



Happy Hour

Tuesday-Thursday
4pm-7pm

Guacamole & Chips

House made, Mexican Hass avocado, Crispy
Kennebec potato chips

Toasted Quinoa Salad

Mixed baby greens, cucumber, apples,
tomatoes, Feta cheese, mint &
Passionfruit vinaigrette

Cebiche Pescado

Fresh fish of the day, Aji-Rocoto leche de tigre

Chicharrones

Choice of: Chicken Calamari or Mushroom

Harbor View Pollipapas

Crispy chicken sweet bacon, linguica, platano
maduro, Kennebec french fries, jalapeño,
Huacainca sauce

Tapa de Calamari

Monterey bay calamari sauteed in garlic black
ink our chef's 5 spices - cherry tomatoes -
kalamata olives batard toast

Alitas Passion

Crispy chicken wings, maracuya honey aji
amarillo demiglaze, torogashi pepper

Shrimp-Burger

Mexican shrimp patty blended with Oaxaca
cheese red cabbage slaw, rocoto aioli,
micro greens



Beverages

Lime Pisco Sour

A Peruvian classic
Pisco Quebranta, fresh lime juice,
simple syrup & a dash of egg whites

Chilcano

Pisco, fresh lime juice, syrup,
Bitters & ginger beer

House Margarita

Well silver tequila, Lime juice, Agave
Served on the rocks

Sangria Ibiza

Chablis, Moscato, Pisco, Elderflower,
Orange Liquor & lime juice
Served on the rocks

Sangria Roja

Burgundy, Pisco, Orange Liquor,
lemon juice & mint
Served on the rock

House Red Wine

Seasonal Red

House White Wine

Seasonal White

Cerveza Cusqueña

Golden Lager

Cerveza Cristal

Pale Lager

Blue Moon

Belgian Style Wheat

Lagunitas IPA

