dos Hombres \$14
Wood / Smooth / Smoky

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

Marca Negra Mezcal \$12
Ripe Fruit / Citrus / Smoky

Oaxaca \$11
Smoky / Long Finish

Sombra Joven \$10
Mesquite Wood / Roasted Vegetables

Santo Mezquila \$10
Earthy / Light Smokiness / Herbal

MARGARITAS PREPARED FROM TEQUILA MENU
INCLUDES TEQUILA PRICE PLUS 4

STARTERS / BOWLS

Cheese Nachos \$14

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 \$8 / NYS Plymouth Ground Beef \$7 /
 Murray's Fajita Chicken \$7 / Hudson Valley Chorizo \$6 / Carnitas \$7

Ahi Tuna Nachos \$16

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

Calamari \$17

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

Clams & Mussels \$16

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

Guacamole \$14

Crispy Tortilla Chips

Baja Wings \$16

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

Chicken Flautas \$13

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

Grilled Street Corn \$10

Cotija Cheese / Chipotle Crema / Peppered Trio / Lime

Empanadas \$15

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

Queso Fundido \$13

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 \$11

Corn Salsa / NYS Local Cheese Blend / Guacamole / Pico de Gallo / Crema / Citrus Vinaigrette
 Add Shrimp \$9 / Murray's Chicken \$7 / Steak \$9 / Carnitas \$7

Chicken Tortilla Soup \$12

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

Loaded Fries \$14

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

Mac & Cheese \$10

Choice of BBQ Pulled Pork \$6 / Hudson Valley Chorizo \$6

Popcorn Chicken (3 sauces) \$15

Rice and Beans \$9

French Fries \$7

Chips and Salsa \$8

Yucca Fries and Onions \$7

Tater Tots (3 Sauces) \$12

Sweet Plantains \$9

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

Pica de Gallo / Queso Fresco / Cilantro / Crema

Market Fish

Market Fish / Pineapple Salsa / Baja Slaw

Ahi Tuna

Blackened Tuna / Seaweed Salad / Wasabi Aioli / Wonton Shell

Scallop

Scallions / Cabbage / Sesame Seeds / Sriracha Aioli

Baja Shrimp

Grilled Shrimp / Cotija Cheese / Corn Salsa / Spicy Mayo

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

Seasoned Veggies / Corn Salsa / Cheese / Salsa Verde / Sour Cream

Family Taco Combo \$45

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

Steak Quesadilla \$18

Onions / Mushrooms / NYS Local Cheese Blend / Sour Cream

Carnitas Quesadilla \$17

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

Chicken Quesadilla \$17

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

Shrimp Quesadilla \$18

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

Veggie Quesadilla \$15

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

Short Rib Quesadilla \$18

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

Cheese Nachos \$10 / Quesadilla \$10

Taco with Cheese (NYS Plymouth Ground Beef or Murray's Chicken) \$10

Chicken Fingers \$12

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 \$23

Shrimp / Roasted Garlic / Lime / Authentic Spanish Rice

Steak Ranchero \$27

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

Steak Asada \$27

Sirloin / Mashed Potatoes / Veggies

Enchiladas \$17

Pork Beans / Authentic Spanish Rice / Corn Salsa / NYS Local Cheese Blend
 Add NYS Plymouth Beef Brisket / Murray's Chicken / Carnitas / Steak \$7

Baja Paella \$28

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

Southwest Boneless Short Ribs \$27

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 \$10 / Steak \$9 / Murray's Chicken \$8 / Hudson Valley Pork Belly \$8 /
 Carnitas \$7 / NYS Plymouth Beef Company Short Rib \$10

Baja Burger \$16

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

Cowboy Burger \$16

BBQ Sauce / Bacon / Cheddar Cheese / Onion Straws

Fajitas

Bell Peppers / Onions / Tortillas / Authentic Spanish Rice / Beans / Choice Of Protein
 With Murray's Chicken \$21 / Steak \$23 / Shrimp \$23 / Tex Mex \$28

Tamales

Authentic Spanish Rice / Choice Of Protein
 Carnitas \$18 / Chipotle Shrimp \$22 / Vegetables \$16

Molcajete (Market Price)

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

Big Baja Burrito \$22

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 \$22

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

Baja Combo \$24

Shrimp Quesadilla / 1 Calamari Taco / 1 Fish Taco

Southwest Combo \$23

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

Monterey Combo \$23

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

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TEQUILA
 and incredible
SOUTHWEST CUISINE



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