

BOTANAS



CHIPS AND SALSA

Heirloom Corn Tortilla Chips, Salsa Tatemada



GUACAMOLE

Pico de Gallo, Heirloom Corn Tortilla Chips

CHICHARRONES

Pork Rinds, Chicken Skins, Crab Chips, Shrimp Chips, Duritos, Habanero Hot Sauce

QUESO FUNDIDO ← VEGETARIAN

Tres Quesos, Chile Poblano, Tomato Fondue, Caramelized Onion, Tortillas

Add Chorizo + 5

BABY BEETS ← VEGAN

Requeson, Candied Hazelnut, Pibil Vinaigrette

CRUDOS



CEVICHE *

Yellowtail, Cucumber, Leche de Tigre, Puffed Rice

TUNA TOSTADA *

Blue Fin Tuna, Cherry Tomato, Cashew Crema, Salsa Macha

COCTEL DE CAMARON

Shrimp, Clamato, Cucumber, Avocado

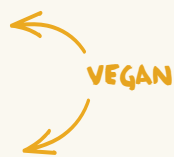
PERUVIAN SCALLOPS *

Passion Fruit, Hearts of Palm, Habanero

ENSALADAS

HEIRLOOM TOMATO SALAD

Hearts of Palm, Avocado, Watermelon Radish, Meyer Lemon Vinaigrette



ARUGULA SALAD

Green Apple, Beets, Citrus, Spiced Pepitas, Pesto Vinaigrette

PIÑA ASADA ← VEGETARIAN

Grilled Pineapple, Goat Cheese, Arugula, Spiced Pecan

ENTRADAS

TAMAL ← VEGAN

Calabacitas, Edamame Mole Verde, Olive Relish, Vegan Feta

QUESABIRRIA

Birria, Quesillo, Onion, Cilantro, Consomme

WOOD FIRED QUESADILLA

Chicken Tinga, Quesillo, Salsa Tatemada, Avocado Crema

COSTILLAS

Ancho Rubbed Lamb Ribs, Red Cabbage Slaw

BAJA TACOS

Fried Shrimp, Chorizo Remoulade, Escabeche, Cabbage Slaw, Guacamole

CHICKEN MOLE

Mole Negro, Toasted Peanuts, Grapes, Benne Seed

PULPO ASADO

Spanish Octopus, Crispy Fingerling Potatoes, Castelvetrano Olives

7

18

12

19

19

27

26

31

33

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34



by RAY GARCIA

PLATOS ESPECIALES

ENCHILADAS DE POLLO

Chicken, Requeson, Feta, Red Onion, Cilantro

30

CAMARONES A LA DIABLA

Shrimp, Fideo, Squash, Chile Puya

43

POLLO ROSTIZADO

Half Chicken, Arroz, Roasted Carrots, Ginger Sofrito

42

SALMÓN *

King Salmon, Wood Fired Vegetables, Dried Chorizo, Salsa Rojo

49

BARBACOA

Short Rib, Domingo Rojo Beans, Bacon

49

CHICHARRON

Pork Belly, Garlic Mojo, Radish Sprouts, Pickled Cabbage

52

ENCHILADAS DE LANGOSTA

Maine Lobster, Quesillo, Guajillo, Crème Fraîche

52

SNAPPER ZARANDEADO *

Wood Grilled Snapper, Citrus Adobo, Chile Toreado

76

CARNE ASADA

Served with Sweet Peppers, Cebollitas, Roasted Tomato

Add Shrimp +25



SKIRT STEAK *

8 oz, Free-Roaming Wagyu, AU

53

FILET MIGNON *

8 oz, USDA Prime, 21 Day Wet Aged, NE

69

NEW YORK STRIP *

16 oz, USDA Prime, 14 Day Dry Aged, Flannery Beef, CA

75

SIDES

TORTILLAS

Hand Pressed, Heirloom Corn

6



FRIJOLES

Slow Cooked Rancho Gordo Beans

9

ARROZ

Tomato Sofrito, Roasted Garlic

8



PAPAS

Crispy Fingerling Potatoes, Chile Manzano, Cotija Cheese

12

ESQUITES

Corn, Bone Marrow, Serrano, Cotija

15

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

An 18% gratuity will be added for parties of eight (8) or more

DINNER APRIL 24