¡VIVA!

BOTANAS

GUACAMOLE 17
Pico de Gallo, Corn Tortilla Chips

QUESO FUNDIDO 19
Tres Quesos, Chile Poblano, Tomato Fondue, Caramelized Onion, Tortillas
Add Chorizo +5

TAQUITOS 18
Braised Beef Short Rib, Pico De Gallo, Chipotle, Avocado Crema, Cheese

CAESAR SALAD* 19
Romaine, Croutons, Parmesan, Lemon, Caesar Dressing
Add Grilled Chicken +12 | Shrimp +16 | Wagyu Skirt Steak +18

CRUDOS

CÓCTEL DE CAMARÓN 19
Shrimp, Clamato, Cucumber, Avocado, Serrano

CEVICHE* 24
Yellowtail, Cucumber, Coconut Leche de Tigre

HAMACHI Y SERRANO* 25
Aguachile Rosa, Cucumber, Avocado

TUNA TOSTADA* 26
Blue Fin Tuna, Cherry Tomato, Cashew Crema, Salsa Macha

ENTRADAS

CAMARONES A LA ¡VIVA! 23
Bacon-Wrapped Shrimp, Smoky Chipotle Sauce

QUESABIRRIA 22
Birria, Quesillo, Onion, Cilantro, Consomé

STEAK TACOS* (3) 27
Wagyu Skirt Steak, Guacamole, Onions, Cilantro, Salsa Morita

BAJA TACOS (3) 26
Mexican Shrimp, Cabbage, Pico De Gallo, Guacamole, Cilantro Cream

WOOD FIRED QUESADILLA 22
Chicken Tinga, Quesillo, Salsa Tatemada, Avocado Crema

PLATOS ESPECIALES

POLLO ROSTIZADO 42
Half Roasted Chicken, Ginger Sofrito, Roasted Carrots, Arroz

ENCHILADAS DE POLLO 30
Chicken, Requeson, Feta, Red Guajillo Salsa, Frijoles, Arroz

SALMÓN* 46
King Salmon, Wood Fired Vegetables, Spanish Chorizo, Guajillo Crema

ENCHILADAS DE CAMARÓN 42
Shrimp, Roasted Garlic, Green Tomatillo Salsa

BARBACOA 49
Slow Cooked Beef Short Rib, Pinto Beans, Bacon, Nopales

NEW YORK STRIP STEAK* 75
USDA Prime, 21 Day Dry Aged, 14oz
Roasted Tomato, Chimichurri, Salsa Molcajete, Serranos
Add Shrimp +25

SNAPPER ZARANDEADO 76
Serves 2 People
Wood Grilled Snapper, Citrus Adobo, Chiles Toreados

ACOMPAÑAMIENTOS

ESQUITES 14
Corn, Bone Marrow, Serrano, Cotija Cheese

PAPAS 12
Crispy Fingerling Potatoes, Chile Manzano, Cotija Cheese

ARROZ 8
Rice, Roasted Garlic Tomato Sofrito

FRIJOLES 9
Refried Pinto Beans

TORTILLAS 6
Hand Pressed, Corn

CADILLAC FAJITAS

WAGYU SKIRT STEAK* 53

CITRUS ADOBO CHICKEN 38

GUAJILLO MARINATED SHRIMP 42

Onions, Peppers, Mushrooms, Grand Marnier
Served with Arroz, Frijoles,
Flour Or Corn Tortillas

RAY'S CLASSICS

ROASTED BEET SALAD 20
Whipped Requeson, Pistachio, Meyer Lemon Vinaigrette

ROASTED MUSHROOM TAMAL 19
Heirloom Corn Masa, Poblano Peppers, Green Tomatillo Salsa

COSTILLAS 26
Ancho Rubbed Lamb Ribs, Red Cabbage Slaw

¡CHEF RAY'S!
SIGNATURE CHICHARRÓN 52
Pork Belly, Garlic Mojo, Radish Sprouts, Pickled Cabbage
As Featured On The Food Network

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness. An 18% gratuity will be added for parties of eight (8) or more

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