
Ahi Poke Tostadas


Tableside Guacamole


Mango Habanero Aquachile


Ceviche Trio


Tampiqueña


Ceviche Karina's


Aguachile de Camarones


Cielo, Mar Y Tierra


Rib Eye Steak & Shrimp Fajitas

Appetizers

Chicharron de Pargo 46
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
Chips & Salsa 4
Karina's Guacamole 14

Pulpo a Las Brasas MP/lb
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

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) | 27 Dozen (12) 52
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 Chiltepín 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.

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

Mexican Favoritos

Carne Asada 31
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) 39
Grilled chicken, Rib Eye carne asada & 4 jumbo shrimp. Served with beans & guacamole.
Tampiqueña 34
Grilled Rib Eye carne asada topped with grilled onions accompanied by a cheese enchilada, beans, guacamole & tortillas.
Rib Eye Royale Burrito 17
Rib Eye Steak burrito. Add Shrimp to make it Surf & Turf $2

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 32
Grilled salmon with a butter caper sauce. Served with rice & steamed seasonal vegetables.
Lonja de Pargo MP/lb
Charbroiled fish filet 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 59
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.







Angus Steaks

Rib Eye Steak 58
16 oz Angus Rib Eye Steak served with rice and sautéed vegetables.

Surf 'n' Turf Shrimp 68 | Lobster 78
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
Camaron Enchilado	15	8
Surf 'n' Turf	15	8
Camaron	15	8
Pescado	14	7.5
Governador	15	8
Marlin	15	8
Langosta	17	9
Carnitas	13	7

	Two	Each
Pulpo Enchilado	15	8
Rib Eye Steak	15	8
Al Pastor	13	7
Tia Nacha	12	6.5
Beans, marlin & cheese		
Bacon Wrapped Shrimp	16	8.5
Birria	14	
Queso Birria	16	

Enchiladas

Enchiladas Rojos 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 Poblano pepper sauce. Served with rice & beans.









Fajitas

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

Chicken 27 **Rib Eye Steak** 32 **Shrimp** 28 **Rib Eye Steak & Shrimp** 34
Rib Eye Steak, Shrimp & Chicken 34 **Veggies Only** 25

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 infused with rum, Kahlúa, and a hint of canela—Mexican cinnamon—finished with 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	Heineken 0.0% (non-alcoholic)
Michelob Ultra	

Michelada *Your beer of choice +$3.5*

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

Micheluca *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

Margaritas

Karina's 14.5
House, Strawberry or Mango margarita with Centenario Platal, 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
Centenario Plata, mango chili puree, agave nectar, tajin rim, chili stick



House Margarita



Margarita Flight $35

Mango, Watermelon, Lime & Tamarindo 9 oz margarita samplers

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 · **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 Jimador** 11 · **Patron** 14 · **Hornitos** 11 · **Don Julio** 14 · **Corralejo** 11 · **Clase Azul** 24 · **Gran Centenario** 12 · **Casamigos** 16 · **Maestro Dobel** 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 Dobel** 15

Specialty Tequilas & Mezcals

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 1942** 33 · **Don Julio 70th Anniversary** 25 · **Jose Cuervo Reserva de La Familia** 28 · **Maestro Dobel** 50 · **Extra Añejo** 28 · **Clase Azul Extra Añejo** 195 · **Xicaru Mezcal** 11 · **Casamigos Mezcal** 18 · **Herradura Suprema** 65



Ojo Rojo 32 oz



Chile Mango Margarita

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
Centenario Plata, 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
Centenario Plata, 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, sparking wine, vodka, fruit juice and fresh fruit garnish



Red Sangria

Wines

Sparkling

Torresella Prosecco, La Marca, Italy 12 g / 40 btl
Brut Taittinger "Brut la Francaise", 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 Juggernaut, North Coast 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

Non-Alcoholic

Sparkling Brut Giesen, New Zealand 12 g / 35 btl
Chardonnay Relax Zero 12 g / 35 btl
Cabernet Sauvignon Fre, California 12 g / 35 btl

Louis XIII

A blend of up to 1200 Eaux-De-Vie, 100% from Cognac Grande Champagne. ½ oz 120 | 1 oz 240 | 2 oz 480



El Pepe



Tamarindo Martini

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