



kayndaves
mexican cantinas

pacific palisades | brentwood | culver city

Margaritas made with freshly squeezed lime juice

HOUSE MARGARITA (add \$1 to make it a grande) Mr. Holmes' secret family recipe made with freshly squeezed lime juice	6
CHILI PEPPER RIMMED MEZCAL MARGARITA mezcal, triple sec, freshly squeezed lime juice	7
STRAWBERRY MARGARITA (add \$1 to make it a grande) blended with our strawberry preserves	7
MANGO MARGARITA (add \$1 to make it a grande) blended with our mango preserves	7
BLACKBERRY MARGARITA muddled with fresh blackberries and mint	8
THE CADILLAC herradura silver, cointreau, orange liqueur, freshly squeezed lime juice	9
ORGANIC MARGARITA tierras blanco 100% organic tequila, organic blue agave nectar, fresh lime juice	10
WATERMELON MARGARITA el jimador blanco, cointreau, fresh muddled watermelon	10
St GERMAIN GINGER MARGARITA herradura silver, fresh ginger, saint germain liquor, freshly squeezed lime juice	10
THE HORNY TOAD sauza hornitos reposado, cointreau, grand marnier, freshly squeezed lime juice	10
CUCUMBER MINT MARGARITA corralejo silver, fresh cucumber, mint, saint germaine and fresh squeezed lime juice	11
JALAPENO MARGARITA cazadores silver, muddled jalapenos, cointreau, freshly squeezed lime juice	12

Tequila Flights

FLIGHT OF REPOSADOS a sampling of 3 reposados cazadores, don Julio, herradura	16
FLIGHT OF BLANCOS patron silver, casa noble silver, corzo silver	18
PATRON FLIGHT patron silver, patron reposado, patron anejo	20
TOP SHELF TASTES partida anejo, clase azul reposado, chinaco anejo	25

Cocktails a few of our most asked for drinks...

SANGRIA red or white, served with fresh pineapples, strawberries and an infusion of brandy	5
WATERMELON SHOT el jimador 100% agave, infused with freshly muddled watermelon	5
MOJITO de la CASA rum, fresh muddled mint and limes, homemade simple syrup	8
GINGER RASBERRY MOJITO rum, fresh muddled ginger, raspberries, mint and limes, homemade simple syrup	9
STRAWBERRY DAQUARI rum, triple sec and fresh strawberry preserves	8
PINA COLADA rum, pineapple juice and fresh coconut puree	8

Beer

On Draft Tecate, Dos XX Amber, Negra Modelo, Blue Moon, Fat Tire, Miller Lite	5
Bottled Corona, Corona Light, Bohemia, Pacifico, Victoria, Carta Blanca, Sierra Nevada, Buckler	4.5
MICHILADA Tecate on draft with a shot of tobasco, fresh lime juice & tomato juice	6
DEER and a BEER a chilled shot of cazadores reposado and tecate on draft	10

Wines

REDS	
2008 Merlot, Bogle, California	6 22
2009 Malbec, Terrazas, Mendoza Argentina	7 25
2007 Cabernet Sauvignon, Veramonte, Maipo Valley Chile	7 25
2008 Cabernet Sauvignon, Beaulieu Vineyards (BV), Napa Valley	9 32
2008 Pinot Noir, Main Street, Napa Valley California	8 29
WHITES	
2009 Torrontes, Bodegas San Telmo, Mendoza Argentiniana	6 22
2009 Pinot Grigio, Stellina di Notte, Italyj	7 25
2007 Chardonnay, Acacia, Carneros California	7 25
2009 Chardonnay, Crème de Lys, California	8 29
2010 Sauvignon Blanc, Newharbor, Marlborough New Zealand	8 29

Daily Deals

Monday: \$3 house margaritas
Tuesday: \$3 draft beers (miller or tecate)
Wednesday: your table buys 2 margaritas, we buy the 3rd
Thursday: buy a double shot and pay for only one

Happy Hour everyday | at the bar only | 4-7pm

Entrees add \$1 for a cup of soup or a salad

MAMACITAS CHICKEN SOUP white meat chicken, fresh seasonal veggies and spanish rice, served with a sidebar of freshly cut limes, cilantro, onions and sliced jalapenos	11
CLAYUDA from the streets of oaxaca, a large corn tortilla topped with oaxacan & cotija cheese, roasted cherry tomatoes, avocado, cabbage, cilantro, black bean salsa & salsa verde	12
OVEN ROASTED PORK COCHINITA PIBIL oven roasted pork marinated in an achiote chili sauce, slow cooked in banana leaves; served with cactus salad, oaxacan white rice & handmade corn tortillas	15
MOLCAJETE AZTECA served in a sizzling molcajete that slow cooks steak, shrimp, chicken and a relleno azteca in an achiote chili sauce, with rice, black beans & tortillas	19
LAMB BIRRIA tender marinated lamb slow cooked in a guajillo chili sauce served with avocado, chopped onions, cilantro, black beans, rice & tortillas	16
CARNE TAMPIQUEÑA grilled steak, a cheese enchilada in tomatillo sauce, a chili relleno, fresh guacamole, sour cream & tortillas	15
CHARBROILED CARNITAS tender charbroiled pork topped with salsa verde, served with spanish rice, black or pinto beans, guacamole, sour cream & tortillas	15
ARROZ CON POLLO spanish rice sautéed in tomato jalapeno sauce with grilled chicken, bell peppers & onions, topped with cheese, avocado & sour cream, served with tortillas	13
CHICKEN MOLE OAXAQUEÑO a grilled chicken breast topped with our traditional dark mole made from scratch, served with spanish rice, black or pinto beans, pico de gallo, sour cream & tortillas	14
FAJITAS steak or chicken grilled with bell peppers and onions, served with rice, beans, guacamole, sour cream & tortillas (add large tiger shrimp for \$4)	15
MANGO CHUTNEY SOLE pan fried sole with a fresh mango pineapple chutney, served with oaxacan white rice and spinach salad tossed in our lime cilantro dressing	15
SERRANO SALMON grilled salmon in a roasted tomatillo serrano chili sauce served over a bed of sautéed spinach & charbroiled asparagus	16
SEAFOOD FAJITAS salmon, tuna and tiger shrimp grilled with bell peppers & onions served with mixed baby greens, oaxacan white rice, guacamole, pico de gallo & tortillas	19
HABANERO PESTO SHRIMP tiger shrimp sautéed in habanero chili pesto served with a squash flower relleno & rice	18

Combination Plates add \$1 for a cup of soup or a salad

ENCHILADAS de OAXACA three white cheese enchiladas in a spiced tomato jalapeno sauce served with sliced avocado, sour cream & pico de gallo (add grilled chicken - \$3)	12	
CHICKEN SUIZA ENCHILADAS two enchiladas in a creamy tomatillo suiza sauce served with oaxacan white rice, black beans, sliced avocados, sour cream & pico de gallo	14	
CHICKEN MOLE TACOS two crispy chicken mole tacos topped with cabbage, spicy tomatillo salsa and cotija cheese, served with fresh guacamole & oaxacan white rice	13	
PORK COCHINITA PIBIL TACOS two soft tacos filled with cochinita pibil pork slow cooked in banana leaves served with oaxacan white rice & fresh cactus nopales salad	13	
BEEF BARBACOA TACOS two beef barbacoa tacos wrapped in soft handmade corn tortillas, served with achiote sautéed zucchini & oaxacan white rice	13	
TACOS AL PASTOR two tacos with marinated pork sauteed with fresh pineapple served with oaxacan white rice & nopales/cactus salad	14	
FISH TACOS two achiote marinated sole tacos topped with oaxacan cabbage slaw, served with spanish rice, a spicy pickled radish garnish & a side bar of cilantro, onions & limes	14	
BAJA TACOS two battered, fried sole tacos topped with marinated cabbage & chipotle cream sauce, served with spanish rice & black beans	14	
SHRIMP TACOS two tacos in handmade corn tortillas with cabbage, avocado & tomatillo salsa; served with oaxacan white rice & nopales cactus salad	15	
SALMON & SPINACH ENCHILADAS two enchiladas topped with tomatillo sauce, avocado & queso fresco, served with oaxacan white rice & pico de gallo	15	
ONE, TWO OR THREE ITEM COMBO served with spanish rice and black or pinto beans - sub roasted veggies for \$1	10/12/14	
beef barbacoa taco	sautéed veggie taco	oaxacan enchilada +\$1.00
pork pibil taco	shrimp taco +\$1.50	chicken mole enchilada +50¢
chicken mole taco +50¢	fish taco +\$1.50	spinach/chicken ench +50¢
crispy chicken taco	baja taco +\$1.50	chili relleno
grilled chicken taco	cheese enchilada	spinach tamale
grilled steak taco	beef or chicken enchilada	chicken tamale +\$1
black bean taco	suiza enchilada +\$1.00	veggie tamale +\$1

We started in 1991 when Dave gave up law and bought a run down cantina on PCH. Knowing nothing about the restaurant business, nor having much talent for managing staff, he tried to simply create a friendly neighborhood spot with nice staff, quality ingredients, and reasonable prices. The menu has evolved over the years, and in recent times we've been Oaxacan and Pueblan dishes typically found in the local markets, on the streets and in family homes. Our recipes are mostly the creations of our head chef Alejo Grijalva, who started working with us as a dishwasher 15 years ago. Alejo is self taught and has a passion for the flavors he grew up on in Oaxaca. All our sauces, salsas, and soups are made from scratch with fresh, quality ingredients. Our tamales and corn tortillas are made by hand. We don't use any lard. And all our sauces, rice and beans are made without any animal products. Beyond serving food, kayndaves is doing the little it can to give charitable support to its neighborhood schools and organizations, and has also started a non-profit that helps promising kids pay for schooling in northeastern Thailand.

Appetizers

FRESH GUACAMOLE made daily with fresh avocados, jalapeños, tomatoes, onions & cilantro	7
SQUASH FLOWER RELLENO fresh squash flowers stuffed with jack cheese, garlic, epazote herbs and a touch of sour cream, served with a tomato jalapeno sauce	8
SOPE de MANZANILLO a hand-pressed tortilla topped melted oaxacan cheese and choice of beef barbacoa or pork cochinita pibil, served with chopped onions, cilantro, jalapenos & limes	5
SOPE de OAXACA a hand-pressed tortilla topped beef barbacoa or pork cochinita pibil, topped with cabbage, avocado, sour cream & salsa verde [sub salmon for \$1]	7
CEVICHE chinese sole cooked in lime juice with jalapenos, cucumber, cilantro, tomatoes & onions	10
TAMALE made daily and steamed in banana leaves zucchini squash or chicken serrano, served with pico de gallo & sour cream	6
PORK PIBIL TAQUITOS three pork pibil taquitos topped with an fresh avocado/tomatillo salsa	7
TAQUITOS three chicken or beef taquitos served with guacamole & sour cream	8
MINI CHIMIS three mini fried chicken mole burritos served with guacamole & sour cream	8
CANTINA NACHOS beans, enchilada sauce, jalapeños, onions, tomatoes, guacamole, cheese & sour cream	10

Soups, Salads & Tostadas

HOMEMADE SOUPS (spicy black bean or tortilla soup) made traditionally with fresh ingredients and no animal products	3 6
BABY MIXED GREENS red onions & tomatoes (add grilled chicken or steak \$4; salmon \$6)	6
POMEGRANATE CITRUS SALAD grilled mexican squash, roasted red bell peppers & cotija cheese	10
TACO SALAD (with chicken machaca or beef barbacoa) avocados, tomatoes, machaca, cheese & tortilla strips tossed in lime cilantro dressing	12
LIME CILANTRO CHICKEN SALAD avocados, tomatoes & marinated lime chicken tossed in lime cilantro dressing	12
SANTA FE CHOPPED CHICKEN SALAD black beans, corn, red bell peppers, onions, grilled chicken, tomatoes, cheese, tortilla strips	13
ANCHIOTE PRAWN SALAD with fresh mango, jicama & red tortilla strips tossed in an orange citrus dressing	16
TOSTADA de la CASA romaine lettuce, beans, jack & cheddar cheese, tomatoes, guacamole & sour cream; add veggies (\$3), chicken machaca or beef barbacoa (\$3), grilled steak or chicken (\$4)	9
STEAK OR CHICKEN FAJITA TOSTADA romaine, cheese, grilled bell peppers & onions, beans, guacamole & sour cream	13
OVEN ROASTED PORK COCHINITA PIBIL TOSTADA jack cheese, black beans, avocado, caramelized red onions & roasted cherry tomatoes	14
BLACKENED TILAPIA TOSTADA mixed greens, jack cheese, rice, avocado & tomatoes in pineapple citrus dressing	15
SHRIMP FAJITA TOSTADA tiger shrimp, grilled bell peppers & onions, cheese, beans, guacamole & sour cream	16

Quesadillas & Burritos

CHEESE QUESADILLA served with fresh guacamole & sour cream beef barbacoa (\$2), chicken mole (\$2), grilled chicken or steak (\$2), chicken machaca (\$2), spinach, mushrooms & onions (\$2), grilled peppers & onions (\$1)	8
SQUASH FLOWER QUESADILLA made with a handmade corn tortilla, a whole squash flower and pasilla chili, oaxacan cheese, roasted tomatillo salsa and a touch of sour cream	13
PORTABELLO MUSHROOM QUESADILLA made with a handmade basil corn tortilla, jack cheese & charbroiled portabella mushrooms topped with a spicy salsa verde; served with pico de gallo & sour cream	12
DESIGNER BURRITO rice & black or pinto beans tomatoes, spinach, onions or mushrooms (50¢); carnitas or machaca (beef or chicken) (\$2); pork pibil, or grilled steak or chicken (\$3); sautéed veggies (\$3); seafood (\$4) sour cream or cheese (75¢); guacamole, avocado, grilled bell peppers or sauce (\$1.00)	6
BEEF BARBACOA BURRITO black beans, oaxacan white rice, avocado, grilled red onions, cabbage & cilantro	12
KITCHEN BURRITO chicken machaca, rice, beans, tomatoes, lettuce, onions, sauce & cheese, guac & sour cream	12
FILET MIGNON BURRITO black beans, corn, mushrooms, onions, cheese, avocado, bell peppers, rice, serrano chili salsa	16
SALMON BURRITO black beans, corn, mushrooms, onions, cheese, avocado, bell peppers, rice, serrano chili salsa	16

Veggie Entrees

BLACK BEAN TACOS two crispy black bean tacos served with oaxacan white rice & a garden salad	11
VEGGIE TACOS two crispy tacos with sautéed veggies, nopales, avocado, cilantro, cotija cheese & garlic red pepper salsa, served with mixed greens in a ginger lime vinaigrette & rice	12
OAXACAN ENCHILADA COMBO a oaxacan enchilada and a black bean taco served with oaxacan white rice and baby mixed greens tossed in a ginger lime vinaigrette.	12
PORTABELLO MUSHROOM ENCHILADA COMBO a portabello mushroom enchilada in salsa verde, a veggie taco, oaxacan white rice and baby mixed greens tossed in a ginger lime vinaigrette.	13
VEGGIE BURRITO veggies, rice, beans, tomatoes, lettuce, onions, sauce, cheese, guac & sour cream	12
GARDEN BURRITO spinach, mushrooms, onions, tomatoes, rice, beans, verde sauce, cheese, guacamole, sour cream	12

all sauces and salsas are made fresh without any animal products
vegan dishes can be easily prepared anytime on request
and all our sauces, salsas and soups are gluten free

Burgers & Sandwiches

GARDEN BURGER served with lettuce, tomato, pickles, onions & mayo	9
HAMBURGER a half pound lean patty, lettuce, tomato, pickles, onions & mayo (add \$1 for cheese)	10
TURKEY BURGER a lean turkey patty with grilled red onions, mushrooms & jack cheese	10
GRILLED CHICKEN SANDWICH with lettuce, tomatoes, onions and mayo	11
THE NORTH SHORE grilled chicken, anaheim chilis, grilled onions, cheese and chipotle cream sauce	12

Light Lunch Choices

OAXACAN ENCHILADA served with pico de gallo and black bean corn salad	6
CRISPY VEGGIE TACO served with oaxacan white rice and black beans	6
CHICKEN MOLE TACO served with oaxacan white rice and black beans	7
PORK PIBIL TACO served with oaxacan white rice and black beans	7
QUESADILLA, SOUP or SALAD spinach/mushroom/onion or chicken mole	7
SOUP, SALAD & A TACO, ENCHILADA or RELLENO	8
TWO SPINACH/CHILI/CHEESE TAMALES and SALAD	8
GRILLED STEAK TACO SALAD avocado, tomatoes, cheese, tortilla strips & romaine tossed in lime cilantro vinaigrette	8
SANTA FE SALAD grilled chicken, black beans, corn, diced bell peppers & onions, chopped lettuce, jack cheese, tortillas strips tossed in chipotle ranch dressing	8
tacos are crispy beef or chicken enchiladas are cheese, chicken or beef	

Mexican Breakfast

CHORIZO & EGGS eggs scrambled with chorizo, served with rice, beans & tortillas	7
CHILAQUILES scrambled tortilla chips sautéed in red sauce, with rice, beans, sour cream & tortillas	8
HUEVOS RANCHEROS two eggs over easy, spicy red salsa, cheese, rice, beans & tortillas	8
MEXICAN EGGS scrambled eggs with jalapenos, onions & tomatoes, served with rice, beans & tortillas	8
BREAKFAST BURRITO scrambled eggs, chicken or beef machaca, cheese & beans, served with fresh guacamole	9
MACHACA & EGGS eggs scrambled with beef or chicken machaca, served with rice, beans & tortillas	10
BREAKFAST QUESADILLA eggs, cheese, spinach, mushrooms & onions, guacamole & sour cream	10
OMELET VERDE spinach, mushroom, onion omelet, tomatillo sauce, cheese, rice, beans & tortillas	10

Kids' Plates

TAQUITOS two chicken or beef taquitos, rice & beans	5
CHEESE QUESADILLA served with rice & beans	5
BEAN & CHEESE BURRITO served with a side of spanish rice	5
TACO PLATE a machaca taco, rice & beans (add 50¢ for grilled chicken)	5.5
ENCHILADA PLATE a cheese enchilada, rice & beans	5.5
GRILLED CHEESE SANDWICH served with french fries	5.5
GRILLED CHICKEN grilled chicken breast served with rice & beans	6

Desserts

CHOCOLATE SUNDAE	3
HOMEMADE FLAN rich custard baked in a caramelized sauce	5
COCONUT CRUSTED FRIED ICE CREAM	6
CHOCOLATE LAVA CAKE for those in the mood for a rich chocolate fix	6
MUDSLIDE a chocolate brownie, vanilla ice cream & chocolate sauce	6
BANANA FLAUTAS with ice cream, chocolate sauce & whipped cream	7
COCONUT FLAN baked and served in a fresh coconut	10

A La Carte

crispy beef or chicken taco	3.5	spinach/chili/cheese tamale	4
chicken mole taco	4	chili relleno	4
grilled steak or chicken taco	4	cheese quesadilla	4
carnitas taco	3.5	spinach/mushroom/onion quesadilla	5
black bean taco	3.5	chicken mole quesadilla	5
seafood taco (baja or shrimp)	5	spanish rice	3
cheese enchilada	3.5	black or pinto beans	3
chicken or beef enchilada	4	rice & beans	5.5
oaxacan enchilada	5	three tortillas (corn or flour)	1
chicken suiza enchilada	5	pico de gallo	2
spinach & chicken enchilada	4.5	french fries	3
salmon & spinach enchilada	5	sautéed spinach	4
tropical enchilada	4	sautéed veggies	5
veggielada	4	side of guacamole	2
tamale (chicken or veggie)	4.5	side of sour cream	1.5

Catering

for your home or business

Complete Meals
starting at \$11 per person