

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 + 3 / Add Lobster + 14

CRUDOS

CEVICHE *

Yellowtail, Cucumber, Leche de Tigre, Puffed Rice

TUNA TOSTADA *

Heirloom Cherry Tomato, Chile Morita, Cashew Crema

COCTEL DE CAMARON

Shrimp, Clamato, Cucumber, Avocado

KAMPACHI AGUACHILE *

Hibiscus Aguachile, Avocado, Fermented Serrano

PERUVIAN SCALLOPS *

Aguachile, Watermelon Pico, Citrus Mignonette

ENSALADAS **VEGETARIAN**

BEET SALAD

Baby Beets, Requeson, Candied Hazelnut, Pibil Vinaigrette

PIÑA ASADA

Grilled Pineapple, Goat Cheese, Arugula, Spiced Pecan

BURRATA SALAD

Arugula, Jicama, Green Apple, Spiced Pepitas, White Balsamic Cream

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

Shrimp, Chorizo Remoulade, Escabeche, Cabbage Slaw

DUCK MOLE

Confit Duck Leg, Mole Negro, Toasted Peanuts, Grapes, Benne Seed

PULPO ASADO

Spanish Octopus, Aji Panca, Fingerling Potato, Tokyo Negi

DINNERAPRIL 23



by RAY GARCIA

PLATOS ESPECIALES

ENCHILADAS DE POLLO

Chicken Enchiladas, Requeson, Feta, Red Onion

POLLO ROSTIZADO

Half Chicken, Arroz, Roasted Carrots, Ginger Sofrito

CAMARONES A LA DIABLA

Shrimp, Fideo, Squash, Chile Puya

SALMÓN*

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

BARBACOA

Short Rib, Domingo Rojo Beans, Bacon

CHICHARRON

Pork Belly, Garlic Mojo, Radish Sprouts, Pickled Cabbage

SNAPPER ZARANDEADO*

Wood Grilled Snapper, Citrus Adobo, Chile Toreado

LANGOSTA

Whole Maine Lobster, Carrot-Pineapple Puree, Grilled Nopales, Chile Morita

CARNE ASADA

Served with Sweet Peppers, Cebollitas, Roasted Tomato
Add Shrimp +22 / Add Half a Lobster +38

SKIRT STEAK *

8 oz, Free-Roaming Wagyu, AU

FILET MIGNON*

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

NEW YORK STRIP*

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

SIDES

TORTILLAS

Hand Pressed, Heirloom Corn

FRIJOLES

Slow Cooked Rancho Gordo Beans

ARROZ

Tomato Sofrito, Roasted Garlic

ESQUITES

Corn, Chile Manzano, Bone Marrow, Cotija

PAPAS **VEGETARIAN**

Crispy Fingerling Potatoes, Chile Manzano, Cotija Cheese

CHILE TOREADOS **VEGETARIAN**

Sweet Peppers, Chile Serrano, Lime Butter

*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 six (6) or more

¡VIVA-RITA! OUR HOUSE MARGARITA Blanco Tequila, Fresh Lime, Agave, Salt Air Foam	20	WELCOME TO THE JUNGLE Aged Rum, Reposado Tequila, Orgeat, Pineapple, Mango, Guajillo Chile-Grenadine	20
HIBISCUS COOLER Reposado Tequila, Spiced Jamaica, Naranja, Spearmint, Hibiscus Salt	18	PALOMA DE LA CASA Blanco Tequila, House Blended Aperitivo, Ruby Red Grapefruit, Lime, Grapefruit Soda, Hibiscus Salt	18
NEW OLD FASHIONED Reposado Tequila, Mezcal, Cynar, Aztec Spiced Tea Syrup, Chocolate & Aromatic Bitters, Citrus Oil	20	¡VIVA! FLIGHT ¡Viva-Rita! Spicy Cucumber Watermelon Mango Passion Fruit	
STRANGE & WONDERFUL Rye Reposado Gin, Campari, House Blend Sweet Vermouth	20		

COCKTAIL

TEQUILA

4 COPAS

Blanco	14
Reposado	16
Añejo	18

ARTENOM

Seleccion 1123	18
Seleccion 1579	18

CALIROSA

Blanco	14
Añejo	20

CASA DEL SOL

Blanco	22
Reposado	26
Añejo	30

CASAMIGOS

Blanco	14
Reposado	18
Añejo	20

CASA DRAGONES

Blanco	24
Joven	120

CASA NOBLE

Blanco	14
Reposado	16
Añejo	18

CLASE AZUL

Reposado	60
Ultra	400

DON ABRAHAM

Blanco	14
Reposado	16
Añejo	18
Extra Añejo	34

DON FULANO

Blanco	14
Blanco Fuerte 100	15
Reposado	20
Añejo	22
Extra Añejo	44

DON JULIO

Blanco	16
70 Cristalino Añejo	20
1942	45

EL TESORO

Blanco	14
Reposado	16
Añejo	18

FUENTESECA

Cosecha Blanco 2018	28
Reserva Añejo 11yr	85

SIETE LEGUAS

Blanco	15
Reposado	16
Añejo	18

SIEMBRA

Valles Blanco	22
Azul Blanco	22

TEQUILA OCHO

Blanco 2021	20
Reposado 2020	24
Añejo 2018	26

MEZCAL/AGAVE

BOZAL

Tobasiche	22
Jabali	26

DEL MAGUEY

Vida	17
Chichicapa	26
Tobala	35

DERRUMBES

Genzio, Durango	22
Espadin, Oaxaca	20
Ensamble, Tamaulipas	24

EL JOLGORIO

Barril	36
Cuixe	38

FIDENCIO

Ensamble	28
Classico	14

LA VENENOSA

Raicilla Sierra	22
Raicilla Tabernas	18

LOS MAGOS

Sotol Blanco, Chihuahua	18
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MAL BIEN

Espadin	18
Alto - Isidro Rodriguez	24

NUESTRA

SOLEDAD

Santiago Matatlan	20
San Luis	18

THE PRODUCER

Ensamble	17
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VAGO

Elote	18
Espadin	20
Ensamble	18

YOLA

Ensamble	18
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YUU BAAL

Rayu Joven Espadin	16
Rayu Ensamble	24

DESERT
FLOWERS OF
CHIHUAHUA

22

Los Magos Sotol,
Ancho Reyes Verde,
Cucumber, Lime,
Agave, Micro Cilantro,
Chile Lime Rim

BEER

CANS & BOTTLES

Victoria	11
Corona	11
Tecate	11
Pacifico	11
Bud Light	11
Lagunitas IPA	11
Lagunitas NA	7
Occidental Brewing Co. Hefeweizen	11
Almanac Love Hazy IPA	11
Fremont Dark Star Imperial Oatmeal Stout	11

DRAFT

Modelo Especial	11
Pfriem Pilsner	11

SANGRIA

ROJA Red Wine, Spiced Jamaica, Citrus, Fresh Fruit
BLANCA White Wine, Apricot, Citrus, Fresh Fruit

A LA CASA

15

PITCHER

45

DRINKS

MEXICAN COKE

7

ICED TEA

6

TOPO CHICO

7

HOT TEA

5

COFFEE

5

Earl Grey, Chamomile,
Green Pomegranate, Mint