

Breakfast Monday- Friday 7:00am - 11:00am

Entrees

California Breakfast Burrito \$18
Asada, Scrambled Eggs, Avocado,
Salsa, Sour Cream, French Fries.
Wrapped in a Soft Flour Tortilla and
Served with Roasted Salsa

Churro French Toast \$18
Brioche, Tres Leche Batter, Cinnamon,
Sugar

Pequín Breakfast Sandwich \$18
Brioche Bun, Avocado, Applewood
Smoked Baked, Tomato, Cheddar
Cheese, Fried Egg, Crispy Potatoes

Buttermilk Pancakes \$18
Powdered Sugar, Syrup, Served with
Fresh Berries

Avocado Toast \$22

Avocado, Poached Eggs, Shaved
Radish and Sprouts, 805 Sourdough

Biscuits and Gravy \$20

Warm Biscuit, Sausage Gravy, Egg,
Bacon, Jalapeño Jelly

Elite Continental Breakfast \$16
Choose Two items: Steel Cut Oatmeal,
Breakfast Pastry, Seasonal Fruit Plate

Chorizo & Eggs \$20
Chorizo, 3 Eggs any Style, Salsa, Crispy
potatoes

Chilaquiles \$18
House made chips, Salsa Ranchera,
Cotija Cheese Crema, Roma Salsa,
Pickled Onions, Micro Cilantro

Baja Omelet \$18
3 eggs, Roasted Bell Pepper, Onion,
Tomato, Cheddar Cheese, Avocado,
Salsa, Add Bacon or Sausage \$6

Tres Huevos \$18
3 eggs any style, Potatoes
Served with your choice of Bacon or
Chicken Sausage

Machaca and Eggs \$20
Slow Roasted Pork, Potatos, Pequín
Salsa

Add a Side

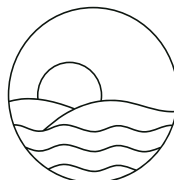
Steel Cut Oatmeal \$10
Applewood Smoked Bacon \$8
Chicken Sausage \$8
Soyrizo \$8
Breakfast Pastry \$6
Potatoes \$8
Toast \$4
Cereal \$6
Yogurt Parfait \$8
Seasonal Fruit \$8

Beverages

Coffee/Decaf \$6
SLO Roasted, San Luis Obispo, CA
Juice \$6
Tea \$5
Mexican Hot Chocolate \$6
Cafe Latte \$7
Cafe Mocha \$7
Cappucino \$7
Americano \$6

pequín [peh-keen], n.

1. Chili pepper commonly used as a spice
2. 5-8 times hotter than a jalapeño



Ask your server about any dietary restrictions.

Delivery fee \$5 plus 18% service charge

Brunch Saturday & Sunday 7:00am - 2:00pm

Entrees

California Breakfast Burrito \$18

Asada, Scrambled Eggs, Avocado, Salsa, Sour Cream, French Fries.

Wrapped in a Soft Flour Tortilla and

Served with Roasted Salsa

Churro French Toast \$18

Brioche, Tres Leche Batter, Cinnamon, Sugar

Pequín Breakfast Burger \$22

Pequín Sauce, Avocado, Applewood

Smoked Baked, Lettuce, Tomato, Cheddar

Cheese, Fried Egg, Crispy Potatoes

Buttermilk Pancakes \$18

Powdered Sugar, Syrup, Served with Fresh Berries

Avocado Toast \$22

Avocado, Poached Eggs, Shaved Radish and Sprouts, 805 Sourdough

Biscuits and Gravy \$20

Warm Biscuit, Sausage Gravy, Egg, Bacon, Jalapeño Jelly

Elite Continental Breakfast \$16

Choose Two items: Steel Cut Oatmeal, Breakfast Pastry, Seasonal Fruit Plate

Classic Eggs Benedict \$18

Ham, 2 poached eggs, hollandaise sauce, English muffin, crispy potatoes

Steak & Eggs \$26

Grilled flank steak to order, chimichurri sauce, 2 eggs any style, crispy potatoes

Chorizo & Eggs \$20

Chorizo, 3 Eggs any Style, Salsa, Crispy potatoes

Chilaquiles \$18

House made chips, Salsa Ranchera, Cotija Cheese Crema, Roma Salsa, Pickled Onions, Micro Cilantro

Baja Omelet \$18

3 eggs, Roasted Bell Pepper, Onion, Tomato, Cheddar Cheese, Avocado, Salsa, Add Bacon or Sausage \$6

Tres Huevos \$18

3 eggs any style, Potatoes Served with your choice of Bacon or Chicken Sausage

Machaca and Eggs \$20

Slow Roasted Pork, Potatos, Pequín Salsa

Add a Side

Steel Cut Oatmeal \$10

Applewood Smoked Bacon \$8

Chicken Suasage \$8

Soyrizo \$8

Breakfast Pastry \$6

Potatoes \$8

Toast \$4

Cereal \$6

Yogurt Parfait \$8

Seasonal Fruit \$8

Beverages

Coffee/Decaf \$6

SLO Roasted, San Luis Obispo, CA

Juice \$6

Tea \$5

Mexican Hot Chocolate \$6

Cafe Latte, Mocha \$7

Cappucino \$7

Americano \$6

Bar & Lawn 12:00pm - 9:30pm

Quick Eats

Boardwalk Fries \$16

French Fries smothered with Melted Cheddar, Cilantro, Onions, Sour Cream, Pequín Salsa. Choice of Chicken, Carnitas, or Carne Asada.

Baja Street Tacos (3) \$15

Pequín Salsa, Onions, Cilantro. Choice of Carne Asada, Carnitas, or Pollo Ranchero

Fried Brussel Sprouts \$14

Whipped Queso Fresco, Bacon, Macha Shoyu, Hibiscus Tequila Glaze

Pequín Wings \$14

Pequín Sauce or Smoky Morita Pepper served with carrots & celery

Guacamole \$12

Classico
Served with Tortilla Chips

Quesadilla \$16

Pequín Salsa, Avocado Salsa, Soyrizo, Potato

Pequín Burger \$18

Pequín Sauce, Avocado, Applewood Smoked Bacon, Lettuce, Tomato, Cheddar Cheese
Side of Fries

Vespera Torta \$18

Slow Roasted Pork, Melted Panela, Lettuce, Tomato, Pickled Red Onion, Mayo, Pequín Salsa
Side of Fries

Quesadilla \$16

Pequín Salsa, Avocado Salsa, Soyrizo, Potato

Frisee Citrus Salad \$18

Citrus, Avocado, Pea Tendrils, Heirloom Tomato, Pepitas, Citrus Vinaigrette

Baja Caesar \$16

Baby Romaine, Red Onion, Queso Fresco, Egg, Tortilla Strips, Baja Caesar Dressing

Signature

Vespera Margarita \$16

blanco tequila | cointreau | agave | fresh lime | salted rim

SLO Life \$16

goslings dark rum | campari | lime | pineapple

Baja Mule \$16

olmea altos reposado | ginger beer | lime

The Classic \$16

black market rye whisky | carpano antica | averna

Pink Beach \$16

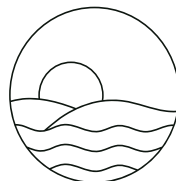
mezcal | strawberry | coconut | lemon | agave

Mango Collins \$16

vodka | mango puree | fresh lime | fever tree lime | yuzu
soda

pequín [peh-keen], n.

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2. 5-8 times hotter than a jalapeño



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Delivery fee \$5 plus 18% service charge

Dinner 5:30pm - 9:30pm

Aperitivos

Red Pozole \$12
cabbage, oregano, lime, tostada topped with
crema, raddish, micro cilantro

Cauliflower Frita \$16
Cauliflower Hazelnut Romesco,
Chimichurri

Papas Brava \$15
fingerling potatos, chipolte garlic aioli, spicy
ketchup

Chicken Taquitos \$16
guacamole, al pastor salsa, pickled onion,
queso cotija

Black Cod Crudo \$15
aquachile, cured black cod, cucumber,
roasted corn, pequín chili flakes, smoked salt,
cilantro

Raw Oysters
Apple Cucumber Mignonette
Dozen \$40/Half Dozen \$22

Ceviche de Pescado \$14
locally sourced fish, tomato pico de gallo,
micro cilantro, choice of verde or rojo salsa

Baja Caesar \$14
baja caesar dressing, baby romaine, red
onion, queso fresco, egg, tortilla strips

Entrees

Wagyu Picanha Steak \$48
sirloin Cap, black garlic agave glaze, mashed
potato, seasonal vegetables

Central Coast Market Fish \$MP
Harford Seafood, Port San Luis, Avila Beach
local, sustainable market fish, choice of 2 sides

Smoked Santa Maria Tri-Tip Steak \$42
cab tri-tip 10oz, piquito style beans, charred
roma salsa, horseradish cream sauce

Shrimp & Grits \$32
elote corn salad, gritz,
head-on prawns

Pequín Pork Chop \$38
Apple Mezcal Butter,
Fennel Apple Slaw

Roasted Chicken & Mole \$30
chicken leg quarter, Pequín mole, crema
queso cotija, cilantro rice, pico de gallo

Barbarcoa Enchiladas \$27
braised lamb, salsa barbarcoa, queso oaxaco,
cilantro rice, black beans

Vegetarian Mushroom Enchiladas \$27
foraged mushroom medley, salsa roja, queso
oaxaca, cilantro rice, black beans

Desserts \$14

Tres Leches Bread Pudding
Abuelita Chocolate Tart
Fresas con Crema Cheesecake
Churros In A Cloud

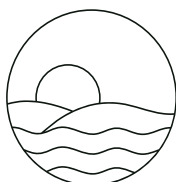
Sides \$8

Seasonal Vegetables
Fingerling Potatoes
Mashed Potatoes

Cilantro Rice
Piquito Beans
Black Beans

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Beverages

Signature Cocktails

Vespera Margarita \$16

blanco tequila | cointreau | agave | fresh lime | salted rim

Mango Collins \$16

vodka | mango | fresh lime | fever tree lime | yuzu sparkling

SLO Life \$16

goslings dark rum | campari | lime | pineapple

Honey Babe \$16

barr hill gin | chamomile honey | fresh lemon

Queen of the Coast \$16

sparkling wine | peach | passion fruit

Mocktails

Sparkling Mojo Bear \$10

mango | orange | sparkling yuzu | mint

The Classic \$16

black market rye whisky | carpano antica | averna

Central Coast Fashion \$17

rod and hammer slo stills bourbon | amaro | bitters

Hibiscus Kissed \$16

vodka | hibiscus | blackberry | fresh lemon

Pink Beach \$16

mezcal | strawberry | coconut | lemon | agave

The Forbidden Cocktail \$18

anejo | agave | bitters

Salted Citrus Bliss \$10

grapefruit | lime | agave | salted rim

California White Wines

Brander Sauvignon Blanc, Los Olivos \$14/\$54

Cru Unoaked Chardonnay, Santa Maria \$14/\$54

J Dusi Pinot Grigio, Paso Robles \$14/\$54

Niner Chardonnay, Paso robles \$16/\$60

Cadre Albrino, Edna Valley \$16/\$60

Wolff Chardonnay, Edna Valley \$17/\$62

Alban Biognier, Edna Valley \$17/\$62

Rombauer Chardonnay, Napa \$25/\$100

Tolosa 1772 Chardonnay, Edna Valley \$30/120

Rosé by the Glass

Opolo Paso Robles, CA \$14/\$54

Fableist Templeton, CA \$14/\$54

California Red Wines

Ancient Peaks Cab Sauv, Paso Robles \$14/\$54

Heroe Primitivo, Paso Robles \$14/\$54

Andrew Murray Syrah, Santa Ynez \$14/\$54

Laetitia Pinot Noir, Arroyo Grande \$14/\$54

Daou Cabernet Sauvignon, Paso Robles
\$16/\$60

Wolff Pinot Noir, Edna Valley \$16/\$60

Opolo Zinfandel, Paso Robles \$18/\$68

Daou Pessimist Blend, Paso Robles \$24/\$96

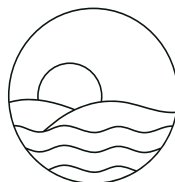
Bubbles by the Glass

Laetitia Brut Cuvee Arroyo Grande CA
\$18/\$68

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Beverages

Canned Beer

Mango IPA

barrel house brewing \$9

Tin City Cider, Dry Hopped Cider

tin city cider \$9

M. Special, American Lager

m. special brewing \$9

Bigwave, Golden Ale

kona brewing \$8

Scrimshaw, Pilsner Style

north coast brewing \$8

Michelob Ultra

light american lager \$7

Heineken, Malt Lager

amsterdam \$7

Heineken 0.0

non-alcoholic \$6

Draft Beer \$8

805, Blonde Ale

firestone walker, paso robles ca 4.7%abv

Modelo Especial

mexican lager 4.4%abv

Cali-Squeeze, Hefeweizen

slo brewing, san luis obispo ca 7%abv

Dos Topa, California Lager

topa topa brewing, ventura ca 4.5%abv

Santa Barbara Citrus, California Lager

figueroa mountain, buellton ca 5%abv

Mind Haze, New England style IPA

firestone walker, paso robles ca 6.2% abv

Guava Point Conception, IPA

figueroa mountain, buellton ca 7.2%abv

Chief Peak, IPA

topa topa brewing, ventura ca 7% abv

Non Alcoholic

Soft Drinks \$5

Pepsi, Diet Pepsi, Sierra Mist, Root Beer

Juices \$6

Apple, Orange, Pineapple, Cranberry

Hot or Iced Tea \$5

Mexican Hot Chocolate \$6

spiced chocolate w/ steamed milk

Café Pequín \$6

Mexican single origin coffee

Café Latte/Cappuccino \$7

Mexican single origin coffee w/ steamed milk

Café Mocha \$7

Mexican single origin coffee w/ steamed milk
and house made chocolate syrup

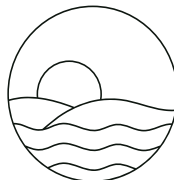
Americano \$7

Mexican single origin coffee

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Wine List

Sparkling

JP Chenet Brut Rose - France \$28
La Marca Prosecco - Italy \$30
Laetitia Brut Cuvee- Arroyo Grande, CA \$62
Laetitia Brut Rose - Arroyo Grande, CA \$64
Veuve Clicquot "Yellow Label" Brut - Champagne, France \$130
Louis Roederer, Brut Rosé - Champagne, France \$210
2008 Louis Roederer "Cristal" Brut - Champagne, France \$700

Rosé

2021 Daou - Paso Robles, CA \$44
2021 Malene - Central Coast, CA \$48
2021 Opolo - Paso Robles, CA \$48
2018 Tolosa - Edna Valley, CA \$50

Chardonnay

2020 Daou "Bodyguard" - Santa Barbara County, CA \$40
2019 Niner - Paso Robles, CA \$58
2020 Wolff Vineyards -Edna Valley, CA \$62
2021 Talley-Arroyo Grande, CA \$64
2020 Daou "Reserve"- Willow Creek District, Paso Robles, CA \$72
2020 Rombauer - Carneros, Napa, CA \$100
2019 Tolosa "1772"- Edna valley, CA \$120

Sauvignon

2022 Honig - Napa, Sonoma Lake, CA \$40
2021 Nautilus - Marlborough, New Zealand \$42
2021 Cadre Stone Blossom - Edna Valley, CA \$42
2021 Brander - Los Olivos District, Santa Ynez Valley, CA \$44

Interesting Whites

2022 Sea Glass Pinot Grigio - Central Coast, CA \$30
2020 Santa Margherita Pinot Grigio - Italy \$48
2021 Sans Liege "Cotes du Coast" White Blend - San Luis Coastal, CA \$52
2021 Harvey & Harriet - White Blend, CA \$54
2021 Cadre Alberino - Edna Valley, CA \$60
2021 Alban Viognier - Edna Valley, CA \$76

Pinot Noir

2020 Laetitia "Estate" - Arroyo Grande, CA \$42
2021 Talley - Arroyo Grande, CA \$68
2019 Wolff - Enda Valley, CA \$68
2021 Flowers- Sanoma Coast, CA \$120
2020 Laetitia "Estate" - Arroyo Grande, CA \$42
218 Tolosa "1772" - Enda Valley, CA \$140

Grenache, Syrah, Mourvèdre

2018 Andrew Murray "Tous le Jours" Syrah - Santa Ynez Valley, CA \$46
2022 Sans Liege "The Offering" GSM - Central Coast, CA \$68
2018 Baileyana "S-Bar" Syrah - Edna Valley, CA \$72
2018 Chamisal Syrah - Edna Valley, CA \$90

Merlot

2019 Edna Valley - Central Coast, CA \$40
2020 Donati - Paso Robles, CA \$52
2016 Rombauer - Carneros, Napa, CA \$96

Cabernet Sauvignon

2019 Justin- Paso Robles, CA \$68
2020 Austin Hope - Paso Robles, CA \$72
2019 Daou "Reserve" - Paso Robles, CA \$78
2020 Booker "My Favorite Neighbor" - Paso Robles, CA \$82
2021 Faust - Napa Valley, CA \$110
Alpha Omega - Napa Valley, CA \$270

Interesting Reds

2020 Sculpterra "Heroe" primitive - Paso Robles, CA \$42
2019 Donati Claret Bordeaux Blend - Paso Robles, CA \$52
2015 Labyrinth "Martian Ranch Vineyard" Nebbiolo - Las Alamos, CA \$54
2020 Wolff Petite Syrah - Edna Valley, CA \$56
2020 Booker "Harvey & Harriet" Red Blend - Paso Robles, CA \$56
2021 Opolo "Mountain" Zinfandel - Sonoma, CA \$68
2020 Daou "Bodyguard" Red Blend - Paso Robles, CA \$68
2018 Daou "Pessimist" Red Blend - Paso Robles, CA \$96
2018 Epoch "Estate Blend"- Central Coast, CA \$120

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