

Las Botellas

COMIDA  CANTINA

A5 WAGYU EXPERIENCE

CERTIFIED JAPANESE A5 WAGYU COOK AT YOUR TABLE ON A HOT STONE *

\$50 / OUNCE - 4 OUNCE MINIMUM

STARTERS

QUESADILLA * \$12 oaxaca and monterey cheese baja sauce pickled red onion guacamole add chicken \$3 al pastor \$3 grilled steak \$5 beef birria \$5 onions and peppers \$3	CRISPY BAJA CHICKEN STRIPS \$15 six lightly battered and seasoned chicken tenderloins shishito peppers baja sauce avocado crema
BEAN AND CHEESE DIP SKILLET \$12 seasoned black bean pureé melted oxaca, monterey and cheddar cheese pickled red onion cilantro pico de gallo add chorizo \$4 served with chips	SHRIMP CEVICHE * \$22 white shrimp jalapeño leche de tigre confetti salsa cilantro arbol oil
FLAUTAS \$15 four chicken tinga flautas made with golden crispy fried tortillas avocado crema black bean pureé pickled red onion	CALAMARI \$19 squid fried shishito peppers cilantro lime aioli charred lemon
BOTELLAS NACHOS * \$15 tortilla chips black bean pureé oxaca and monterey cheese jalapeño fresno pickled red onion pico de gallo cilantro add onions and peppers \$3 chicken \$4 grilled steak \$5 al pastor with pineapple salsa \$4 beef birria \$5 guacamole \$2 sour cream \$1	SALSA FLIGHT \$15 3 house-made salsas: fresca pineapple salsa verde
	HOUSE GUACAMOLE \$15 cilantro red onion jalapeño house chips freshly prepared by hand daily
	TABLE SIDE GUACAMOLE \$22 avocado cilantro red onion jalapeño pico de gallo lime house tortilla chips *made to your liking

SALAD

BOTELLAS CAESAR *

FULL \$14 | HALF \$8

romaine lettuce | cotija cheese | croutons | cilantro

add chicken \$9 | grilled steak \$12 | 5 grilled shrimp \$9

SAVE ROOM FOR DESSERT

all handmade in house from scratch daily

TRES LECHE \$10

white sponge cake soaked in 3 kinds of milk topped with whipped cream, mint sprig and strawberries

FLOURLESS CHOCOLATE CAKE WITH VANILLA ICE CREAM \$15

rich fudge like chocolate cake, topped with chocolate ganache, ice cream and fresh berries

CHURROS & ICE CREAM \$13

crispy fried dough rolled in cinnamon sugar served with vanilla ice cream and berry compote

COCONUT FLAN \$12

coconut sweetened custard with a caramel topping topped with coconut flakes strawberry compote

Take our famous chips and salsa to go | bag of chips and 1 quart salsa \$10

OUR FOOD MAY CONTAIN PEANUTS, TREE NUTS, DAIRY, WHEAT, EGGS, SOY AND GLUTEN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTIAN MEDICAL CONDITIONS. LARGE PARTIES OF 6 OR MORE ARE SUBJECT TO AN AUTOMATIC SERVICE CHARGE OF 20%

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PLATILLOS PRINCIPALES

FAJITAS A LA ROCA *

sautéed onions | 3 tri-color bell peppers served over a hot lava stone | flour or corn tortillas | salsa verde | salsa roja | guacamole
chicken \$35 | shrimp \$39 | grilled steak \$45
 served with rice and beans

MIXED FAJITAS A LA ROCA FOR TWO \$75*

a shareable feast of grilled steak, chicken and shrimp on a hot lava stone with a side of rice, beans, corn esquite and baja potatoes

CHILEAN SEA BASS \$65

fresh wild caught | latin rice | beurre blanc sauce | pickled fresno | pickled jalapeño | mustard seed | frisée

DIVORCED ENCHILADAS \$29

two savory chicken tinga and one beef birria enchiladas with a 50/50 split of our housemade red guajillo and green sauces | oaxacan and monterey cheese | pickled fresno peppers | shaved onion | jalapeño | cilantro | avocado crema | frisée
 served with rice and beans | add guacamole \$2

ENCHILADA DE BIRRIA \$29

beef birria | red guajillo sauce | oaxaca and monterey cheese | shaved onion | jalapeño | cilantro | avocado crema | frisée
 served with rice and beans | add guacamole \$2

ENCHILADAS VERDE \$29

shredded chicken | green sauce | oaxaca and monterey cheese | pickled fresno peppers | shaved onion | jalapeño | cilantro | avocado crema | frisée
 served with rice and beans | add guacamole \$2

CRISPY FRIED BURRITO \$29

choice of **chicken tinga or beef birria with a side of consome** | oaxacan and monterey | queso sauce | latin rice | black beans | pico de gallo | avocado crema
 served with baja potatoes, corn esquite and red guajillo sauce | add guacamole \$2

BOTELLAS BURGER * \$26

8oz brisket patty | oaxaca cheese | poblano pepper | pickled red onion add guacamole \$2 | add bacon \$2
 served with baja potatoes and baja sauce

TAQUERIA

3 tacos flour or corn tortillas | served with rice and beans
 add guacamole \$2

GRILLED STEAK TACOS * \$25

marinated grilled steak | pickled red onions | cilantro | salsa verde | pico de gallo | lime

CRISPY SHRIMP TACOS \$29

lightly battered white shrimp | red cabbage | baja sauce | house hot sauce | pico de gallo | lime

CRISPY FISH TACOS \$27

wild caught pacific white cod | red cabbage | baja sauce | house hot sauce | pico de gallo | lime

CRISPY BAJA CHICKEN TACOS \$22

lightly battered and seasoned chicken tenderloin | baja sauce | red cabbage | house made hot sauce | pico de gallo | cilantro | fresno pepper | shaved shallots

QUESO BIRRIA TACOS \$22

slow cooked brisket in a broth of tomatoes, peppers and spices | oaxaca and monterey cheese | consommé | onion | cilantro | lime

GRILLED CHICKEN TACOS \$17

grilled chicken | chimichurri | pickled red onion | salsa verde | pico de gallo | lime

AL PASTOR TACOS \$17

smoky marinated pork | pineapple salsa | cilantro | salsa verde | lime

QUESADILLA PLATE * \$15

oaxaca and monterey cheese | baja sauce | pickled red onion | guacamole
 add chicken \$3 | al pastor \$3 | grilled steak \$5 | beef birria \$5 | onions and peppers \$3

FLAMING TOMAHAWK EXPERIENCE *

\$249

40oz prime tomahawk | shishito peppers | pickled tomatillo | lomo sauce | chimichurri | sea salt
 serves two | presented table side
 add 5 grilled shrimp \$9

CARNIVORE *

choose your cut, grilled to order
 grilled onion | chimichurri

choice of three sides: rice, beans, potatoes, corn esquite, vegetables or caesar salad

CARNE ASADA RANCHERA* \$45

8oz PRIME CENTER CUT FILET* \$69

14 - 16oz CERTIFIED ANGUS RIBEYE* \$75

add 5 grilled shrimp \$9

SHAREABLE SIDES

serves 2 - 4

LATIN RICE \$8

BLACK BEANS \$8

BAJA POTATOES \$10

CORN ESQUITE \$12

GRILLED SEASONAL VEGETABLES \$12

BOTELLAS CAESAR SALAD \$14

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