



SWEETS

MUFFINS \$40.00

Baked in House

- Banana - Chocolate Chip
- Carrot - Fruit & Nuts

BAGELS \$80.00

Include 2 Toppings: House Jam (mermelada), Cream Cheese (queso crema), Peanut Butter (cacahuete) or Nutella

FRENCH TOAST \$140.00

House-Made bread with Mixed Berry Sauce, Whipped Cream & Fruit

HOT CAKES \$130.00

With Syrup and Butter, Served with Fresh Fruit

FRUIT SALAD \$95.00

Fresh Seasonal Fruit Plate

FRUIT PARFAIT \$120.00

Seasonal Fruit with Yogurt, Granola & Honey

BREAKFAST SANDWICHES

Include Fruit Garnish

BREAKFAST BAGUETTE \$165.00

Egg, Bacon, Cheese, Tomato, Lettuce, Onion & Mayo

BLT SANDWICH \$160.00

Bacon, Lettuce, Tomato, Avocado & Mayo

BAGEL MAÑANERO \$165.00

Egg, Bacon, Cheese, Tomato, Lettuce, Onion and Mayo

EGGS BENEDICT

2 Poached Eggs on a English Muffin Accompanied with House Hash Browns.

TRADITIONAL \$180.00

With Hollandaise Sauce & Ham

BLACK STONE \$190.00

Hollandaise, Spinach, Tomato & Bacon

OMELETTES

Accompanied with Hash Browns, Toast & House-Made Jam

TRADICIONAL \$170.00

Ham, Mozzarella & Cheddar Cheese

MARKY MARK \$170.00

Bacon, Mushroom, Tomato & Mozzarella Cheese

OAXAQUEÑO \$170.00

Mushrooms, Chorizo, Tomato, Onion, Spinach & Cheese

ENCHILADAS

ENCHILADAS SUIZAS \$180.00

Stuffed with Chicken, Baked with Green Salsa, Cream & Mozzarella Cheese

ENCHILADAS DIVORCIADAS \$180.00

Stuffed with Chicken, Baked with Green & Red Salsa, Cream and Topped with Mozzarella Cheese

ENCHILADAS PIBIL \$180.00

Stuffed with Pulled Pork Pibil Style, Baked with Red Salsa, Topped with Pickled Onions, Cream & Queso Fresco

ENMOLADAS OAXAQUENAS \$180.00

Enchiladas with Oaxacan Black Mole Sauce, Stuffed with Chicken & Topped with Queso Fresco, Sesame & Onion

ENFRIJOLADAS \$180.00

Enchiladas with Avocado Black Bean Sauce, Stuffed with Chicken Topped with Queso Fresco, Cream, Onion & Cilantro

CHILAQUILES

Traditional Mexican Dish with Fried Corn Tortillas, Cheese, Cream, Onion & Cilantro

CHOICE OF RED OR GREEN SALSA

With Egg \$165.00 With Chicken \$175.00 With Arrachera (skirt steak) \$185.00



BREAKFAST CLASSICS

EGGS WITH BACON OR SAUSAGE \$175.00

Accompanied with Hash Browns, Toast and House-Made Jam

MEXICAN OR HAM SCRAMBLE \$170.00

Accompanied with Hash Browns and Beans

"EL CAJÓN" BREAKFAST \$240.00

Fried or Scrambled Eggs, Hot Cakes, Hash browns, Served with Bacon and Sausages

MEAT LOVERS' SKILLET \$180.00

Bacon, Sausage, Egg, Potato, Onion and Bell Pepper Scramble, Baked with Cheddar and Mozzarella Cheese

HUEVOS CAMPESTRES \$180.00

Sunny Side Eggs over Breakfast Potatoes, Chorizo, Onions and Peppers. Garnished with Pico de Gallo and Queso Fresco

HUEVOS RANCHEROS \$170.00

Sunny Side Eggs over Corn Tortillas, Topped with Red Salsa, Queso Fresco, Onion and Cilantro

DIVORCED EGGS \$170.00

Sunny Side Eggs over Corn Tortillas, Topped with Green & Red Salsa with Refried Beans, Queso Fresco and Cilantro.

BREAKFAST BURRITO \$175.00

Flour Tortilla Stuffed with Egg, Chorizo, Cheese, Spinach, Peppers & Onions. Topped with Pico de Gallo, Lettuce & Avocado



KIDS BREAKFAST "EL CAJÓN" \$95.00

1 Hotcake, Scrambled Eggs with Ham & Hash Browns



LUNCH & DINNER

12:00 PM – 10:00PM

PASTAS



TASTE TEASERS

CHICKEN WINGS 500g aprox 8-10 pz \$175.00

Cajún Butter, Hot, Mango-Habanero, Jalapeño-Lime, Spicy Teriyaki, Louisiana Rub o BBQ

NACHOS "EL CAJÓN" \$245.00

Cheddar and Mozzarella Mix, Arrachera (skirt steak), Guacamole, Pico de Gallo & Sour Cream

JALAPEÑO POPPERS \$170.00

Stuffed with Cream Cheese & Cheddar, Wrapped in Bacon

FONDUE CHEESE \$180.00

Melted Mozzarella and Manchego Cheese with Chistorra Sausage & Mushrooms

ONION RINGS \$160.00

Crispy Fried, Seasoned with Cajún and Served with House Ranch

POUTINE \$170.00

French Fries with Cheese & Beef Gravy Made In House

CHILI FRIES \$170.00

French Fries with House Beef Chili & Cheese

GUACAMOLE \$155.00

Jalapeño, Tomato, Onion, Cilantro & Tortilla Chips

SALADS

Add Chicken \$50 or Cajún Shrimp \$75

CAESAR \$175.00

Romaine Lettuce, Garlic Croutons, Bacon, Parmesan & House Caesar Dressing

SPINACH \$175.00

Cranberry, Apple, Onion, Feta Cheese, Pecans, & House Vinaigrette

QUINOA \$180.00

Organic Quinoa, Almonds, Cranberries, Cucumber, Carrots, Beets, Spinach, Avocado and Apple Cider Vinaigrette

COBB SALAD \$180.00

Lettuce, Tomato, Crisp Bacon, Feta Cheese, Hard-Cooked Egg, Avocado & Onion (Vinaigrette or Ranch Dressing)

SOUPS

SEAFOOD CHOWDER \$165.00

Creamy with Mussels, Clams, Shrimp, Salmon, Bacon, Vegetables & Fine Herbs

ONION SOUP \$155.00

Traditional Beef Soup with Croutons & Cheese

BEEF CHILI \$155.00

Beans, Beef, and Vegetable Stew with Melted Cheese, Served with Garlic Toast



JAMBALAYA \$285.00

Shrimp, Chicken & Sausage, in a Spicy Cajún Style Tomato Sauce with Peppers & Onions over Fettuccine or Rice

MAC & CHEESE \$250.00

Baked Macaroni in a 3 Cheese Sauce (Manchego, Mozzarella & Cheddar) Add Cajún Shrimp \$75

SHRIMP PASTA \$285.00

Fettuccine with Shrimp, Zucchini, Spinach in a Creamy White Wine Sauce & Parmesan

FETTUCCHINE ALFREDO \$285.00

Chicken Breast, Bacon & Mushrooms in a Cream Sauce & Parmesan Cheese

LASAGÑA \$270.00

House Made Bolognese Sauce, Mozzarella & Parmesan Cheese



FISH & SEAFOOD

"EL CAJÓN" SHRIMP \$320.00

Buttery Cajún Style Whole-Shrimp Boil, with Baby Potatoes & Corn. Served with Garlic Toast. *Available without heads, ask your server (sin cabeza)

COCONUT SHRIMP \$300.00

Breaded in a Panko-Coconut Crust, Accompanied with Rice and House salad

SALMON FILET \$300.00

220g Salmon Filet served with Louisiana Butter & Grilled Vegetables. Choice of Baked Potato, Fries, Rice Pilaf or Salad.

BLACKENED MAHI MAHI \$320.00

200g Filet served with Cajun Buttered Shrimp and Grilled Vegetables. Choice of Baked Potato, Fries, Rice Pilaf or Salad. (seasonal)

MEATS & CHICKEN

BBQ PORK RIBS \$380.00

Our signature Pork Ribs grilled with BBQ Sauce, Served with Baked Potato, Fries, Rice Pilaf or Salad

STEAK SANDWICH \$390.00

350g New York Steak Served on Garlic Bread, Garnished with Onion Rings. Choice of Baked Potato, Fries, Rice Pilaf or Salad.

ARRACHERA \$380.00

300g Tender Skirt Steak, Served with Grilled Vegetables. Choice of Baked Potato, Fries, Rice Pilaf or Salad.

RIB EYE \$390.00

350g Rib Eye Steak Served with Grilled Vegetables. Choice of Choice of Baked Potato, Fries, Rice Pilaf or Salad.

NEW YORK \$380.00

350g New York Steak Served with Grilled Vegetables. Choice of Baked Potato, Fries, Rice Pilaf or Salad.

CHICKEN BREAST \$245.00

Cajún Buttered Chicken Breast with Grilled Vegetables. Add Mushroom Cream Sauce for \$35 Extra. Choice of Baked Potato, Fries, Rice Pilaf or Salad.

GRILLED MEAT PLATTER (PARRILLADA) \$1500.00

500g Pork Ribs, 300g Beef Skirt Steak, 200g Chistorra Sausage, 200g Chicken Breast. Served with Grilled Vegetables, Potatoes, Guacamole, Beef Chili & Jalapeño Poppers



TACOS & BURRITOS

BAJA STYLE FISH TACOS (3) \$180.00

Breaded Fish with Chipotle Coleslaw and Pickled Onions

BAJA STYLE SHRIMP TACOS (3) \$185.00

Breaded Shrimp with Chipotle Coleslaw and Pickled Onions

ARRACHERA & MANCHEGO TACOS (3) \$180.00

Skirt Steak Tacos With Sautéed Onions, Peppers & Cheese

BURRITOS: CHICKEN OR BEEF \$185.00

With Beans, Cheese, Sautéed Onions & Peppers.
Lettuce, Cream, Cheese, Pico de Gallo & Avocado



SANDWICHES

Served with House Salad or Fries.
Poutine your Fries for \$45

SHRIMP PO' BOY \$185.00

Breaded shrimp, lettuce, tomato, onion & chipotle coleslaw on baguette

CHICKEN & PESTO BAGUETTE \$185.00

Baked Chicken Breast, Caramelized Onion, Cranberries, Spinach, Pesto Mayo & Mozzarella Cheese

CLUB SANDWICH \$185.00

Chicken Breast, Bacon, Cheese, Avocado, Lettuce, Tomato & Mayo

PHILLY BEEF \$190.00

Arrachera (Skirt Steak) Sandwich Baked with Cheese, Sautéed Peppers & Onions
Add gravy for dipping \$35

HAMBURGERS

All Come with Lettuce, Onion, Tomato, Pickles & Dressing
Served with Salad or Fries. Poutine Your Fries For \$45

TRADITIONAL \$190.00

200g of Premium Beef, Cheddar & Mozzarella Cheese

"EL CAJÚN" BURGER \$195.00

200g of Premium Beef, Bacon, Mushrooms, Cheddar, Mozzarella & House BBQ Sauce

HAWAIIAN \$195.00

200g of Premium Beef, Bacon, Cheddar, Mozzarella, Grilled Pineapple with Teriyaki Glaze

LA MEXA \$195.00

200g of Premium Beef, Chistorra Sausage, Avocado, Jalapeños, Manchego & Cheddar Cheese

CRISPY CHICKEN \$190.00

Breaded Chicken Breast Topped with Franks Hot Sauce, Mozzarella & Cheddar Cheese

PULLED PORK BURGER \$190.00

BBQ Pork with Chipotle Coleslaw & Pickled Onions



KIDS MENU

TOMATO & CHEESE PASTA \$100.00

MINI HAMBURGER WITH CHEESE AND FRIES \$110.00

CHICKEN FINGERS AND FRIES \$125.00

DESSERTS

All Made In House

CHEERY CHOCOLATE CAKE \$100.00

TROPICAL COCONUT & PINEAPPLE CAKE \$110.00

ADD ICE CREAM TO YOUR DESSERT \$50.00



CARAMEL CHOCOLATE & PECAN CHEESECAKE \$105.00

MIXED BERRY CHEESE CAKE \$105.00

HOUSE ICE CREAM \$95.00

DRINKS

COFFEE BAR

- CAFÉ AMERICANO (BREW)** (Refillable Before 12pm) \$55.00
- ESPRESSO AMERICANO** Dark Roast \$50.00
- ESPRESSO** \$50.00 / DBL-\$70.00
- CAPPUCCINO** \$60.00
- MOCACCINO** (Chocolate, Coffee & Milk) \$65.00
- CARAMEL MACCHIATO** (Coffee, Cream & Caramel) \$70.00
- LATTE** \$60.00
- CHAI LATTE** \$60.00
- DIRTY CHAI** Chai Latte with Espresso \$70.00
- TARO OR MATCHA LATTE** \$70.00
- CHOCOLATE OXAQUEÑO** \$65.00
- TEA** (Green, Black, Mint, Chai, Red Fruits or Chamomile & Vanilla) \$45.00

FRAPPES

- FRAPPUCCINO** (Coffee) \$85.00
- MOKA** (Coffee & Chocolate) \$85.00
- OREO** (Coffee, Oreo & Chocolate) \$85.00
- TARO O MATCHA** (with Green Tea & Tapioca) \$85.00
- PIÑADA** Coconut & Pineapple \$80.00

- ICED COFFEE** \$80.00
Freshly Prepared with Milk & Sugar

- ICED TEA** \$65.00
Sweetened Black Tea & Lemon



FRESH JUICES



- ORANGE** \$70.00
- GREEN** \$70.00
- STRAWBERRY - ORANGE** \$75.00
- PAPAYA** \$70.00

SMOOTHIES

(Yogurt Based)

- TROPICAL** (Banana, Pineapple, Mango & Orange) \$80.00
- GREEN** (Pineapple, Orange, Apple, Spinach & Celery) \$80.00
- BERRY** (Strawberry, Blue Berry & Black Berry) \$90.00
- EL CAJUN** (Passion Fruit, Mango & Papaya) \$85.00

- LICUADOS** \$70.00
(Flavored Milk Blend)

Banana, Strawberry, Papaya, Chocolate or Vanilla Oat

- MILKSHAKE** \$120.00
(Ice Cream Based)

Strawberry, Vanilla or Chocolate

HOUSE SODAS

- ENERGÉTICA** (Orange, Ginger & Mint) \$60.00
- REFRESCANTE** (Lime, Chia & Cucumber) \$60.00
- DÉTOX** (Hibiscus, Apple & Lime) \$60.00
- LIME OR ORANGE SODA** Glass \$55.00 / Pitcher \$180.00

FRUIT WATER

(Orange, Lime, Tamarind or Hibiscus)
Glass \$45.00 / Pitcher \$140.00

- POP** \$45.00
- BOTTLE OF WATER** \$38.00



OUR WINES

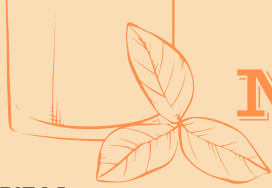
RED

- MERLOT (CHILE)** 6oz/\$115 9oz/\$140 Bottle/\$420
- CABERNET SAUVIGNON (CHILE)** 6oz/\$115 9oz/\$140 Bottle/\$420
- MALBEC (ARGENTINA)** \$500.00
- CABERNET SAUVIGNON (ARGENTINA)** \$500.00
- RESERVA CASILLERO DEL DIABLO (CHILE)** \$600.00
- RESERVA TRIO MERLOT (CHILE)** \$600.00
- TARAPACA RESERVA (CHILE)** \$650.00
- ALTA MORA (ITALIA)** \$950.00

WHITE & SPARKLING

- CHARDONAY (CHILE)** 6oz/\$115 9oz/\$140 Bottle/\$420
- SAUVIGNON BLANC (CHILE)** 6oz/\$115 9oz/\$140 Bottle/\$420
- SAUVIGNON BLANC (ARGENTINA)** \$500.00
- CHARDONAY CASILLERO DEL DIABLO** \$600.00
- PROSECCO RICADONA** \$600.00
- MOSCATO SPARKLING SWEET** \$600.00
- BLUE NUN SPARKLING WITH GOLDEN FLAKES** \$800.00





MIXOLOGY

- MARGARITAS** Jalapeño-Mandarin, Passion Fruit, Strawberry, Mango, Hibiscus, Tamarind or Lime \$135.00
- HURACAN** Passion Fruit, Orange, Lime, Grenadine, White & Dark Rum \$135.00
- APEROL SPRITZ** Aperol, White Wine & Sparkling Water \$170.00
- BAHÍA SPRITZ** Curazao, Lime, Vodka, White Wine & Sparkling Water \$150.00
- GIN & TONIC** Berry, Citrus, Classic or El Cajun Special \$140.00
- MOJITO** Traditional, Mandarin-Jalapeño or Passion Fruit \$135.00
- PARALYZER** Vodka, Kahlua, Milk, Cherry & Coke \$135.00
- MEZCALITA DE PIÑA** Mezcal On The Rocks with Pineapple Juice & Mint \$125.00
- FROZEN LONG ISLAND** Rum, Vodka, Tequila, Gin, Lime, Coke \$135.00
- DAIQUIRI** Strawberry, Tamarind, Lime or Passion Fruit \$135.00
- PIÑA COLADA** Pineapple, Coconut & Rum \$130.00
- COCO LOCO** Mezcal, Coconut Frappe, Cinnamon, Lime & Grenadine \$125.00
- COSTEÑITO** Mezcal on the Rocks with Passion Fruit & Orange \$125.00
- ESPRESSO MARTINI** Vodka, Espresso, Kahlua \$130.00
- MARTINI SUCIO** Vodka, Vermouth & Olive \$130.00
- AMARETTO COLADO** Piña Colada with Amaretto \$135.00
- PALOMA** Tequila & Fresca Served on the Rocks \$125.00
- CARAJILLO** Licor 43, Espresso, Shaken on the Rocks \$150.00
- OLD FASHION** Jack Daniels, Bitters, Orange, & Cherry \$135.00
- NEGRONI** Gin, Campari & Cinzano on the Rocks \$135.00
- MIJITO** Mezcal Frappe, Mint, Lime with a Tajín Rim \$125.00
- MEZCAL SOUR** A Peruvian Style Drink with Lime, Bitters & Egg White \$125.00
- FRESAMAICA** Mezcal Frappe with Hibiscus, Strawberry & Lime \$125.00
- FROZEN DE TAMARINDO** Mezcal, Controy, Jalapeño, with a Tajín Rim \$125.00
- SANGRIA** Red or white Glass \$ 125 / Pitcher \$365
- CLERICOT** Glass \$ 125 / Pitcher \$365
- CAESAR** Clamato, Vodka, Lime & Seasonings \$140.00
- PREPARED CLAMATO** Clamato, House Sauces, Lime, Cucumber, Celery & Beer \$120.00
- MICHELADAS** Traditional, Chamoy, Mango, Tamarind or Passion Fruit. With Beer \$95.00
- BULLDOG** Giant Margarita with a Mini Beer \$150.00
- MIMOSA** Orange Juice & Sparkling Wine \$85.00

BEER

- CORONA** \$50.00
- VICTORIA** \$50.00
- MODELO ESPECIAL** \$65.00
- NEGRA MODELO** \$65.00
- PACIFICO** \$55.00
- TECATE LIGHT** \$50.00
- MICHELOB ULTRA** \$55.00
- XX LAGER** \$50.00

SPECIAL LIQUEURS

- LICOR 43** \$120.00
- KAHLUA** \$100.00
- SAMBUCA** \$100.00
- BAILEYS** \$120.00
- ANIS** \$100.00
- AMARETTO** \$120.00
- JAGERMEISTER** \$120.00



MEZCAL

- HOUSE ESPADIN** \$110.00
- UNION UNO JOVEN** \$135.00
- JOYA AZUL JOVEN** \$135.00
- JOYA AZUL REPOSADO** \$145.00
- 400 CONEJOS JOVEN** \$150.00
- 400 CONEJOS ESPADIN TOBALA** \$160.00
- AMARAS** \$160.00
- MONTELOBOS ESPADIN** \$170.00

TEQUILA

- JIMADOR** \$120.00
- TRADICIONAL** \$120.00
- HORNITOS** \$120.00
- DON JULIO BLANCO** \$140.00
- DON JULIO REPOSADO** \$150.00
- DON JULIO 70** \$180.00

WHISKY

- RED LABEL** \$130.00
- BLACK LABEL** \$150.00
- CROWN ROYAL** \$155.00
- CHIVAS REGAL** \$155.00
- BUCHANAN'S** \$155.00
- JACK DANIELS** \$155.00
- SAZERAC** \$170.00



GIN

- TANQUERAY** \$140.00
- BOMBAY** \$140.00

BRANDY

- TORRES 5** \$125.00
- TORRES 10** \$130.00

VODKA & RUM

- WYBOROWA** \$120.00
- SMIRNOFF** \$135.00
- ABSOLUT** \$140.00
- STOLICHNAYA** \$160.00
- GREY GOOSE** \$180.00

RUM

- BACARDI WHITE** \$110.00
- BACARDI DARK** \$130.00
- APPLETON STATE** \$135.00
- CAPTAIN MORGAN** \$140.00
- FLOR DE CAÑA** \$110.00
- HABANA CLUB** \$140.00
- MALIBU** \$150.00

