



*Jonathan Roldan's*

# TAILHUNTER BAR & FUBAR CANTINA

A Dishing & Frinking Establishment

## Welcome to Tailhunter The Tailhunter FUBAR Story

Jonathan Roldan originally came to La Paz in the mid-90s after a brief stint working on the East Cape at Los Frailes. On a "temporary" hiatus from a busy law practice in California, the 1-year venture turned into an entirely new career and he never went back to the courtroom. "I figured California would not miss 1 attorney and I was right!" he said.

Legal background aside, he has been fishing recreationally and professionally all his life throughout Hawaii, the Western U.S., Alaska and, of course, Mexico. He also has a fairly extensive hotel and restaurant background and is an accomplished, published journalist with hundreds of articles to his name. In addition to having worked as a deckhand, fishing guide, divemaster and kayak guide, Jonathan has spent a number of years as a TV and radio reporter and producer.

Jonathan began running his own panga fishing fleet in 1997, and grew it from a single panga at Las Arenas to two full fleets serving both Las Arenas and La Paz. In the "old days" he often drove the van, made the breakfast and lunches, worked as a fishing guide all day, cleaned and packed the fish, rigged the tackle, picked up and took folks to the airport, took them to dinner and tucked them into their hotel room beds!

Jonathan was joined by his lovely wife, Jilly "Illiana," in La Paz in 2006

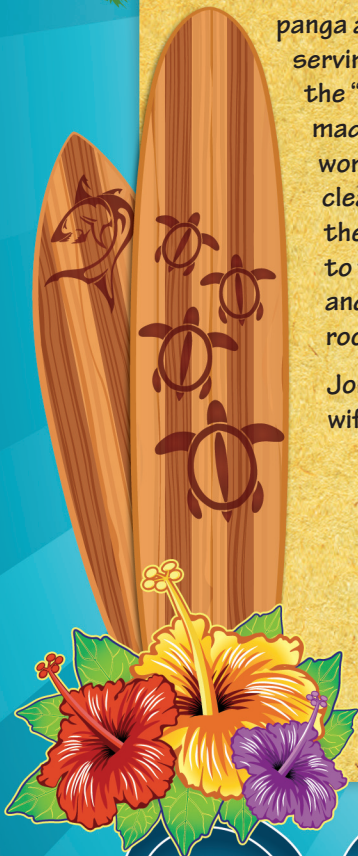
and married in 2008. A confirmed bachelor for 51 years, Jonathan says, "She loved football, fishing and beer so I had to keep her!" Jill is a 3rd generation San Diego sportfisher herself. It didn't hurt that she also has an extensive business background...and she loves the kitchen.

Jonathan and Jill decided to branch out and create a place where friends from near and far could meet for good food, drinks, music and sports. The two found an abandoned 100-year-old building on the historic La Paz waterfront and spent almost 2 years remodeling. They wanted it to be different, funky and non-conventional...a bit like themselves! In May 2009, they opened the Tailhunter Restaurant and FUBAR Cantina.

Relax and please stay awhile! The food coming out of our kitchen is "casero" or home/handmade with local ingredients wherever possible. The menu encompasses everything from La Paz' famous street fare, to fresh seafood, and Mexican favorites, and a little of Jonathan's home—Hawaiian Island of Kauai—flavors, plus the coldest drinks in town, your favorite sports, and live music. We constantly search for new ways to integrate the unique flavors, tastes and products from the waters of the Sea of Cortez, and the land of The Baja! We hope you enjoy the magnificent bay views, our crazy eclectic menu, and your time here with us on the beautiful and historic Malecón de La Paz. Thanks for your visit!

Buen Provecho ~ Muchas Alohas!!!

*Jonathan and Jilly  
Roldan*



## STARTERS

**CHIPS and SALSAS** 29  
First canasta (basket) is on us! Tailhunter's famous trio of salsas caseras with our fresh corn tortilla chips.

**SIRENA JALAPEÑOS** 40  
Jalapeño chiles deep fried crispy in our beer batter and served with crema chipotle.

**FAMOUS FRIES** 45  
A basket of seasoned golden shoestring fried potatoes. Squeeze some fresh lime on it and try our dipping sauces.

**JONATHAN'S FUBAR FRIES** 78  
Go for it! Our famous fries generously coated with melted menonita cheese, sautéed garlic pieces and jalapeños.

**EMPANADAS** 55  
Every culture has a beloved type of turnover. Our Paceño version is a trio of homemade golden-fried pastry pockets filled with fresh fish and mixed seasoned vegetables. Dip them in our crema chipotle.  
with Shrimp.....66

**FISH DIP/SALAD** 65  
An amazing blend of chilled fresh minced fish, spices and dressing. Not your Mother's fish salad! Served with fresh corn tortilla chips or saltines.

**BAJA WINGS** 65  
A dozen wings liberally splashed with our secret spices and grilled. Served with carrots, celery and homemade ranch dressing.

**QUESADILLAS** 66  
Fresh flour or corn tortillas grilled with menonita cheese. Served with our trio of salsas and frijoles.

**NACHOS (1 to 2 PEOPLE)** 68  
Our freshly cooked corn tortilla chips layered under hot homemade frijoles, jalapeño chiles and menonita cheese. Served with our salsa casera.  
with Carne.....88  
with Shrimp.....98

**CEVICHE**  
Go local with this famous Mexican chilled-fish or shrimp specialty. We dice and cold-marinade our fresh fish or shrimp in limón. We then toss it with fresh diced cilantro, tomatoes, onions and chiles. Served with our fresh corn tortilla chips or saltines.  
Fish.....87 Shrimp.....97

**SHRIMP AGUACHILE** 95  
A local and spicy delicacy. We butterfly sweet local shrimp and marinate them in limes, red onions, cucumbers and sprinkled with our chef's own chiltepinos mix. Served with our fresh corn tortilla chips or saltines.

## SOUP and SALADS

**SOUP of the DAY** 65  
A bowl of our savory homemade Tortilla, Pescado, or Pozole soup. Your Mesero will let you know what our kitchen has cooked up for us today!!

**WEDGE SALAD** 73  
Crispy wedge of iceberg lettuce with chopped tomatoes and cucumbers. Drizzled with our ranch dressing, topped with bacon and blue cheese.

*Tailhunter salads are served with your choice of our signature house dressings: Cilantro, 1000 Islas, Ranch, or Balsamic Vinegar and Olive Oil.*

**GREEN DINNER SIDE SALAD** 58  
Cool, crispy mix of seasonal fresh lettuce greens and veggies.

**CHOPPED SALAD** 73  
Fresh chopped mixed lettuce greens, crisp seasonal veggies and olives.

**TOP YOUR SALAD WITH:**  
Fresh Fruit .....Add 15      Garlic Octopus.....Add 30  
Chicken Teriyaki ...Add 20      Grilled Shrimp.....Add 40

## ON THE SIDE

Rice.....22  
Beans .....38  
Guacamole.....45

Just another  
day in  
paradise!

## LOCAL FLAVOR

### FAJITAS

Sautéed, sizzling and seasoned onions, peppers, with your choice of meat. Accompanied by a basket of fresh, warm, flour or corn tortillas. Build your own feast! Served with our trio of salsas and frijoles caseros.

Fish .....138 Beef .....145  
Chicken .....143 Shrimp.....149

### TACOS

Three tacos on fresh hot corn or flour tortillas. Served with limes, cabbage, spicy crema chipotle, salsas and frijoles caseros.

Guacamole/Veggie ....58 Carne Asada.....75  
Fish (grilled or battered) ....69 Octopus .....83  
Chicken Teriyaki .....72 Shrimp (grilled or battered)...86

### CHILE RELLENO 75

Our fresh roasted green chiles stuffed with menonita cheese and topped with our homemade salsa ranchera is a favorite with many of our tribal members! Served with our trio of salsas and frijoles caseros. with Seafood.....95

### SUPER BURRO ASADA 79

A beast of a burro! Packed with grilled beef, cheese, and all the things you love, melted together on our grill. If it's not a bit messy, we didn't make it right. Use two hands! Ask for lettuce, tomatoes, jalapeños or onions.

### CAMPECHANA 97

Dive into a goblet of the freshest local seafood available. Mixed with our Tailhunter cocktail sauce, freshly chopped celery, tomatoes, onions, cucumbers, limes and cilantro. Add spices and salsas to make it your own private specialty. Served with our fresh corn tortilla chips or saltines.

### CARRITO BAJA HOT DOGS 65

Two bacon-wrapped hot dogs grilled and layered with minced chiles, onions, tomatoes, mustard, mayo, and catsup. Piled up high on lightly toasted grilled buns. Ahhh, a La Paz street delicacy! Served with our famous fries.

## FRESH FISH SPECIALS

*Enjoy any one of our wonderful styles with our salsa and frijoles caseros and your choice of Tailhunter's original rajas or rice.*

### BAJA-STYLE FISH and CHIPS 138

Our freshest fish, beer battered, fried. Substitute our standard sides for our famous fries with fresh limones. For our brothers and sisters from across the pond.

### SALSA VERDE 149

From day one, what the chatter has been all about!! Tailhunter's original and most popular dish. We take a fresh fish fillet, sear it, sprinkle with cheese, and then sauté it in our flavorful creamy chile poblano sauce. Riquísimo!!

### GRILLED and SEASONED 138

Hard to go wrong with simplicity! Delicious hot off the flames with fresh lime!!

### MOJO de AJO 138

A La Paz favorite grilled with butter, savory roasted garlic and lime!

### SALSA VERACRUZ 138

From the Mainland! In a savory red sauce filled with onions, Spanish olives, sweet peppers and just a kiss of chile!

## FRESH SHRIMP SPECIALS

*Enjoy any one of our wonderful styles with our salsa and frijoles caseros and your choice of Tailhunter's original rajas or rice.*

### TACOS GOBERNADOR 132

A Baja Sur flavor specialty that demands to be explored. Three shrimp tacos grilled with vegetables and smothered with menonita cheese and sprinkled with bacon.

### GRILLED and SEASONED 149

Delicious hot off the flames with fresh lime!!

### TEQUILA 149

Sauteed butterfly style in garlic, spices, lime, onion and tequila.

### MOJO de AJO 149

Grilled with butter, savory roasted garlic and lime!

### BROCHETTES 149

Sizzling skewers of shrimp grilled with fresh vegetables and bacon.

### COCONUT 149

Grilled in fresh coconut and ready to dip in our orange curry dipping sauce.

### BEER BATTERED 149

Beer battered and fried. Substitute standard sides for our famous fries and limón.



# BAJA BURGERS



Served up with our famous fries. Change any Beef Burger to a Chicken Teriyaki Burger or Grilled Fish Burger  
Extra avocado .....Add 5    Extra cheese .....Add 15    Extra beef patty .....Add 35

## TAILHUNTER MALECÓN ESPECIAL 69

We use only the freshest beef sirloin for our hamburgers, grilled and topped with melted Manchego cheese. Add crispy lettuce, juicy tomato, pickles, grilled caramelized onions and then pile it all onto a grilled hot bakery bun.

## CARRITO BURGER 75

Malecón Especial with grilled ham and sprinkled with minced chiles.

## PANGUERO BURGER 79

Malecón Especial with grilled garlic and mushrooms.

## SIRENA BURGER 79

Malecón Especial with grilled jalapeños and bacon.

## EL HAWAIANO BURGER 82

Fresh beef sirloin teriyaki style, grilled and topped with melted Manchego cheese. Top with grilled pineapple, mushrooms, lettuce and tomato and then slide it all onto a grilled hot bakery bun.

## BAJA LOCO MOCO-STYLE BURGER 119

BRA'HI!! We start with a fresh grilled sirloin burger, pile on grilled mushrooms, grilled onions, grilled ham, a fried egg, mustard, mayo, lettuce, tomato, top it all off with our Hawaiian glaze and then stacked thickly into a grilled hot bakery bun. For breakfast, lunch or dinner, this is a two-fisted Island classic!



# DA KINE BAJA ISLAND STYLE GRIND



## JONATHAN'S HAWAIIAN POKE 165

Ono!! (Hawaiian for delicious). Chilled chunks of whatever is freshest (octopus to tuna) cold-marinated in Jonathan's Original Island Ginger Sauce. Brought from the family home on the island of Kauai to La Paz in 1996 for our fishing clients. If you like plain sashimi, you'll love this amazing spicy/sweet island delicacy. Served with rice, pineapple and chopsticks!

## SASHIMI 115

Chilled and thinly sliced presentation of the freshest fish the Sea of Cortez has to offer today. Served with wasabi and shoyu.

## CHICKEN TERIYAKI PLATE 138

A big fat succulent piece of chicken marinated in Jonathan's Original Island Ginger Sauce and grilled to perfection. Served with our homemade coleslaw and our limón-chile corn.

## BEACH ROLLS

Yummmmm..... Local island "grab and go surfing" teriyaki favorite. An easy addiction.

Grilled Spam Musubi ...47    Baja Calif. Veggie ...54  
Spicy Fish.....64    Spicy Shrimp .....74

## TERIYAKI BOWL

We marinate and grill your choice of beef or chicken in Jonathan's Original Island Ginger Sauce, and pile it on a bowl of our Japanese sushi rice. Dig in with chopsticks if you can!

Chicken .....67    Beef .....77

## TAILHUNTER ISLAND PAKALOLO RIBS 169

The Amazing Famous Ribs that helped get Jonathan through Law School (a long story)! Big, juicy, Sonoran beef ribs or fresh local pork ribs marinated, grilled and slathered in Jonathan's Original Island Ginger Sauce. Featured here first in honor of our Blues night, now a nightly addiction!! Served with our homemade coleslaw and limón-chile corn.



# FROM THE RANCH



## ARRACHERA STEAK 149

Special seasoned Sonoran skirt steak grilled and covered in sizzled onions, mushrooms and garlic. Enjoy with salsa and frijoles caseros and your choice of Tailhunter's original rajas or rice.

## GRILLED RIB EYE 209

Grilled to perfection and lightly seasoned. Enjoy with salsa and frijoles caseros with your choice of Tailhunter's original rajas or rice.

## SURF and TURF 320

Bring your appetite!! Our sizzling rib eye steak partnered up with our tequila shrimp. Enjoy with salsa and frijoles caseros, and your choice of Tailhunter's original rajas or rice.

