

Welcome to the...

BAD BEAN



DINNER MENU

Fresh, Healthy & Delicious!

261-1300

BADBEANOBX.COM

Visit our Corolla location in the Timbuck II Shopping Center

starters

Chips and Salsa - Choose from Mild Salsa Fresca, Mild Salsa Verde Tomatillo and Poblano, Medium Roasted Tomato and Jalapeno, Hot Roasted Tomato and Habanero (very hot). All you can eat chips. \$3.50

Chips and Salsa Sampler - Choose three of our fresh house salsas. \$5.99

Chips and Fresh Guacamole \$5.99

Chips and Queso Dip - Warm melted queso blanco with fresh poblanos and spices. \$5.50

Black Bean Soup - Garnished with sour cream and salsa fresca. \$5.99

Baja Nachos - Nacho chips over black beans, smothered with queso and topped with melted cheese, pickled jalapeño, red onions, salsa fresca and sour cream. \$8.99
Add beef, chicken or pork. \$2.00

“Shrimp and Grits” - Our take on the traditional. Fresh local grilled shrimp served with Monterey cheese and chorizo grit cake toasted on the griddle with red chili enchilada sauce and smokey slaw. \$9.50

salads

Bad Bean Baja Salad - Mixed greens, fresh jicama, green peppers, Baja pickled red onions, queso fresca, chipotle lime dressing, topped with crispy corn tortilla strips. \$8.00
Add grilled chicken \$2 · Add shrimp \$3 · Add fresh mahi mahi \$3

BLT Quesadilla Salad - Crisp lettuce and mixed greens with oven roasted tomatoes and crisp bacon, served over a cheese quesadilla with ancho citrus vinaigrette. \$8.50

Jalapeno Caesar - Crisp Romaine tossed with house jalapeño Caesar dressing, crispy jalapeño rings, Manchego cheese and topped with crisp tortilla strips. \$7.50
Add grilled chicken \$2 · Add shrimp \$3

tacos

All Tacos served on Flour Tortilla with Lettuce, Shredded Cheese,
Sour Cream, and Choice of Salsa. \$2.85 *Each*

**Shredded Beef Brisket, Pork Barbacoa, Shredded Chicken,
or Rice and Black Bean (Vegetarian)**

Fresh Fish Tacos - Choose from pan seared mahi-mahi or fresh shrimp served on a toasted flour tortilla topped with jicama slaw and mild salsa fresca. Shrimp \$3.99 · Fresh mahi \$4.25

Limit of 4 separate checks per table.

from the grill

House Smoked and Chipotle BBQ Glazed Grilled Bone-In Pork Chop- Served with house cut fries and fresh coleslaw. \$16

Ancho Cumin Spice Rubbed Baby Back Ribs - Slow cooked and grilled, roasted green chili mac and cheese, cabbage and poblano slaw with chimmi churri on the side.
1/2 Rack \$12.99 · Full Rack \$24

Grilled Skirt Steak - Skirt steak marinated in our house adobo, served with rice, black beans, guacamole and grilled onions. \$15.99

Fresh Grilled Fish of the Day - Served with grilled zucchini and squash, quinoa, and brushed with garlic herb olive oil. *Market Price*

burritos & enchiladas

Giant Cali Burritos - A meal in a tortilla. Large flour tortilla filled with your choice of meat, Mexican spiced rice, black beans, lettuce, sour cream and your choice of salsa. Rolled and wrapped, to be eaten like a sandwich.

Choose from Slow Cooked Shredded Beef Brisket, Pork Barbacoa, Shredded Chicken, Roasted Sweet Peppers (Vegetarian) \$8.50

Mole Burrito - Chicken burrito smothered with our house poblano mole sauce, topped with queso fresco, with rice and beans, lettuce and salsa fresca on the side. \$9.50

Fresh Mahi Mahi Fish or Shrimp Burrito - Fresh pan seared mahi mahi or shrimp wrapped in a flour tortilla with rice and beans, lettuce, salsa fresca and fresh guacamole with jicama slaw on the side. \$12.50

Enchiladas - Three soft corn tortillas filled with your choice of meat (beef, chicken or pork), smothered with our house red chili enchilada sauce, topped with melted cheese. Rice, beans, lettuce, salsa fresca and sour cream on the side. \$10.99

quesadillas

Traditional Quesadilla - Large flour tortilla toasted with melted Monterey jack and cheddar cheese, filled with your choice of shredded beef brisket, pork barbacoa, chicken or just cheese with lettuce, salsa fresca and sour cream on the side. \$9.50

Black Bean & Roasted Pepper - Roasted sweet peppers and black beans in a large flour tortilla, toasted with melted Monterey jack and cheddar cheese with lettuce, salsa fresca and sour cream on the side. \$9.50

Grilled Chicken Fajita Quesadilla - With roasted sweet peppers lettuce, salsa fresca and sour cream on the side. \$10.99

Limit 4 separate checks per table. Thank you for your consideration.

Sopaipillas

Warm pastry dusted with cinnamon-sugar, drizzled with honey,
served with vanilla ice cream. \$5.99

Specialty Drinks

Margaritas, Ultimate Margarita, Rum Punch, BB Bloody Mary
Drink Special of the Day

Wines By The Glass

Acrobat Pinot Gris, Oregon - \$6.00
Sonoma Junction Chardonnay, CA - \$6.50
Acacia Pinot Noir, CA - \$6.50
Sombras Del Sol - Carmenere, Chile - \$6.00

All wines are available by the bottle.

Draft Beer

Dos Equis Amber Ale, Mexico - \$4.00
Stone IPA San Diego, CA - \$5.50
Allagash White, ME - \$4.50
Rotating Micro Brew Draft, See Server - \$4.50

Bottled Beer

Corona · Corona Light · Modelo Especial 22oz. · Budweiser
Tecaté Bottle or Can 22oz. · Negro Modelo · Sol · Bud Light
Miller Light

Micro Brews

Polester Pilsner (Left Hand Brewing Co., CO)
Sun Dog Amber Ale (New Holland Brewing Co., Michigan)
St. Theresa Pale Ale (Highland Brewing Co., Asheville, NC)
Hop Karma Brown Ale (Terrepin Brewing Co., Athens, GA)
Duck Rabbit Milk Stout (NC)
Rogue Chipotle Ale 22 oz. (Oregon)