

TAPAS

- CASITA GUACAMOLE & CHIPS 12 V/GF
- CHIPOTLE HONEY WINGS sesame seeds, pickled onion 23
- CASITA CAULIFLOWER tahina, chimichurri, walnuts 25 GF **
- PULLED BRISKET FRIES aioli, chimichurri, sumac onion 28 GF
- 3 FRIED CHICKEN TACOS aioli, pico de gallo, pickled onion 28
- WAGYU BONELESS SPARE RIBS IN BBQ GLAZE 24 GF
- SHORT RIB TAQUITOS 19 GF
- CORN RIBS 22 V/GF
- ARAYIS 27
- FLATBREAD 25
- your choice of: maple-lamb-bacon, crispy pastrami, pulled brisket, mushroom truffle (V)

STREET TACOS sold individually / add guac +3

- CACHETE (beef cheek) salsa verde, pickled cabbage, cilantro 10 GF
- CARNE ASADA (steak) onion, cilantro, pickled peppers, salsa verde 10 GF
- PULLED BRISKET (beef) chimichurri, crispy onion, cilantro 9
- POLLO (chicken) caramelized pineapple, avocado crema, cilantro 8 GF
- CHORIZO (sausage) avocado crema, pico de gallo, cilantro 8 GF
- VEGGIE grilled peppers and onions, black beans, chimichurri 6 V/GF

- QUESABIRRIA TACOS (3) GF
- three pulled brisket birria tacos, vegan cheese, birria jus 35

- TACO COMBO (3) GF
- a combination of three tacos with your choice of the above proteins; served with rice, beans, and tortilla chips 35

- DECONSTRUCTED TACO PLATTER GF
- your choice of one of the above proteins served with tortillas, black beans, spanish rice, and choice of salsas; makes up to 8 tacos 65

automatic gratuity added to groups of 6 or more
**contains nuts

MEXICALI STREET FOOD

CHOICE OF:

- | | |
|--------------------------|----------------------|
| cachete (beef cheek) +10 | pollo (chicken) +8 |
| carne asada (steak) +10 | chorizo (sausage) +8 |
| pulled brisket (beef) +9 | veggie +0 |

- QUESADILLA
- 14” tortilla filled with vegan cheddar cheese, rice and beans, with your choice of protein (chipotle aioli highly recommended here!) 22+

- CRUNCHWRAP
- crispy corn tostada filled with rice, beans, your choice of protein and salsa, then wrapped and grilled in a flour tortilla 24+

- BURRITO also available as a gluten-free bowl
- 14” tortilla filled with black beans, spanish rice, and your choice of protein or veggies 19+

- TOSTADA BOWL
- homemade crispy flour tortilla shell, spanish rice, black beans, shredded romaine, and choice of protein and salsa 22+

- CHALUPAS (3) GF
- hard shell tacos filled with choice of protein served with shredded lettuce, pico de gallo, and chipotle aioli; PRICE IS TACO x3

BOARDS

- THE CASITA BOARD
- platter for up to 6 people featuring corn ribs, cauliflower, 6 chalupas, 6 tacos, 6 taquitos, chipotle honey wings, tortilla chips and salsa 220; optional 30oz grilled boneless ribeye +80

- THE ASADA BOARD
- shareable for up to 4 people- 30oz grilled Argentina rib eye, cauliflower, corn ribs, fries, loaded nachos, rice, black beans, tortillas, and a side salad 220

- 30oz BONE-IN GAUCHO RIBEYE
- prime bone-in American rib eye, served sliced; choice of two sides 95

MAINS GF

- STEAK FRITES
- 12oz premium Argentina rib eye, french fries, Israeli salad, house chimichurri 65

- SIZZLING FAJITAS
- sizzling boneless rib eye steak or chicken, peppers and onions, served with corn tortillas, spanish rice, and black beans chicken 52 / steak 68

- BONELESS HALF CHICKEN AL CARBON
- grilled boneless half chicken finished with a balsamic demi-glaze. served with a charred sweet potato and your choice of one side 48

- KOREAN GRILLED SHORT RIBS
- soy ginger garlic marinated, sliced thinly and grilled. served with charred sweet potato 60

- FLAT IRON CARNE ASADA PLATE
- 8oz Flat Iron Steak, served fajita style with Spanish rice, black beans, choice of salsas and tortillas 49

SANDWICHES & BURGERS served w/ fries

- FRIED CHICKEN SANDWICH
- Crispy coated boneless chicken, homemade slaw, chipotle honey sauce on a pretzel bun 33

- LENNY’S BIG MAC
- double thin burger patty, melted vegan cheese, big mac sauce, shredded lettuce, onions and pickles on a sesame bun 33

- CARLOS JR. BURGER
- ¼ lb. cheeseburger, bbq-glazed crispy pastrami, crispy onion ring, arugula and amba aioli on a fresh baked pretzel bun 35

- WAGYU BAZAAR BURGER
- wagyu beef blend, amba aioli, baby arugula, caramelized onion, and sliced tomato on a fresh baked pretzel bun 36

- DEMI GLACE BRISKET PITA
- slow-cooked prime brisket, demi glace sauce, pickled vegetables, caramelized onion, pickles, and amba served with homemade crispy tortilla chips 29
- fries can be substituted for an additional 5

DINNER

SOUPS

TORTILLA LIME SOUP GF
the ultimate comfort food—chicken stock, blended tortilla, lime, and
crispy tortilla garnish 22

BIRRIA RAMEN
24-hour veal broth with guajillo chiles, braised beef, organic ramen
noodles, and fresh cilantro and onion 24

SALADS protein add-ons below

ISRAELI SALAD V/GF
Diced cucumber, tomato, red onion, Italian parsley, lemon juice, olive
oil, salt and pepper 21

BALAGAN SALAD V **
Chinese-inspired salad with shredded cabbage, soy-ginger sesame
dressing, candied walnuts, and crispy tortilla 21

SOUTHWESTERN CHOPPED SALAD V/GF
romaine lettuce, tomato, roasted corn, black beans and crunchy
tortilla strips with a creamy cilantro lime dressing 21

BAZAAR PLATE V/GF
Mediterranean plate with spanish rice, Israeli salad, and turshi 21

roasted wild mushrooms +6
carne asada (steak) +10
pollo (chicken) +8
prime ribeye +18

KIDS MENU

HOT DOG BITES & FRIES 18
CHICKEN STRIPS & FRIES 19
KID’S BURGER & FRIES 20

SIDES V/GF

SPANISH RICE 8
BLACK BEANS 8
FRENCH FRIES 12
GARLIC HERB FRIES 17
CHOPPED SALAD 12
ROASTED SWEET POTATO 12
ROASTED WILD MUSHROOMS 15

DRINKS

BEER

DRAFT

MODELO NEGRA 9
PACIFICO MEXICAN LAGER 9

MEXICAN IMPORTS

CORONA FAMILIAR CAGUAMA 18
CORONA FAMILIAR 8
PACIFICO 7
MODELO 7
LENNY’S CERVEZA 7

GRINGO BEERS

BLUE MOON 8
GUINNESS 8
LONG BEACH BEER LAB IPA 7

WINE GLASS/BOTTLE

RED

OR HANGUZ CABERNET 2023 Israel 14/59
THE TRIBE CABERNET 2024 Israel 18/70
COVENANT MERLOT BLACK LABEL 2024 California 160
COVENANT CABERNET BLACK LABEL 2023 California 218

WHITE

OR HANGUZ SAUVIGNON BLANC 2024 Israel 12/49
THE TRIBE SAUVIGNON BLANC 2025 California 15/70
DIGNITARY CHARDONNAY 2021 Israel 18/70

SPARKLING

VERA WANG ROSE BRUT Italy 18/70
BARTENURA PROSECCO Italy 12/50
BARTENURA MOSCATO Italy 12/48

FLIGHTS

BEER FLIGHT 18
MARGARITA FLIGHT 30
CENTINELA FLIGHT 30

COCKTAILS by mixologist Cesar Mateo

SPICY MARGARITA BALAGÁN
bold jalapeño-infused tequila balanced
with lime 21

MOJITO PASIFLOR
rum mingled with passionfruit and fresh mint for a
tropical refreshment 24

WATERPAMELON
tequila paloma with watermelon, lime, and grapefruit soda 21

COCOLISO
piña colada with fresh carrot juice, lemongrass, pineapple,
and creamy coconut 22

616 GIMLET
gin gimlet blended with cucumber, floral lychee, and sage 20

LA MANZANA WHISKEY SOUR
banana-infused whiskey sour with cocoa bitters, egg white,
and a velvety red wine float 24

MATCHA MULE
vanilla bean infused tequila, matcha, and ginger beer. Mezcal
available for a smoky twist 18

CAREFULETA
a frozen blend of arak, lemon, and mint, inspired by the
classic Middle Eastern limonana 21

MANGORITA
frozen mango margarita with a tajín rim;
make spicy upon request 22

MIAMI VICE
creamy colada with pineapple, orange, lime, and white rum;
finished with a strawberry lava float 20

MICHELADA DE CASITA
a bold twist on a classic, featuring roasted heirloom tomatoes,
fresh lime, mexican lager, and a tajín rim 14

NON-ALCOHOLIC

COKE 5
COKE ZERO 5
DIET COKE 5
SPRITE 5
SNAPPLE 5
TOPO CHICO SPARKLING WATER 6
TOPO CHICO LIME 6
MINERAL WATER (1 liter) 10
SPARKLING WATER (1 liter) 10