



Downtown  Stay Ranch  Bonita



Draft Beers* \$8 each

Negra Modelo
Modelo Especial
Corona
XX Equals Lager
Pacifico
Coors Light

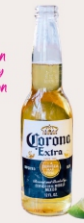
Karina's Lager
Firestone Walker 805
Modern Times Hazy IPA
Blue Moon
Ballast Point Sculpin
Alesmith 394 Pale Ale

*Selection may vary by location

Bottled Beers* \$7 each

Tecate Lite
Negra Modelo
Modelo Especial
Corona
Michelob Ultra

Pacifico
Budweiser
Bud Light
Heineken 0.0% (non-alcoholic)



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 15.5

Beer, Clamato juice, salsa negra, olives, celery, tabasco, chile stick



Michelada 16 oz

Tequilas

Blancos

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

El Jimador 10 · Patron 13 · Don Julio 13 · Maestro Dobel 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 Traditional 12 · Herradura 11 · El Jimador 11 · Patron 14 · Hornitos 11 · Don Julio 14 · Corralejo 11 · Clase Azul 24 · Gran Centenario 12 · 1800 12 · Casamigos 16 · Maestro Dobel 14

Angios

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 Dobel 15

Specialty Tequilas & Mezclals

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 Dobel 50 Extra Añejo 28 · Clase Azul Extra Añejo 195 · Xicano Mezcal 11 · Casamigos Mezcal 18 · Herradura Suprema 65



Ojo Rojo 32 oz



Chile Mango Margarita

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

Fountain Drinks (Free refills) 4

Coca-Cola Mexican Bottle 5.5

Sangria Señoral Bottle 4.25

Iced Tea (Free refills) 4

Sparkling Water 4

Red Bull 4

Paloma Negra



Drinks



Strawberry Margarita

Margaritas

Karina's 14.5
House, Strawberry or Mango margarita with Jose Cuervo Traditional, triple sec, sweet-n-sour
Cadillac 16.5

Maestro Dobel 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

Traditional Paloma 15.5

El Jimador 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 Traditional 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, prickly 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 bt

Brut Taittinger "Brut la Francaise", Champagne 80 bt

White / Rose

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

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

Chardonnay St. Francis, Sonoma 13 g / 42 bt

Moscato Allegro, California 10 g / 32 bt

Red

Pinot Noir Juggernaut, Russian River 12 g / 42 bt

Cabernet Sauvignon Sterling Vineyards, California 12 g / 36 bt

Cabernet Sauvignon Daou, Paso Robles 15 g / 45 bt

Cabernet Sauvignon Caymus, Napa Valley 180 bt

Non-Alcoholic

Sparkling Brut Giesen, New Zealand 12 g / 35 bt

Chardonnay Relax Zero 12 g / 35 bt

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

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



Tamarindo Martini



Ahi Poke Tostadas



Tableside Guacamole

Appetizers

Chicharron de Pargo 37

Whole fried fish with fried fish nuggets.

Camarones "Miguellitos" 26

Grilled spicy shrimp. Peeled Shrimp +\$4

Camarones Cucaracha 26

Fried 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

Tableside Guacamole \$15

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 Plata 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.



Campechana



Ceviche Trio



Tampiqueña



Ceviche Karina's

Frescos

Aguacates 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.

CocTEL de Camaron 21

Mexican style shrimp cocktail

Aguachile Negro de Mariscos* 30

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

Mango Habanero Aguachile* 25

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

Aguachile de Camaron* 26

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



Aguachile de Camarones



Cielo, Mar y Tierra

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 Zaranedado 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 tamada and tortillas.

Carnitas Plate 25

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



Rib Eye Steak & Shrimp Fajitas

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

Lobster 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).

Seafood 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.



Lonja De Pargo



Camarones en Salsa



Langosta Puerto Nuevo

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

	Two	Each	Two	Each	
Camaron Enchilado	15	8	Pulpo Enchilado	15	8
Surf 'n' Turf	15	8	Rib Eye Steak	15	8
Camaron	15	8	Al Pastor	13	7
Pescado	14	7.5	Tia Nacha	12	6.5
Governador	15	8	Beans, marlin & cheese		
Marlin	15	8	Bacon Wrapped Shrimp	16	8.5
Langosta	17	9	Birria	14	
Carnitas	13	7	Queso Birria	16	

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 tomato sauce. Served with rice & beans.

Enchiladas de Camaron 25

Two shrimp enchiladas topped with a creamy Poblano 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



Langostino a La Plancha



Surf 'n' Turf Tacos



Assorted Tacos



Enchiladas



Birria Tacos



Surf 'n' Turf Plate



Chicharron de Pargo

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