

GLASSDOOR

SIGNATURE DRINKS

BURBON SMASH	\$14
Bulleit Bourbon, Fresh Strawberry, Agave Nectar, Mineral Water	
MEXICAN OLD FASHION	\$14
Sauza Hornitos Tequila, Fresh Orange, Maraschino Cherry, Agave Nectar, And Angostura Bitters	
TEQUILA SUNRISE	\$14
Don Julio Blanco Tequila, Fresh Orange Juice, Pomegranate Syrup Over Ice	
MOJITO DE COCO	\$14
Malibu Coconut Rum, Fresh Mint, Fresh Lime, Agave Nectar, Mineral Water	
LA MULA	\$14
Sauza Hornitos Tequila, Ginger Beer, Fresh Lime, And Angostura Bitters	
SPICY PIÑA	\$14
Casa Amigos Reposado, Pineapple Juice, Fresh Muddled Jalapeño, Agave Nectar, And Mineral Water	
GRAN TAMA	\$14
Gran Malo Tamarindo Tequila, Tamarindo Extract, Fresh Lime Juice, Grapefruit Soda	
SALTY CHIHUAHUA	\$14
Don Julio Reposado Tequila, Grapefruit Juice, Lime, And Agave Nectar	

MARGARITAS Y MEZCALITAS

BLUE PACIFIC	\$14
Sauza Hornitos Tequila, Blue Curacao, Fresh Lime Juice, And Agave Nectar	
PORTO VISTA MARGARITA	\$16
Don Julio Blanco Tequila, Green Melon Liquor, Fresh Lime Juice, And Agave Nectar	
GRAND MARGARITA	\$16
Don Julio Reposado Tequila, Orange Juice, Fresh Lime Juice, Triple Sec, Agave Nectar, And Grand Gala Float	
SANGARITA	\$14
Don Julio Blanco Tequila, Triple Sec, Lime Juice, Agave, Top With Sangria	
TAMARINDO MEZCALITA	\$14
Los Vecinos Mezcal, Tamarindo Pulp, Fresh Lime Juice, And Agave Nectar On a Tajin Rim Glass	
JAMAICA MEZCALITA	\$14
Los Vecinos Mezcal, Hibiscus Extract, Fresh Lime Juice, And Agave Nectar On A Tajin Rim Glass	
MANGO MEZCALITA	\$14
400 Conejos Mezcal, Mango puree, Fresh Lime Juice, And Agave Nectar On A Tajin Rim Glass	
STRAWBERRY MEZCALITA	\$14
400 Conejos Mezcal, Fresh Strawberry, Fresh Lime Juice, And Agave Nectar On A Tajin Rim Glass	

DRAFT AND BOTTLED BEER

PACIFICO	\$8	TECATE	\$8
NEGRA MODELO	\$8	TECATE LIGHT	\$8
HAZY IPA	\$8	MODELO ESPECIAL	\$8
STELLA	\$8	CORONA EXTRA	\$8
MICHELOB ULTRA	\$8	HEINEKEN	\$8
BEER OF THE MONTH	\$9	ALESMITH 394 PALE ALE	\$8

GLASSDOOR HAPPY HOUR

... SIGNATURE DRINKS ...

PORTO VISTA MARGARITA

Don Julio Blanco Tequila, Green Melon
Liquor, Fresh Lime Juice, And Agave Nectar

LA MULA

Sauza Hornitos Tequila, Ginger Beer,
Fresh Lime, And Angostura Bitters

SPICY PIÑA

Casa Amigos Reposado, Pineapple Juice,
Fresh Muddled Jalapeño, Agave Nectar,
And Mineral Water

GRAN TAMA

Gran Malo Tamarindo Tequila,
Tamarindo Extract, Fresh Lime Juice,
Grapefruit Soda

\$10

... DRAFT & WINE ...

PACIFICO, NEGRA MODELO, STELLA,
MICHELOB ULTRA
HOUSE WINE RED OR WHITE

\$8

... APPETIZER ...

TAQUITOS DEL PUERTO **\$10**

A Popular Mexican Dish Consisting Of Corn
Tortillas Filled With Seasoned Meat Rolled
And Deep Fried To A Crispy Golden Brown

GUACAMOLE **\$10**

A Beloved Mexican Dip Made From Mashed
Ripe Avocados Blended With Fresh
Ingredients, Lime Juice, Diced Onions,
Cilantro, Tomatoes And Peppers

WINGS **\$10**

Six Crispy Bone In Wings Fried To Golden
Perfection And Tossed In Your Choice Of
Our Signature Sauce, Sweet And Tangy,
Barbecue, Lemon Pepper, Or Buffalo Sauce

GLASSDOOR

BREAKFAST

THE CLASSIC \$18

Two Eggs Any Style, Choice Of Honey Cured Bacon Or Smokey Sausage, Seasoned Potatoes And Toast

CHILAQUILES \$18

On A Hot Skillet, Tortilla Chips, Guajillo Sauce, Crema, Slice Avocado, And Two Eggs

PAPAS CON CHORIZO \$18

On A Hot Skillet, Seasoned Potatoes, Beef Chorizo, Chipotle Cream Sauce, Sour Cream, Avocado Slices, Served With Tortillas

FRENCH TOAST \$16

Three Slices Of Texas Toast, Butter, Maple Syrup Powdered Sugar And Fresh Strawberry

BREAKFAST BURRITO \$18

Large Flour Tortilla, Scrambled Eggs, Seasoned Potatoes, Bacon, Jack Cheese, Guacamole And Green Sauce On Side

PANCAKES \$16

Two Buttermilk Pancakes, Butter, Syrup And Powdered Sugar, Choice Of Plain, Blueberries, Chocolate Chips, Or Bananas

THREE EGGS OMELET \$18

your Choice Of Honey Cured Bacon , Sausage, Or Veggie Omelet Served With Seasoned Potatoes

HUEVOS DIVORCIADOS \$18

Two Sunny Side Up Eggs, Each Topped With A Different Salsa One Red And The Other With Green Salsa, Served With Seasoned Potatoes

CHORIZO CON HUEVO \$18

Scrambled Eggs Cooked With Spicy Mexican Chorizo Served With Season Potatoes

MACHACA CON HUEVO \$18

Shredded Dried Beef Scrambled With Fresh Eggs Mixed With Onion, Tomatoes, And Bell Peppers Served With Potatoes

CARNITAS AND EGGS \$24

Tender Slow Cooked Carnitas With Two Sunny Side Up Eggs Served With Potatoes On A Hot Skillet

BREAKFAST ENCHILADAS \$16

Three Enchiladas Filled With Scramble Eggs, Chorizo, Onion, Tomatoes, Jalapeño, Topped With Poblano Sauce, Sour Cream And Cotija Cheese

TACOS A LA MEXICANA \$16

Two Tacos Mexican Style Scrambled Eggs With Chopped Tomatoes, Onions, And Jalapeño On A Flour Tortilla And Green Sauce

GREEN BURRITO \$24

A Burrito With Seasoned Pork Carnitas Topped With Green Sauce, Sour Cream And Cheese

DRINKS AND SWEETS

JUICE \$4.50

Orange, Apple, Cranberry, Or Tomato

SOFT DRINKS \$4.50

Coke, Diet Coke, Sprite, Orange Fanta, Ice Tee

HOT TEA \$4.50

Choice Of Tea Sachet

HOT COFFEE \$4.50

Regular Or Decaf Drip

CARAMEL CHEESECAKE \$12

A Luscious Dessert Featuring A Creamy Smooth Cheesecake, With Caramel Swirled All Resting On A Buttery Crust Of Graham Cracker

DEEP FRIED ICE CREAM \$12

A Delightful Dessert Of Vanilla Ice Cream Encased In A Crisp Golden Brown Outer Shell While The Ice Cream Inside Remains Cold And Creamy

GLASSDOOR

BRUNCH

THE CLASSIC

\$18

Two Eggs Any Style, Choice Of Honey Cured Bacon Or Smokey Sausage, Seasoned Potatoes And Toast

CHILAQUILES

\$18

On A Hot Skillet, Tortilla Chips, Guajillo Sauce, Crema, Slice Avocado, And Two Eggs

PAPAS CON CHORIZO

\$18

On A Hot Skillet, Seasoned Potatoes, Beef Chorizo, Chipotle Cream Sauce, Sour Cream, Avocado Slices, Served With Tortillas

FRENCH TOAST

\$16

Three Slices Of Texas Toast, Butter, Maple Syrup Powdered Sugar And Fresh Strawberry

BREAKFAST BURRITO

\$18

Large Flour Tortilla, Scrambled Eggs, Seasoned Potatoes, Bacon, Jack Cheese, Guacamole And Green Sauce On Side

PANCAKES

\$16

Two Buttermilk Pancakes, Butter, Syrup And Powdered Sugar, Choice Of Plain, Blueberries, Chocolate Chips, Or Bananas

THREE EGGS OMELET

\$18

your Choice Of Honey Cured Bacon , Sausage, Or Veggie Omelet Served With Seasoned Potatoes

GUACAMOLE

\$14

A Beloved Mexican Dip Made From Mashed Ripe Avocados Blended With Fresh Ingredients, Lime Juice, Diced Onions, Cilantro, Tomatoes And Peppers

TAQUITOS DEL PUERTO

\$12

A Popular Mexican Dish Consisting Of Corn Tortillas Filled With Seasoned Meat Rolled And Deep Fried To A Crispy Golden Brown

SLIDERS

\$16

Three Mini Sliders, Chicken Buffalo, Pork Barbecue, And Chicken Parmesan Serve With Cajun French Fries

WINGS

\$12

Six Crispy Bone In Wings Fried To Golden Perfection And Tossed In Your Choice Of Our Signature Sauce, Sweet And Tangy, Barbecue, Lemon Pepper, Or Buffalo Sauce

MEXICAN CHICKEN CAESAR

\$18

Grilled Chicken, Crisp Romaine Lettuce, Crunchy Tortilla Strips, And Cotija Cheese, All Tossed In A Creamy Caesar Dressing

SHRIMP CEVICHE

\$16

Tender Shrimp Marinating In Citrus Lime Juice Combined With Fresh Ingredients Onion, Cilantro, Jalapeño, Tomato And Avocado, Served With Tortilla Chips

FISH TACOS

\$16

Two Grill Fish Tacos On Flour Tortilla, Cabbage, Chipotle Crema, Cotija Cheese And Slice Avocados

BAR AND SWEETS

BLOODY MARRY

\$12

house Bloody Marry Mix, Celery, Honey Cured Bacon, Pepper Olive And Titos Vodka

MIMOSA AND BELLINIS

\$15

Choice Of Orange Juice, Cranberry, Mango, Strawberry, Or Peach
Go Bottom Less \$30

CARAMEL CHEESECAKE

\$12

A Luscious Dessert Featuring A Creamy Smooth Cheesecake, With Caramel Swirled All Resting On A Buttery Crust Of Graham Cracker

DEEP FRIED ICE CREAM

\$12

A Delightful Dessert Of Vanilla Ice Cream Encased In A Crisp Golden Brown Outer Shell While The Ice Cream Inside Remains Cold And Creamy

GLASSDOOR

APPETIZER

SHRIMP CEVICHE \$16

Tender Shrimp Marinating In Citrus Lime Juice Combined With Fresh Ingredients Onion, Cilantro, Jalapeño, Tomato And Avocado, Served With Tortilla Chips

TAQUITOS DEL PUERTO \$12

A Popular Mexican Dish Consisting Of Corn Tortillas Filled With Seasoned Meat Rolled And Deep Fried To A Crispy Golden Brown

GUACAMOLE \$14

A Beloved Mexican Dip Made From Mashed Ripe Avocados Blended With Fresh Ingredients, Lime Juice, Diced Onions, Cilantro, Tomatoes And Peppers

QUESO FUNDIDO \$14

A Rich And Goopy Mexican Appetizer Featuring A Blend Of Melted Cheeses, Served In A Hot Skillet, Your Choice Of Chorizo Or Mushrooms, Meant To Be Scooped With Warm Flour Tortillas

CHICKEN QUESADILLA \$14

A Warm Flour Tortilla Filled With Seasoned Chicken And Melted Cheese, Served With Sour Cream, Guacamole, And Salsa Fresca

WINGS \$12

Six Crispy Bone In Wings Fried To Golden Perfection And Tossed In Your Choice Of Our Signature Sauce, Sweet And Tangy, Barbecue, Lemon Pepper, Or Buffalo Sauce

MAIN COURSE

MOLCAJETE CIELO ⌚ 30m \$45

Traditional Mexican Dish Featuring Hot Stone Mortar Filled With Grilled Steak, Chicken, Shrimp, Green Onions, And Nopales In A Spicy House Made Salsa Served With Panela Cheese And Tortillas For A Complete Hearty Meal

COSTA AZUL \$26

Six Honey Cured Bacon Wrapped Jumbo Shrimp Stuffed With Cream Cheese, Pineapple Habanero Sauce, House Salad And White Rice

POLLO AL CHIPOTLE \$26

Marinated Chicken Breast Grilled To Perfection With House Creamy Chipotle Sauce Served With White Rice

EMPAPELADO \$28

Tilapia Fish Paired With Shrimp, Bell peppers, Onion, And Cilantro, All Wrapped In A Parchment Paper. This Cooking Method Steams The Seafood And Vegetables In Their Own Juices Creating A Tender And Flavorful Experience

FAJITAS ⌚ 30min \$24

On A Sizzling Skillet We Prepare, Bell Peppers, Onion, Cilantro, And Seasoning, Your Choice Of Chicken Or Asada A Delicious Way To Prepare Your Own Soft Tacos

BAJA BURGER \$24

Burger With A Mexican Inspired Twist Featuring Angus Beef Pattie, Crispy Bacon, Jalapeño, Avocado, Jack Cheese, On A Potato Bun, Served With French Fries

ENSALADAS Y POSTRES

MEXICAN CHICKEN CAESAR \$18

Grilled Chicken, Crisp Romaine Lettuce, Crunchy Tortilla Strips, And Cotija Cheese, All Tossed In A Creamy Caesar Dressing

GARDEN SALAD \$14

A Base Of Mixed Greens And Various Fresh Vegetables, Cucumber, Tomatoes, Carrots, And Shredded Cheese
Add Chicken Or Shrimp \$9.00

CARAMEL CHEESECAKE \$12

A Luscious Dessert Featuring A Creamy Smooth Cheesecake, With Caramel Swirled All Resting On A Buttery Crust Of Graham Cracker

DEEP FRIED ICE CREAM \$12

A Delightful Dessert Of Vanilla Ice Cream Encased In A Crisp Golden Brown Outer Shell While The Ice Cream Inside Remains Cold And Creamy