

Starters

¡GUACAMOLE!

MADE *table* SIDE

Hass avocado, sun-dried tomato, red & green onion, kosher salt, cilantro, lime juice & served with our house chips 9.95

ADD jalapeños or bacon 1.00 fresh veggies GT 2.00



QUESO BLANCO DIP

Pico de gallo "shooter", salsa roja, house chips 7.50

ADD pork belly or Tinga chicken 2.00

PICO DE GALLO & HOUSE CHIPS 4.50

FLASH-FRIED CALAMARI

Lightly breaded domestic calamari, fresno peppers, soy Sambal glaze 10.50

BLACK-EYED PEA HUMMUS GT

Tahini, olive oil, black-eyed pea "popcorn", pimenton oil, house chips 5.75 ADD fresh sliced vegetables 2.00

*YELLOWFIN TUNA CEVICHE

Hass avocado, tomatoes, onions, cilantro, garlic, jalapeños, tequila-lime marinade, house chips 10.95

CHARRED SHISHITO PEPPERS 5.95 GT

CHILI SMOKED CHICKEN WINGS

Springer Mountain Farms black tea marinated wings, sambal, sweet chili glaze, fresno peppers 6.95

Soup & Salad

SOUP OF THE DAY 3.95

BABALU CHOP SALAD GT

Romaine, black beans, anaheim peppers, red onions, tomatoes, grilled corn, toasted pumpkin seeds, cotija cheese, house lime vinaigrette 11.95 / 7.50

GRILLED CAESAR SALAD

Grilled romaine, radish, cotija, croutons, garlic caesar dressing 7.95

ADD GRILLED CHICKEN 4.95 GT RARE TUNA 6.95 * GT

GRILLED SHRIMP 5.95 GT GRILLED SALMON 5.25 * GT

GRILLED FILET SKEWER 5.95 * HASS AVOCADO 1.50 GT

* FRIED OYSTERS 6.95 * FRIED CALAMARI 4.95

Sandwiches

ADD SIDE OF FRIES 2.00

* BABA BURGER

Aspen Ridge Natural Angus Beef, roasted roma tomatoes, caramelized onions, white cheddar cheese, Hass avocado, smoked bacon, chipotle aioli, sweet sourdough bun 9.95

TORTA CUBANA

Citrus braised pulled pork, black forest ham, marinated cucumbers, sweet mustard BBQ sauce, Swiss cheese, sweet sourdough hoagie 9.95

BLACK BEAN BURGER

House-made black bean cake, red chimichurri, grilled red onion ring, arugula, Hass avocado, sweet sourdough bun 7.95

* SPICE SEARED TUNA "BLC"

Bacon, arugula, marinated cucumbers, wasabi aioli, sweet sourdough bun 11.95

Tacos

3.00 EACH / 8.50 THREE OF THE SAME

POLLO GT

Joyce Farms Tinga chicken, smoked corn pico de gallo, cotija cheese, cumin crema

* CARNE DE VACA

Beef tenderloin, pico, salsa roja, cotija cheese

* CARNITAS GT

Citrus braised pulled pork, roasted peanut slaw, salsa roja, pickled red onions

CARNE DE CERDO GT

Smoked Niman Ranch pork belly, Jalapeño BBQ sauce, roasted peanut slaw, cotija cheese

* VEGETAL GT

Yellow squash, zucchini, crimini mushrooms, grilled red onion ring, red chimichurri, arugula, cotija cheese ADD smoked Tinga chicken 2.95

3.50 EACH / 9.00 THREE OF THE SAME

* ATUN GT

Diced Saku tuna, fresno slaw, Sriracha lime crema, ponzu, crispy tortilla strips

* REDFISH

Blackened GT or fried Gulf redfish, fresno pepper slaw, jalapeno-poblano vinaigrette, radish

CAMARONES

Grilled GT or fried Gulf shrimp, cilantro slaw, radish, comeback sauce

* OSTRA

Flash-fried Gulf oysters, hot sauce slaw, comeback sauce

DE PATO GT

Orange and soy braised duck, cilantro vinegar slaw, soy Sambal glaze, toasted sesame seeds

Tapas

CHEF-INSPIRED SMALL PLATES

CREOLE SHRIMP & GRITS

Gulf shrimp, garlic, herb creole sauce, mushrooms, cilantro, Delta Grind grits, grilled country bread 11.95

BRAISED BEEF SHORT RIB GT

Aspen Ridge Natural Beef short rib, grits, smoked corn pico de gallo, red wine braising jus 11.95

* BRAISED CHICKEN TAMALES GT

Joyce Farms chicken tamales, tri pepper-corn hash, chipotle pepper sauce, cotija cheese 9.50

GRILLED CHICKEN SATAY

Black beans & rice, smoked corn pico de gallo, teriyaki glaze 8.95

* PAN-SEARED CRAB CAKES

Jumbo lump crab, chipotle chili sauce, fresno pepper slaw, micro cilantro 12.95

* SESAME TUNA CRISP

Saku tuna, tamari, avocado, cucumber, toasted sesame seeds, seasoned tortilla crisp 10.95

ENCHILADA OF THE DAY MKT

* FILET ON A STICK

Aspen Ridge Natural Beef grilled tenderloin, teriyaki glaze, rosti potatoes, broccolini, pico de gallo 11.95

* FIERCE SHRIMP

Flash fried Gulf shrimp, fresno pepper slaw, chipotle chili sauce, cilantro 10.95

* PAN ROASTED REDFISH

Rosti potatoes, smoked corn pico de gallo, red chili butter sauce 13.50

* GRILLED SCOTTISH SALMON

Organic farro, chorizo, local squash, pickled onions 11.95

COSTILLAS

Niman Ranch smoked baby back ribs, sweet pepper glaze, cilantro-vinegar slaw, cilantro 12.95

* SHRIMP & CHORIZO SKILLET GT

Gulf shrimp, chorizo, crispy rice, tri-pepper hash 10.50

* ITEMS MAY BE UNDERCOOKED.
CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN CONDITIONS.

* | Spicy item. GT | Gluten tolerant item.

OUR FACILITY IS NOT 100% GLUTEN FREE; HOWEVER, WE TAKE PRECAUTIONS TO AVOID GLUTEN CROSS-CONTACT.