



Appetizers

Guacamole	11
<i>Fresh Avocado, Red Onion, Tomato, Lime Juice, Cilantro and Jalapeño</i>	
Mosaic Crab Cakes	26
<i>Mango Salsa and Chipotle Rémoulade</i>	
Baja Ahi Ceviche	24
<i>Jicama, Red Onion, Mango, Cilantro, Avocado, Agua Chile and Lime Juice</i>	
Market Oysters	½ Dozen 18 Dozen 35
<i>Chipotle Mignonette, Cocktail Sauce, Horseradish</i>	
Duck Taquitos	22
<i>Slow Cooked Duck Leg, Tomatillo Sauce, Chimichurri Slaw</i>	
Crispy Breaded Calamari	24
<i>Spicy Marinara and Chipotle Rémoulade</i>	
Mosaic Nachos	24
<i>Mozzarella and Jack Cheeses, Pinto Beans, Tomatoes, Olives and Scallions</i>	
<i>Guacamole, Sour Cream, Fire-Roasted Tomato Salsa and House made Tortilla Chips</i>	
Add Chicken 7	Add Shrimp or Steak 8

Soups and Salads

Chicken Tortilla Soup	Cup 11 Bowl 16
<i>Shredded Chicken, Plum Tomato Broth, Cotija Cheese</i>	
<i>Roasted Corn, Avocado, Cilantro and Crispy Tortilla Strips</i>	
Chilled Tomato Gazpacho	Cup 11 Bowl 16
<i>Tomatoes, Roasted Bell Peppers, English Cucumbers, Celery, Shallots</i>	
<i>Lemon Oil Drizzle</i>	
Organic Baby Greens	20
<i>Local Strawberries, Dried Cranberries, Candied Walnuts</i>	
<i>Vine-Ripened Tomatoes and Blue Cheese, Balsamic Basil Vinaigrette</i>	
Add Chicken 7	Add Shrimp or Steak 8
Mosaic Caesar	19
<i>Parmigiano-Reggiano Cheese, Garlic Croutons and Cherry Tomatoes</i>	
<i>Creamy Garlic Dressing</i>	
Add Chicken 7	Add Shrimp or Steak 8



Entrées

Mosaic Tacos	30
<i>Blackened Mahi Mahi, Blackened Shrimp or Crispy Calamari Chipotle Aioli, Pico de Gallo, Cabbage and Fire-Roasted Salsa Tortilla Chips, Guacamole and Pinto Beans</i>	
Mosaic Prime Burger on Sesame Seed Bun	26
<i>Butter Lettuce, Vine-Ripened Tomato and Caramelized Onions Choice of: Maytag Blue, New York Cheddar, American or Swiss Cheese Thyme Fries, Sweet Potato Fries or Baby Greens</i>	
Grilled Natural Turkey Burger on Whole Wheat Bun	25
<i>Ground Turkey, Baby Arugula, Tomatoes, Sliced Avocado, Chipotle Aioli Thyme Fries, Sweet Potato Fries or Baby Greens</i>	
Sopa de Mariscos	38
<i>Shrimp, Salmon, Local Halibut, Black Mussels, Clams, Spicy Tomato Broth Garlic Bread</i>	
Local Halibut	38
<i>Chayote Squash, Roasted Peppers, Pickled Cucumber Salad Huitlacoche-Chile-Lime and Sweet Corn Sauce</i>	
Cabo Shrimp	37
<i>Roasted Onions, Poblano Peppers, Pasilla Rice Chipotle Cream Sauce</i>	
Pan Roasted Salmon	36
<i>Sautéed Kale, Green Onion, Olives, Tomatoes Cauliflower Purée, Caper Lemon Butter Sauce</i>	
Roasted Chicken Breast	32
<i>Brussels Sprouts, Roasted Potatoes Pasilla Sauce and Lime Crema</i>	
Flame Grilled Skirt Steak	36
<i>Roasted Onions, Poblano Peppers, Pasilla Rice, Pinto Beans Guacamole, Fire-Roasted Salsa, Flour or Corn Tortillas</i>	
Surf and Turf	55
<i>Baja Rubbed Filet Mignon and Sautéed Shrimp Pearl Onions, Mushrooms, Cotija Mashed Potatoes, Serrano Sauce</i>	