CARAVAN
CANTINA

STARTERS

Served with fresh tortilla chips

SALSA ROJA (GF, V) 9
roasted dry chiles, onions, garlic

ROASTED SALSA (GF, V) 9
charred tomatoes, chiles, garlic, onions

QUESO BLANCO (GF) 19
chicken chorizo, pico de gallo, chili, cilantro

GUACAMOLE (GF, V) 18
cilantro, onions, lime, sea salt

STREET CORN (GF, VG) 17
cotija cheese, tajin, lime, chipotle aioli

TACOS

Served On Corn Tortillas, 2 Per Order

MAKE IT A TACO PLATE ..... +5
Choice of taco + rice and beans

CARNE ASADA 16
cilantro, onions, salsa roja

CHICKEN TINGA 14
free range chicken, chile guajillo sauce

GRILLED SHRIMP 18
cabbage, pico de gallo, cilantro aioli

GRILLED FISH 18
wild seabass, mole aioli, cabbage

JACKFRUIT (V) 14
sweet peppers, onions, baja seasoning

BAJA FISH TACOS

crispy fish, spicy cabbage slaw, chipotle aioli, flour tortilla

19

SIDES

GRILLED CHICKEN (GF) ... 9
CARNE ASADA (GF) 10
GRILLED SHRIMP (GF) 12
GRILLED FISH (GF) 12

RICE & BEANS (GF, V) 9
KALE SALAD (GF, V) 9
AVOCADO (GF, V) 4

SALADS & BOWLS

OCTOPUS AGUACHILE (GF) 18
chilled octopus, cucumber, fresno pepper, avocado, red onions, micro cilantro, blue corn tostada

BAJA CEVICHE (GF) 20
shrimp and tilapia, aji amarillo pepper, onion, avocado, served with fresh tortilla chips

JUNE CHOPPED SALAD (GF, VG) 18
shredded lettuce, corn, black beans, cotija cheese, sweet peppers, avocado, cilantro, onion, tomato, radish, tortilla strips, creamy cilantro dressing

CANTINA KALE SALAD (GF, VG) 18
shredded kale, cabbage, pickled onions, radishes, fresno peppers, cotija cheese, roasted poblano dressing
add grilled chicken +9, carne asada +10, grilled shrimp +12

MAINS

BAJA YOUR WAY: BURRITO OR BOWL 24
Choice of grilled chicken, carne asada, grilled shrimp, or grilled fish, spanish rice, guacamole, black beans, cilantro, onions

POZOLE VERDE (GF) 24
shredded chicken, hominy, avocado, cabbage, radishes, salsa verde, served with tostadas

SQUASH BLOSSOM QUESADILLA (VG) 24
oaxacan cheese, grilled squash, cotija cheese, pickled onions, radishes, micro cilantro

HANGER STEAK (GF) 35
papaya-marinated steak, chimichurri
choice of tortilla or lettuce cups

GRILLED SEABASS (GF) 35
wild seabass, fresh herb salad, charred lemon
choice of tortilla or lettuce cups

SWEETS

CHURROS (VG) 13
cajeta-filled, served with chocolate ganache

TRES LECHES BUNDT CAKE (VG) 15
cinnamon, whipped cream, vanilla gelato

(V)= VEGAN | (VG)= VEGETARIAN | (GF)= GLUTEN-FREE

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Beginning Jan. 1, 2026 a mandatory service gratuity will be automatically added to all checks. This gratuity goes directly to supporting our front of house team. Hotel June adds a 4% wellness surcharge to assist the hotel in providing benefits for our colleagues.

WARNING: Some foods and beverages served here may contain trace elements found naturally in the environment, which are known to the State of California to cause cancer or reproductive harm. Learn more at www.P65Warnings.ca.gov.