

KALUÚ



Drinks

CASA ROJO \$20

Tequila reposado, fresh watermelon juice, lime juice, chateau aloe liqueur

GUAVA CHI CHI \$18

Vodka, coconut cream, guava, lime, pineapple, cinnamon

MANGO #5 \$18

Rum, rye whiskey, mango puree, lime juice, orgeat, habanero bitters

OLD-FASHIONED \$18

Bourbon, amaro, organic honey, chocolate bitters, orange peel & black cherry

HOUSE RED OR WHITE \$12

ACQUA PANNA \$9

PELLEGRINO \$9

Starters

SMASHED AVOCADO \$18

Avocado, salsa bandera, queso fresco, served with tostadas and chicharrón

BLUEFIN AGUACHILE* \$22

Ensenada-style, tomatoes, persian cucumber, red onion, chile serrano, ginger, cilantro, furikake, and lemon, served with a side of tostadas

ROCKFISH TOSTADA* \$24

2 tostadas baja style with a mayo spread, topped off with avocado, and crispy chili oil

KALUÚ SALAD \$16

Romaine and Sangria lettuce mix, peach syrup infused roasted beets, baby carrots, baby zucchini, cherry tomatoes, spring onions with pumpkin seed brittle in a piconcillo vinaigrette

Entrées

TACOS DE NADA \$22

Potato and soyrizo rolled tacos, tomato-oregano salsa, cotija, crema, lime wedge
*vegetarian

BLUE CORN BARBACOA SOPES \$30

5 sopos on a bed of refried beans stuffed to the brim with our delicious braised short rib, garnished with sliced radish, served with a choice of salsa macha or our signature chile de árbol salsa

WAGYU BURGER \$28

½ pound Wagyu burger, topped with bacon & onion jam and chile toreado aioli, served with a side of fries

Taco Plate

served with a side of rice & beans

OCTOPUS TACO \$14

Grilled octopus served on a bed of fideo on a warm corn tortilla, topped with a chile güero aioli, queso fresco, with a side of salsa macha

PORK BELLY TACO \$14

Our crispy pork belly served with mole verde, beans, topped off with an arugula salad on a warm corn tortilla

SHORT RIB TACO \$14

Our signature braised short rib served on a bed of refried beans on a warm corn tortilla, served with a chile morita salsa