

Guacamole

served with chips and salsa

GUACAMOLE TRADITIONAL 9.95

avocado, jalapeno, onion, cilantro

YELLOWFIN TUNA GUACAMOLE 15.95

soy-ginger vinaigrette, jalapeno, sesame

SPICY SHRIMP GUACAMOLE 14.95

shrimp and spicy tomato

BACON & FIG GUACAMOLE 12.95

blue cheese, candied pecans, red onion

CEVICHE

CEVICHE VERDE 10.95

hiramasa, honeydew vinaigrette, jalapeno, lime sorbet

SHRIMP CEVICHE 8.95

spicy tomato, scallions, avocado

TUNA CEVICHE TACOS 10.95

grilled pineapple, chipotle mayo, corn tortilla

SOPAS Y ENSALADAS

TORTILLA SOUP 5.95

guajillo-tomato broth, chicken, avocado, queso fresco

BLACK BEAN SOUP 5.95

pico de gallo and crema

add house made chorizo 1

ENTRADAS

CARNE ASADA 19.95

kobe skirt steak, potato and english pea taquito,
avocado, chimichurri

CARNE TAMPIQUENA 18.95

flank steak, cheese enchiladas, black beans,
avocado pico de gallo

ANTOJITOS

WILD MUSHROOM HUARACHE 10.95

manchego crema, jalapeno, requeson, truffles

BACON & BRUSSELS SPROUT HUARACHE 10.95

bespoke bacon, san simon crema, caramelized onions

GRILLED SHRIMP 8.95

chipotle marinade, roasted corn salsa, lime aioli, queso

PULPO ALA PLANXA 11.95

octopus, fingerling potatoes, chipotle aioli, jalapeno

CRAB FUNDIDO 11.95

jumbo crab, valentina cream cheese, scallions, queso

CHORIZO FUNDIDO 9.95

house made chorizo, red bell peppers, poblanos, queso

WILD MUSHROOM FUNDIDO 8.95

queso mixto, poblanos, chopped truffle

SHRIMP & CHORIZO QUESADILLA 9.95

shrimp, house made chorizo, nopales, poblanos, queso

CHICKEN QUESADILLA 8.95

chicken tinga, poblanos, crema, guacamole

NACHOS DE LA CASA 10.95

black beans, queso, arbol chile, pickled jalapenos

add brisket 3

CHOP SALAD 7.95

romaine, baby arugula, cucumber,
green apple, honey-yogurt dressing

KALE SALAD 7.95

asparagus, pear, apple, brussels sprouts, manchego cheese,
lemon vinaigrette or black pepper-cotija dressing

MEXICAN COBB 11.95

romaine, arugula, black beans, grilled chicken, blue cheese,
avocado, bacon, confit tomatoes, black pepper-cotija dressing

BLACK BASS 25.95

crab and poblano rice, green asparagus, corn

CRAB CAKES 19.95

avocado and arugula salad, cucumber remoulade

MOLE POBLANO 16.95

organic chicken breast, plantain rice, sesame seeds

TACOS Y ENCHILADAS

BAJA FISH TACOS 13.95

chipotle coleslaw, avocado
and plantain crust
*available grilled

CARNITAS TACOS 10.95

pulled pork, salsa roja, onions,
cilantro, avocado

MUSHROOM TACOS 11.95

wild mushrooms, green asparagus,
lemon vinaigrette

BRISKET TACOS 12.95

braised brisket, pickled red cabbage,
refried beans, queso fresco

CAULIFLOWER TACOS 10.95

roasted cauliflower, cucumber,
red chili garbanzo puree,
tomato, honey lime yogurt dressing

CHICKEN ENCHILADAS 13.95

chipotle cream, salsa ranchera,
rajas, oaxaca cheese

BRISKET ENCHILADAS 14.95

roasted tomato, black bean,
red chile sauce

AL CARBON TACOS

all served with refried beans,
cilantro, onion, salsa, tortillas

CHICKEN 16.95

STEAK 18.95

GRILLED FISH 16.95

BLACKENED SALMON TACOS 15.95

verlasso salmon, black bean puree,
roasted corn and red cabbage salsa,
avocado, remoulade

SEAFOOD ENCHILADAS 14.95

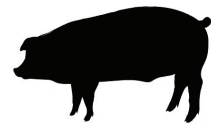
crab, shrimp, rainbow chard, rajas,
roasted tomato, green chile sauce

VEGETABLE ENCHILADAS 12.95

cauliflower, butternut squash, corn,
rajas, mole amarillo

ENCHILADA MIXTOS 17.95

a sampling of our seafood, chicken
and brisket enchiladas



WHOLE ROASTED SUCKLING PIG

served with grilled asparagus, plantains,
grilled corn, black beans, refried beans,
salsa roja, salsa verde, tortillas

* must order 5 days in advance \$39 per person
(for 4 or more)

PARA ACOMPAÑAR

ELOTES LOCO 4.95

grilled corn, lime mayo, queso fresco, chile pequin

GRILLED ASPARAGUS 5.95

lemon vinaigrette, queso

ROASTED BRUSSELS SPROUTS 5.95

tequila crema, chile pequin, bread crumbs, queso

SWEET PLANTAINS 3.95

crema, queso fresco

BLACK BEANS AND RICE 3.95

REFRIED BEANS 3.95