

Appetizers & Salads

Guacamole (gf) 10

Pico de gallo, cotija cheese, chips, morita pepper sauce

Add Crispy Rib Eye 14

Quinoa & Heirloom Tomato (gf) (df) (vg) 18

Mixed lettuce, corn, asparagus, avocado, celery, citrus vinaigrette

Roasted Beet & Goat Cheese (gf) (n) 18

Arugula, citrus wedges, balsamic-pecan dressing

Buddha Bowl (gf) 25

Beetroot and chickpea dip, quinoa, avocado, cabbage, sweet potato, pumpkin seeds, turmeric and tahini

Ceviches

Local Catch Baja Style (gf) (df) (r) 20

Pico de gallo, cucumber, carrot, local spicy sauces, cilantro, corn tostadas on the side

Octopus “Enamorado” (gf) (df) 20

Chipotle mayo, avocado, pico de gallo, serrano pepper, cilantro, radish, corn tostadas on the side

Raw Seafood Tower (gf) (df) (r) 25

Bluefin tuna, shrimp, scallops, cucumber, tomato, red onion, avocado, spiced black sauces

Chocolata Clam and Giga Oyster (gf) (r) 25

Pico de gallo, avocado, cucumber, onion, cilantro, tomato, chili sauce, lavash and corn chips

Tacos

(2 pcs) Choice of corn or flour tortilla

Blackened Fish or Baja Style Tempura (df) 25

Coleslaw and carrot salad, guacamole, spicy chipotle mayo

Shrimp Zarandeado (df) 27

Guacamole, roasted pineapple, cucumber, onion, jalapeño, cilantro

Carne Asada (df) 25

Guacamole, pico de gallo, roasted onion, cilantro

Lemon and Cascabel Pepper Marinade Chicken 23

Guacamole, pico de gallo, cotija cheese, lettuce, pickled onion

Crispy Pork Belly (df) 25

Avocado, green apple coleslaw, pickled serrano pepper, spring onion

(gf) Gluten Free

(df) Dairy Free

(vgn) Vegan

(vg) Vegetarian

(n) Nuts

(r) Raw



Our seafood and fish dishes are sourced responsibly and sustainably.

The consumption of raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All prices are in USD and include 16% TAX. A 15% service charge is not included.

Mains

“Quesos Fundidos” & Mayan Octopus 35

Achiote-marinated Mayan octopus, pork rind, quesillo and asadero cheese, corn and flour tortillas

Beef Burger 25

Potato bun, lettuce, tomato, pickles, dijonnaise

Choice of cheese: cheddar, Oaxaca or asadero

The Ledge Burger 35

Potato bun, buttered shrimp and oyster, brie cheese, arugula, tomato, truffle-parmesan french fries

Local Catch “A la Talla” (gf) 25

Red creamy rice, charred corn, Ocosingo cheese, seasonal greens

Prime New York (gf) 55

Wild mushroom ragout, garlic mashed potatoes, demi-glace sauce

Surf and Turf Skewers (gf) 59

Shrimp and rump steak, served with garlic mashed potatoes, asparagus, chimichurri

Desserts

Lemon Pie (n) 17

Almond biscuit, lemon confit, dry meringue

Greek Yogurt Panna Cotta 17

Oat crumble, berries

Croissant Buddin 17

Orange reduction, vanilla cream sauce

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Signature Cocktails

The Cape 20

Mezcal, pineapple, grapefruit, lime juice, bitters

Red Fusion Margarita 19

Tequila, hibiscus, cassis, lime, agave

Apple Island 19

Mezcal, apple, amaretto, Chartreuse, agave syrup

Hot & Spicy Margarita 19

Tequila, chile ancho, serrano pepper, red pepper, Cointreau, lime, agave syrup

Sunset Spritz 20

Prosecco, Aperol, St. Germain, orange juice

Herbal Espresso Martini 19

Espresso, Tito's, nixta, bitters

Spicy Baja 17

Tequila or mezcal, damiana, serrano pepper, lime

Young 17

Gin, passion fruit, basil, tonic water

Wine by The Glass

Champagne, Taittinger Brut Réserve 45

France

Chablis, Domaine Passy Le Clou 29

France, 2022

Chardonnay, Valle de Tintos Reserva 20

Mexico, 2021

Sauvignon Blanc, Double Eagle 21

Napa Valley, USA, 2022

Pinot Grigio, Terra Alpina 19

Alto Adige, Italy, 2024

Rosé Pinot Noir, The Cape 20

Ojos Negros Valley, Mexico, 2021

Rosé By Ott 20

Côtes de Provence, France 2023

Pinot Noir, Domaine Arnoux 29

Chorey- Lès- Beaune, France 2019

Cabernet Blend, The Cape 26

Guadalupe Valley, Mexico 2021

Malbec, Aruma 23

Luján de Cuyo, Argentina 2022

Cabernet Sauvignon, Mercer Bros 23

Columbia Valley, W.S. USA 2019

Tempranillo, Viña Alberdi Reserva 23

Rioja, Spain 2020

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