

SMALL PLATES

avocado salsa

traditional \$9 / lobster \$14 / goat cheese \$10
chicharrón \$10 / flight of three \$15

sea salt & lime cured bass* \$12

sweet potato escabeche / toasted corn nuts /
charred jalapeño crema

goat cheese fondue \$8

haystack mountain goat cheese / house chipotles /
cipollini pepian
add chorizo \$.50

short rib empanadas \$10

mole rojo / carrot escabeche /
roasted pumpkin / crema

lobster quesadilla \$16

haystack mountain goat cheese /
apple & fennel slaw / orange pequin aioli

nachos

veggie \$8 / pork green chile \$10 / lobster \$12

tuna ceviche* \$13

marcona almonds / aji rocoto / chives /
spiced potato chips

mussels & chorizo \$11

pasilla lime broth / house chorizo / pickled chiles /
grilled bread / pepian butter

SOUPS & SALADS

roasted heirloom pumpkin \$4 / \$7

ginger crème fraîche / cipollini pepian

pozole \$4 / \$7

smoked pork belly / chile escabeche /
corn tortilla

house salad \$8

baby greens / heirloom tomato / avocado /
grilled mexican onions / baby carrots / cotija

relleno \$11

griddled acorn squash / watercress / black beans /
radish / pepitas / tomato escabeche / chile rojo

Specialties

DINNER

chicken enchiladas \$15

chicken barbacoa / asadero / black bean refritos / roasted jalapeños /
carrot escabeche / chile rojo / crema

pork chop \$19

orange habanero mojo / pickled red onions / black bean reduction /
conгри / yuca

jumbo prawns \$21

tomato chile broth / grilled mexican onions / avocado mousse /
sweet potato tamale

carne asada \$20

grilled hanger steak / butternut squash hash / salsa ranchera /
charred green onions

chicken mole \$17

slow roasted chicken / mole rojo / toasted marcona almonds /
cumin glazed baby carrots

pan seared snapper \$24

aji panca / charred onion cream / roasted fingerling potato /
tomato & chile tapenade

SNACKS

agave roasted

marcona almonds \$5

chile lime corn nuts \$3

chipotle dusted popcorn \$2

SIDES

mexican rice \$2

black bean refritos \$2

wilted spinach \$3

pork green chile fries \$5

TACOS

sub flour tortilla \$1

pork belly \$4

chicken barbacoa \$4

kabocha tempura \$4

shrimp \$5

fish \$5

CHEF Enrique Socarras

100% of our energy is offset with wind power.
We proudly serve 100% all-natural beef, pork &
chicken. 18% gratuity added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness. Regarding the safety of these
items, written information is available upon request.