

Two Fingers JACK'S TEQUILA

MARGARITAS

Served On the Rocks or Straight Up - With or Without Salt

Classic Lime with House Gold		H.H.	Regular
Regular	12oz	\$48	\$63
El Grande	20oz	\$69	\$86
Pitcher	48oz	\$183	\$210

Classic Lime with Two Fingers Gold		H.H.	Regular
Regular	12oz	\$55	\$70
El Grande	20oz	\$73	\$92
Pitcher	48oz	\$205	\$245



DRAFT BEER

	H.H.	Regular	H.H.	Regular
Signal Point Ale				
Large (470ml)	\$53	\$70		
Colossal (1lt)	\$85	\$102		
London Pride (500ml)			\$55	\$72
London Porter (500ml)			\$55	\$72
San Miguel (500ml)			\$55	\$72
Vedett White (500ml)			\$55	\$72
Stella Artois (500ml)			\$55	\$72
Hoegaarden (500ml)			\$58	\$75

MEXICAN BEER

Bohemia / Corona / Tecate / Carta Blanca / Dos Equis Lager / Dos Equis Amber



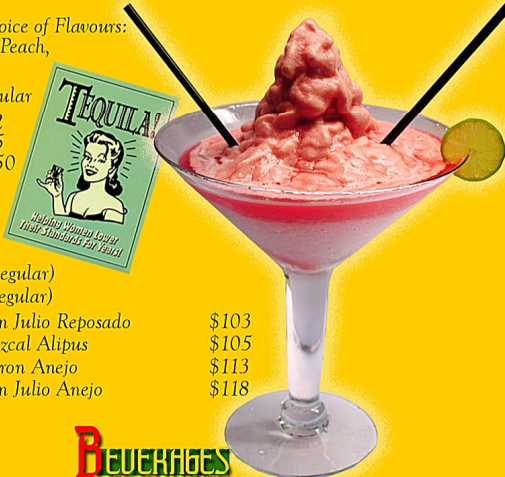
GRAIN BEER

	H.H.	Regular
Chimay Red 330ml/\$59 750ml/\$105		
Chimay White 330ml/\$60		
Chimay Blue 330ml/\$62 750ml/\$117		
Duvel 330ml/\$57 750ml/\$107		
San Miguel (Phil)	\$47	\$60
Sierra Nevada Pale Ale		\$65
Ace Apple Cider	\$55	\$62
Magners Cider		\$62
Menabrea Zero	\$47	\$60

FROZEN MARGARITAS

Sour Mix, Triple Sec, House Gold & Your Choice of Flavours: Wildberry, Strawberry, Mango, Passion Fruit, Peach, Banana, Lychee or Raspberry, Guava

	H.H.	Regular
Regular 12oz	\$56	\$72
El Grande 20oz	\$75	\$95
Absurdo 48oz	\$205	\$250



TEQUILAS

House Tequila	\$48 (H.H.)	\$58 (Regular)	
Jose Cuervo Gold	\$53 (H.H.)	\$63 (Regular)	
Patron Xo Café	\$78	Don Julio Reposado	\$103
Tequila 1800 Anejo	\$83	Mezcal Alipus	\$105
Patron Blanco	\$98	Patron Anejo	\$113
Don Julio Blanco	\$98	Don Julio Anejo	\$118
Patron Reposado	\$103		

SPIRITS

Wide selection of spirits - ask your server
House Spirits \$48 (H.H.) \$58 (Regular)
Premium Spirits from \$63

BEVERAGES

Soft Drinks	\$37
Mineral Water 750ml	\$48
Fruit Juice	\$38
Tea / Coffee	\$36
Latte / Cappuccino / Espresso	\$40

WINE

	H.H.	Regular	Bottle
White Wine:			
Chardonnay, Crane Lake, California	\$53	\$70	\$290
Sauvignon Blanc, Crane Lake, California	\$53	\$70	\$290
Pinot Grigio, Monte Zovo, Italy	\$60	\$78	\$300
Chardonnay, Mt. Monster, Australia	\$65	\$82	\$310
Sauvignon Blanc, Dowie & Doole, Australia			\$400
Viognier, Two Amigos, Sonoma Valley, USA			\$480
Red Wine:			
Cabernet Sauvignon, Crane Lake, California	\$53	\$68	\$290
Merlot, Crane Lake, California	\$53	\$68	\$290
Cabernet, Mt. Monster, Australia	\$65	\$80	\$310
Ripasso Superiore, Monte Zovo, Veneto, Italy	\$65	\$85	\$340
Sangiovese, Amaranto, San Cristoforo, Maremma Toscana I.G.T., Italy			\$350
Chianti D.O.C., Marchesi Torrigiani, Italy			\$350
Shiraz, Dowie Doole, Australia			\$370
Nebbiolo, La Spinetta, Piemonte, Italy			\$470
Calimvero, Monte Zovo, Italy			\$520
Champagne & Sparkling Wine:			
ColSaliz, Prosecco Millesimato Extra Dry, Treviso D.O.C., Italy	\$53		\$285
Moscato, La Spinetta, Italy			\$355
Veuve Clicquot Yellow Label Brut, NV, France			\$728
Veuve Clicquot Ponsardin Vintage Brut, 2012, France			\$1,180
Dom Perignon, France			\$1,500

+10% Service Charge

SOPAS

Sopa de Tortilla - \$55
chicken, roasted corn & mixed vegetables in a chili
accented tomato broth with corn tortilla strips



STACKS

Nachos El Grande - \$130 with Beef - \$145
with Chicken - \$145
warm tortilla chips smothered with a mixed cheese blend
pico de gallo & Coney Island chili, Anaheim chiles, jalapeno
peppers, spring onions
Chicken Quesadilla's - \$130
roast chicken marinated in citrus & chili, served with bacon,
onions & a blend of mixed cheese
TJ's Calamari - \$120
seasoned, breaded calamari served with chipotle mayo
TJ's Kooloon Mini Chimichangas - \$98
shredded beef pot stickers with adobo marinated beef,
served with bean sauce
Mexi Fries - \$88
melted cheddar cheese & jalapeno



TJ's Chicken Pizza - \$135
a deep fried flour tortilla with citrus marinated chicken,
salsa, Mexican style cheese & pico de gallo
South of the Border Pizza - \$135
crispy tortilla crust with ground beef picadillo & a melted
blend of mixed cheese
Hot Wings - \$135
chicken buffalo wings with a kick of hot sauce &
blue cheese dressing
Soft Shell Crabs - \$55 each
seasoned soft shell crabs, deep-fried & served with chipotle
remoulade sauce...just like Baja

First round of chips & salsa FREE!
Sour Cream, Guacamole & Pico de Gallo
Available for Any Dish - \$8 per serving

ENSALADAS

Ensalada Sierra Madre - \$130
a vegetarian treasure of grilled portobello mushrooms,
frijoles grande, avocado, roasted corn relish, pico de gallo &
tamarind with passion fruit vinaigrette
Ensalada Pollo Leone - \$130
a fistful of mixed greens with high plains grilled chicken breast,
avocado, fresh mango & Sergio's Tejano Ranch dressing
Ensalada del Taco - \$135
crispy Tortilla bowl filled with mixed greens, cheese,
beef chili, diced tomatoes, sweet corn & sliced
jalapeno peppers. Served with Tejano ranch dressing,
salsa & guacamole

BAJA BURGERS

large patties of char-grilled ground Angus beef encased in flour
tortilla wraps, served with fries
Pilon - \$128
roasted red peppers with bacon, Monterey Pepper jack cheese,
lettuce, tomato & chipotle remoulade sauce
Pablo - \$128
mushrooms, smoked Oaxaca cheese, fresh tomato,
Baja sauce & lettuce
Baja Chicken Burger - \$128
grilled chicken breast wrapped with roast red peppers, bacon,
pepper jack cheese, lettuce, pico de gallo and chipotle mayo
Jack's Favourite Mushroom Burger - \$128
marinated & grilled Portobello mushrooms with roasted red
peppers, smoked Oaxaca cheese, lettuce, pico de gallo & seasonal
sour cream dressing; wrapped in a spinach tortilla - meat free!
Jesus Maria - \$128
grilled vegetable nut patty with roasted red Anaheim chiles,
Jack cheese, avocado, lettuce, tomato & Tejano
ranch dressing wrapped in a spinach tortilla
San Carlos Fish Burger - \$128
crispy breaded fish topped with cheddar cheese, lettuce,
pico de gallo & chipotle tartar sauce

STEAK

"10oz U.S. "Prime" - \$298
Chilled Rib Eye
served with fat chips, grilled
sweet corn & tomato

SPECIALTIES

Tacos
warm, grilled flour tortillas served with green tortillas sauce
Your choice of fillings:
Beef - marinated tapa del aguacero adobo with roasted U.S. sirloin - \$109
Pork - roasted & mole marinated U.S. pork - \$109
Chicken - slow roasted U.S. chicken marinated in citrus & chili - \$109
Soft Shell Crab - deep-fried & seasoned with chiles & corn meal - \$109
Fish - breaded fish fillet, creamy cabbage & jalapeno - \$109
Novo Combo - combination of beef, pork or chicken tacos (2) - \$109

Fajitas
sizzling platter with grilled red & green peppers & onions; served
with warm tortillas, guacamole, pico de gallo or sour cream
Your choice of fillings:
Beef Espadilla - tender marinated & grilled U.S. beef - \$175
Chicken - grilled & marinated in lime - \$145
Dos Hombres - a combination of both - \$165

El Churrutto - \$120
a soft spinach tortilla filled with frijoles grande, eggplant,
red peppers & a mixed cheese blend with tomatallo salsa
South of the Border Burrito - \$120
a soft flour tortilla filled with citrus marinated chicken,
refried beans & cheddar cheese. Topped with tomatallo
salsa, melted Mexican style cheese & pico de gallo
Tijuana Chimichanga - \$120
a deep fried chicken burrito finished with salsa,
Mexican style melted cheese & pico de gallo

