



**ESTRELLA**  
COCINA

# DINNER MENU

## APPETIZERS / ENTRADAS

### QUESO FUNDIDO 11

queso chihuahua, garlic roasted wild mushrooms, spicy house-made chorizo, chips or fresh tortillas NGF\*

### TOTOPOS Y SALSA 8

house-made nixtamal chips and trio of salsas: salsa verde fresca, chipotle-tomatillo, salsa de tomate y arbol GF/VG

### GUACAMOLE CLASSICO 10

made when ordered from fresh avocado, tomato, onion, serrano, cilantro GF/VG

### TRES FAVORITOS 12

house made chips with caramelized onion-poblano queso, guacamole, and choice of house salsa GF/V

### PAPAS BRAVAS DE ESTRELLA 10

crispy yukon gold potatoes, savory guajillo sauce, oregano, pico de gallo, & queso asadero GF/V

### TACOS DE BIRRIA DE RES 10

two crispy braised beef tacos, corn tortilla, beef consommé

### QUESADILLA CON ROPOLLO DE BRUSELAS 11

grilled flour tortillas, crispy brussels sprouts, onions, queso Oaxaca, chile oil NGF\*/V

### TACOS DE BAJAS 12

two crispy fried mahi mahi tacos, cabbage, lime-mayo, pico de gallo NGF\*

### TACOS CALLEJEROS 9

two double corn street tacos w/ cilantro, onion and choice of smoked brisket, carne asada or carnitas

## SOUPS & SALADS/ SOPAS Y ENSALADAS

### ENSALADA DE ESTRELLA 12

mixed leafy greens, roasted beets, pumpkin seeds, pickled red onions, queso fresco, radish, tomatillo vinaigrette GF/V

### ENSALADA CAESAR DE TIJUANA 13

whole leaf romaine, classic caesar dressing, parmesan, fresh lemon GF

### ENSALADA DE NOPALES Y AGRIOS 13

baby gem lettuce, pickled cactus, fresh grapefruit, orange, spiced almond, creamy cilantro-jalapeno vinaigrette GF/V

## RAW / CEVICHE

### AGUACHILE DE SALMON\* 14

fresh sliced raw salmon, cilantro, serrano, lime, garlic, cucumber broth GF

### COCTEL DE CAMERON\* 12

Key West shrimp, cucumber, avocado, red onion, Mexican-style cocktail sauce, fresh citrus, hot sauce, serrano chile GF

### CEVICHE DE PESCADO\* 13

lime-cured redfish, cucumber, tomato, red onion, fresno chile and cilantro GF

## DINNER PLATES / PLATILLOS FUERTES

### PESCADO VERACRUZANO 28

masa crusted gulf redfish topped with butter poached lobster, olives, capers, parsley, tomato, garlic on arroz verde GF

### CARNITAS DE COSTILLAS 24

slow cooked baby back ribs, traditional carnitas, orange-piloncillo-arbol glaze, frijoles charros with chorizo and queso fresco GF

### POLLO con MOLE ROJO 26

brined and roasted airline chicken breast, arroz rojo, aromatic red mole sauce GF

### BISTEC Y CAMARONES EN MOJO DE AJO 33

grilled ancho rubbed angus sirloin topped with sauteed Florida shrimp in garlic, lime, olive oil sauce, squash, corn and poblano sauté GF

### ENCHILADAS DE CANGREJO Y ESQUITES 26

crab, roasted corn, potato, salsa verde suizas, crema mexicana GF (V and VG avail)

## SIDES

### FRIJOLES REFRITOS NEGROS 3.5

refried black beans, red onion, garlic, chipotle GF/V

### ARROZ MEXICANA 3

onion garlic, tomato GF/VG

### ARROZ VERDE 3

cilantro, onion, garlic, jalapeno, lime GF/VG

### EQUITES 5

toasted summer corn, serrano, queso fresco, epazote, cilantro, lime GF/V

### FRIJOLES CHARROS 4.5

organic cranberry beans, mexican beer, cilantro, tomato, onion, crispy chorizo GF



# DINNER MENU

## SPECIALTY COCKTAIL MENU

### "CASA ESTRELLA" MARGARITA 9

fresh lemon & lime juice, tequila, orange liqueur, on rocks w/ salted rim & lime

### HIBISCUS MARGARITA 10

fresh lemon & lime juice, tequila, hibiscus syrup, on rocks w/ salted rim

### MARGARITA DE PEPINO 10

fresh lemon & lime juice, fresh cucumber, tequila, agave, orange liqueur

### PILONCILLO CAIPIRINHA 10

lime muddled, piloncillo syrup, cachaca

### UNTIE MAI TAI 12

fresh lime, orgeat, orange curacao, marlin & barrel light rum, mint sprig, lime wheel w/ rum floater

### SHORELINE SMASH 13

lemon, expressed mint leaves, banana giffards liqueur, Marlin & Barrel Shoreline Bourbon, w/ mint sprig

### OAXACA WEEKEND 13

lime, muddled pineapple, hibiscus syrup, ancho reyes chile liqueur, mezcal, tajin rim

### PLAYA ROJA 12

lemon, honey simple, basil leaf, aperol, Carve Vodka, with a basil garnish

### LA CONDESA (SPICY) 14

lime, jalapeño syrup, watermelon juice, tequila, prosecco, orange zest, lime wheel

### FLOR DE CIELO 13

kiwi, fresh lemon juice, elderflower liqueur, Manifest Botanical Gin w/ mint sprig

### ABUELO 15

Barrel Aged Shoreline Bourbon, earl grey Demerara, chocolate mole and angostura bitters, flamed orange peel

### PALOMA 13

Don Julio Reposado, lime, grapefruit juice, hopped grapefruit bitters

### ESPRESS YOUR WAY 13

Borgetti espresso liqueur, Tito's vodka, cold brew coffee

### MULE'S PARADISE 12

Stoli raspberry, fresh lime and raspberries, grapefruit cello, ginger beer

## DESSERT

### CHURROS 8

warm cinnamon-sugar coated choux pastry, home-made caramel, fruit jam V

### SEASONAL CHIA PUDDING 8

hibiscus liquor macerated berries, shortbread cookies VG

### DAILY CHEF SPECIAL 8

rotating seasonal chef inspired dessert  
ask your server