



Ahi Poke Tostadas



Campechana



Tampiqueña



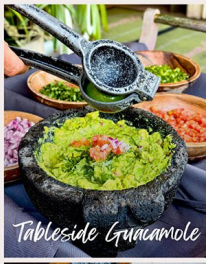
Aguachile de Camarones



Cielo, Mar y Tierra



Rib Eye Steak & Shrimp Fajitas



Tableside Guacamole



Ceviche Trio



Ceviche Karina's

Appetizers

Chicharon de Pargo 37

Whole fried fish with fried fish nuggets.

Camarones "Miguelito's" 26

Grilled spicy shrimp. Peeled Shrimp +\$4

Camarones Cucaracha 26

Fried spicy shrimp. Peeled Shrimp +\$4

Taquitos 19

Shrimp or chicken rolled in a crispy fried flour tortilla with cheese, bell peppers, onions and red roasted peppers. Served with guacamole and sour cream.

Calamar Frito 18

Lightly breaded fried calamari strips

Chips & Salsa 4

Karina's Guacamole 14

Pulpo a Las Brasas 35

Whole charbroiled octopus topped with Zarandeado sauce.

Molcajete Especial 27

Grilled chicken, carnitas, chorizo, nopal (cactus), queso panela in a green tomatillo sauce served in a traditional molcajete (volcanic rock). Corn or flour tortillas.

Molcajete Tradicional 28

Melted cheese with shrimp, chicken, mushrooms & Rib Eye steak served in a traditional molcajete (volcanic rock). Corn or flour tortillas.

Bacon Wrapped Jumbo Shrimp 8 each

Stuffed with cream cheese and jalapeño peppers.

Tableside Guacamole \$25

Made-to-order tableside with fresh tomatoes, onions, cilantro, serrano chiles and spices. Customize your guac with this unique, fun and delicious experience!

World Famous Ceviches

Ceviche Doña Ines Plate 26 | Tostada 10

Cooked shrimp in lime juice with mango, jicama, pepino and toasted red chile de árbol.

Camaron Cocido Plate 26 | Tostada 10

Cooked shrimp, onion, tomato, cilantro & cucumber in a sweet tomato sauce.

Pescado Plate 23 | Tostada 9

White fish, onion, tomato, cilantro, carrots & serrano pepper marinated in lime juice.

Ceviche Trio Plate 30

Sampler with Ceviche Karina's, Pescado Ceviche and Ceviche Doña Ines

Ceviche Karina's Plate 26 | Tostada 10

Our signature ceviche with chopped shrimp, cucumber, avocado & cilantro in Karina's spicy chile serrano sauce.

Ceviche Costeño Plate 26 | Tostada 10

Lime marinated shrimp ceviche with red onion, cilantro, cucumber, red asado pepper & Clamato.

Ahi Poke Tostadas Two Tostadas for 18

Ahi tuna, sesame oil, sesame seeds and red chili flakes served on a tostada shell with crispy onions, pickled red onions, cilantro and spicy mayo.

Frescos

Agualetes Rellenos (Stuffed Avocados) 22

Fresh avocado stuffed with shrimp ceviche.

Mango Jalapeño Tuna Sashimi 19

Sliced mango and ahi tuna drizzled with a sweet mango sauce and served with spicy jalapeño soy sauce.

Oysters on the Half Shell

1/2 Dozen (6) 18 Dozen (12) 33

Campechana 23

Shrimp, octopus, scallops & oyster.

Cocتل de Camaron 21

Mexican style shrimp cocktail

Agua Chile Negro de Mariscos 30

Shrimp, scallops, octopus & caracol marinated in a spicy black Ma-Chin Chiltepin sauce.

Mango Habanero Agua Chile 25

Shrimp, cucumber, mango, lime juice, habanero, red onion, mango habanero sauce.

Agua Chile de Camaron 26

Shrimp marinated in a lime and chile serrano sauce with red onions and avocado. Topped with cilantro & cucumbers.

Soups & Salads

Clam Chowder Bowl 12 | Cup 9

Siete Mares 25

Seven seas soup, a rich seafood broth with shrimp, octopus, squid, fish, scallops, crab, mussels, clams & vegetables. Served with tortillas.

Caesar Salad 15

Add Chicken \$8 | Add Shrimp or Seared Ahi \$14

Ensalada de Mercado 14

Black beans, romaine lettuce, corn, salsa fresca, avocado, cotija cheese, creamy cilantro dressing.

Add Chicken \$8 | Add Shrimp or Seared Ahi \$14

Fajitas

Sizzling tomatoes, onions & green bell pepper sautéed topped with Zarandeado sauce. Served with rice, beans & tortillas.

Chicken 27

Rib Eye Steak 28

Shrimp 28

Rib Eye Steak & Shrimp 28

Rib Eye Steak, Shrimp & Chicken 32

Veggies Only 25

Mexican Favoritos

Carne Asada 26

Grilled Rib Eye carne asada thinly sliced and topped with guacamole, cilantro and onions. Served with rice, beans and tortillas.

Cielo, Mar y Tierra (Sky, Sea & Land) 32

Grilled chicken, Rib Eye carne asada & 4 jumbo shrimp. Served with beans & guacamole.

Tampiqueña 29

Grilled Rib Eye carne asada topped with grilled onions accompanied by a cheese enchilada, beans, guacamole & tortillas.

Combination Plate 28

Enchilada Verde (Shredded Chicken or Cheese), Crispy Chicken Taco and Chile Relleno. Served with rice & beans.

La Tablita (serves 3-4) 75

Choice of two: Grilled Chicken, Carnitas & Rib Eye Steak. Served with guacamole, rice, beans, salsa fresca, salsa tatemada and tortillas.

Carnitas Plate 25

Seasoned braised pork accompanied by guacamole, salsa asada, rice & beans.

18% service charge automatically added to checks of parties of 8 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness please notify us of any food allergies

Seafood Specialties ❀❀❀

Camarones Empanizados 25

Breaded shrimp served with rice, salad & tortillas.

Grilled Salmon 27

Grilled salmon with a butter caper sauce. Served with rice & steamed seasonal vegetables.

Lonja de Pargo 32

Charbroiled fish fillet served with sautéed vegetables, rice, salad and tortillas. Add Grilled Shrimp \$13

Pescado Frito 16 per lb. 2 lb minimum per fish.

Fried whole red snapper. Served with rice, salad & tortillas. Prices vary according to weight

Langostino a La Plancha 43

Grilled prawns. Served with salad, rice, beans & tortillas. Add garlic sauce \$3

Langosta Puerto Nuevo 67

Boaster Puerto Nuevo style. Served with salad, rice, beans & tortillas. Add garlic sauce \$3

Camarones en Salsa 26

Shrimp sautéed in your choice of Karina's signature spicy chile poblano sauce, Salsa de Ajo or a La Diabla style. Served with rice, salad and tortillas (a La Diabla served with rice, beans and tortillas).

Filete de Pescado en Salsa 25

Fish fillet sautéed in your choice of Karina's signature spicy chile poblano sauce, Salsa de Ajo or a La Diabla style and served with rice, salad and tortillas (a La Diabla served with rice, beans and tortillas).

Seafod Enchilada & Chile Relleno 35

Enchilada filled with tender crab and shrimp, paired with a roasted Poblano chile stuffed with scallops, shrimp, and lobster. Both are finished with Karina's signature spicy Poblano sauce and a touch of crema. Served with rice and beans.

Angus Steaks ❀❀❀

Rib Eye Steak 46

16 oz Angus Rib Eye Steak served with rice and sautéed vegetables.

Surf 'n' Turf Shrimp 58 | Lobster 68

Grilled Rib Eye Steak with your choice of 8 oz lobster tail or 4 jumbo grilled shrimp. Served with guacamole, rice, beans & drum butter.

Tacos Add Rice & Beans to any 2 Tacos \$6

Camaron Enchilado

Two 15

Each 8

Surf 'n' Turf

Two 15

Each 8

Camaron

Two 15

Each 8

Pescado

Two 14

Each 7.5

Governador

Two 15

Each 8

Marlin

Two 15

Each 8

Langosta

Two 17

Each 9

Carnitas

Two 13

Each 7

Pulpo Enchilado

Two 15

Each 8

Rib Eye Steak

Two 15

Each 8

Al Pastor

Two 13

Each 7

Tia Nacha

Two 12

Each 6.5

Beans, marin & cheese.

Two 16

Each 8.5

Bacon Wrapped Shrimp

Two 14

Each 14

Birria

Two 16

Each 16

Queso Birria

Enchiladas

Enchiladas Rojas 23

Two cheese enchiladas smothered in a red guajillo chile sauce. Served with rice & beans.

Seafood Enchiladas 26

Two enchiladas topped with our signature spicy Karina's sauce and filled with crab & shrimp. Served with rice & beans.

Enchiladas Verdes 24

Two shredded chicken enchiladas with green tomatillo sauce. Served with rice & beans.

Enchiladas de Camaron 25

Two shrimp enchiladas topped with a creamy pasilla pepper sauce. Served with rice & beans.

Burritos Add Rice & Beans to any Burrito \$6

Camaron 16

Beer Battered Baja Style Shrimp

Pescado 14

Beer Battered Baja Style Fish

Rib Eye Steak 16

Bean & Cheese 10

Surf 'n' Turf 18

Rib Eye Steak & Shrimp

Dessert ❀❀❀

Tres Leches Cake 14

Fluffy sponge cake soaked in a blend of three milks with a touch of cinnamon and layered with tequila lime custard.

Flan 14

A luxurious baked custard, with a hint of canela-Mexican cinnamon and a rich caramelized topping

Guayaba Cheesecake 14

Creamy cheesecake with guava

Chocolate Cake 14

Layers of decadent chocolate cake and chocolate mousse topped with ganache icing

Cheesecake 12

Classic Cheesecake





Drinks



Strawberry Margarita

Draft Beers* \$8 each

Negra Modelo Karina's Lager
Modelo Especial Firestone Walker 805
Corona Modern Times Hazy IPA
XX Equis Lager Blue Moon
Pacifico Ballast Point Sculpin
Coors Light Alesmith 394 Pale Ale

*Selection may vary by location



Bottled Beers* \$7 each

Tecate Lite Pacifico
Negra Modelo Budweiser
Modelo Especial Bud Light
Corona Corona (non-alcoholic)
Michelob Ultra Non-Alcoholic Brew

Michelada Your beer of choice +\$3.5

Your choice of beer with clamato juice, soy sauce, salt, pepper, Tabasco sauce, Worcestershire sauce, lime and chili or salt rim

Michelana Your beer of choice +\$7

Your choice of beer with crushed ice, Tajin, lime juice, chamoy and chili rim

Ojo Rojo \$5.5

Beer, Clamato juice, salsa negra, olives, celery, Tabasco, Chile stick



Michelada \$6.02

Tequilas

Blancos

These "Silver" Tequilas are aged less than 60 days and maintain most of the original purity and freshness.

El Jímador 10 - Patron 13 - Don Julio 13 - Maestro Doblé 13 - Herradura 11 - Cuervo Traditional 11 - Corralejo 11 - Hornitos 10 - Clase Azul 18 - Casa Dragones 22 - Casamigos 14

Reposados

These "Rested" Tequilas are aged 2 to 12 months for a smoother taste.

Cuervo Tradicional 12 - Herradura 11 - El Jímador 11 - Patron 14 - Hornitos 11 - Don Julio 14 - Corralejo 11 - Clase Azul 24 - Gran Centenario 12 - 1800 12 - Casamigos 16 - Maestro Doblé 14

Anejos

Aged in oak barrels no less than 1 year. These are the smoothest and most mellow of all tequilas.

Patron 15 - Herradura 14 - Don Julio 15 - Corralejo 13 - Gran Centenario 14 - 1800 13 - Casamigos 18 - Maestro Doblé 15

Specialty Tequilas & Mezcal

For people who truly savor an exceptional taste sensation with complex flavors and aromas.

1800 Cristalino 15 - Herradura "Ultra" 18 - Clase Azul Mezcal 25 - Don Julio 33 - Don Julio 70th Anniversary 25 - Jose Cuervo Reserva de La Familia 28 - Maestro Doblé 50 Extra Añejo 28 - Clase Azul Extra Añejo 195 - Xicari Mezcal 11 - Casamigos Mezcal 18 - Herradura Suprema 65



Ojo Rojo \$3.02



Chile Mango Margarita

Margaritas

Karina's 14.5

House, Strawberry or Mango margarita with Jose Cuervo Traditional, triple sec, sweet-n-sour

Cadillac 16.5

Maestro Doblé Silver, Cointreau Noir, fresh lime juice, agave nectar

Karina's Signature Skinny 14.5

Herradura Silver, fresh lime juice, agave nectar, soda water

Cucumber Jalapeño 14.5

21 Seeds Cucumber Jalapeño Infused Tequila, cucumber, lime juice, simple syrup

Tamarindo 14.5

Jose Cuervo Traditional, triple sec, sweet-n-sour, house-made tamarindo purée

Spicy Watermelon 14.5

21 Seeds Cucumber Jalapeño Infused Tequila, watermelon puree, lime juice, agave nectar

Chile Mango 18.5

Corralejo Silver, mango chili puree, agave nectar, tajin rim, chili stick



House Margarita



Margarita Flight \$35

Mango, Watermelon, Lime & Tamarindo 9 oz margarita samplers

Cocktails

Tamarindo Martini 15.5

Tito's Handmade Vodka, sweet-n-sour, house-made tamarindo purée

Cucumber Martini 15.5

Three Olives Citrus Vodka, cucumber, mint, lime juice, simple syrup

Cantarito 15.5

Gran Centenario Plata, Agave Nectar, Lime Juice, Grapefruit Juice, Orange Juice, Grapefruit Soda, Pinch of Salt

Passion Fruit Mexican Mojito 15.5

Herradura Silver, passion fruit puree, lime juice, mint leaves, soda water, agave nectar

Tradicional Paloma 15.5

El Jímador Silver, Grapefruit juice, lime, soda water

Mezcal Passion 15.5

Passion Fruit, 400 Conejos, Ancho Chile Liqueur, Lemon Juice, Agave Nectar, Candied Blood Orange

Paloma Negra 15.5

Cuervo Tradicional Tequila, Lime Juice, Grapefruit Soda, Charcoal Powder, Himalayan Salt

Espresso Martini 15.5

Stoli Vanil Vodka, coffee liqueur and espresso

El Pepe 16

Tito's Handmade Vodka, pickle pear, agave, pineapple juice, lime juice, lemon wedge, rosemary, mint



Passion Fruit Mojito

Sangria

Red Sangria 13

Red wine, vodka, fruit juice and fresh fruit garnish

White Sangria 13

White wine, sparkling wine, vodka, fruit juice and fresh fruit garnish



Red Sangria

Wines

Sparkling

Prosecco Torresella by Santa Margherita, Veneto 12 g / 40 btl

Brut Taittinger "Brut la Française", Champagne 80 btl

White / Rose

Pinot Grigio Banfi "San Angelo", Tuscany 12 g / 36 btl

Sauvignon Blanc Robert Hall, Central Coast 11 g / 33 btl

Chardonnay St. Francis, Sonoma 13 g / 42 btl

Moscato Allegro, California 10 g / 32 btl

Red

Pinot Noir Juggernaut, Russian River 12 g / 42 btl

Cabernet Sauvignon Sterling Vineyards, California 12 g / 36 btl

Cabernet Sauvignon Daou, Paso Robles 15 g / 45 btl

Cabernet Sauvignon Caymus, Napa Valley 180 btl

Petit Sirah Caymus Sunys "Grand Durif", Suisun Valley 16 g / 60 btl

Non-Alcoholic

Sparkling Brut Giesen, New Zealand 12 g / 35 btl

Chardonnay Relax Zero 12 g / 35 btl

Cabernet Sauvignon Hand to Heart, California 12 g / 35 btl

Louis XIII

A blend of up to 1200 Eaux-De-Vie, 100% from Cognac Grande Champagne. 1/2 oz 120 | 1 oz 240 | 2 oz 480



El Pepe

Ask About Our Weekly Tequila Flight Specials!

Mocktails \$11 each

Spiced Mango Mojito Serrano pepper, mango puree, lemon juice, simple syrup, mint, ginger beer

Guava Margarita Guava puree, lemon juice, simple syrup, soda water

Lychee Martini Lychee puree, Lemon juice, ginger beer

Passionfruit Mule Passion fruit puree, lemon juice, simple syrup, ginger beer

Agua Frescas

Horchata (Rice Water) 4

Jamaica (Hibiscus Flower Water) 4

Tamarindo 4

Freshly Squeezed Lemonade 4

Drinks

Bottled Water 4

Carbonated Drinks (Free refills) 4

Coca-Cola Mexican Bottle 5.5

Sangria Señorial Bottle 4.25

Iced Tea (Free refills) 4

Sparkling Water 4

Red Bull 4



Paloma Negra



Tamarindo Martini