

SMALL PLATES

tuna crudo* \$13

avocado / chile rocoto / cucumber / radish

duck empanada \$5

salsa fresca / habaero picante / cabbage slaw

avocado salsa \$9

pico de gallo / fresh lime / olive oil

goat cheese fundido \$8

pepitas / house chipotles / grilled flour tortilla
add chorizo \$1

camarones diablos \$9

seared shrimp / tequila / chile de árbol /
green apple / crispy tortilla

green chile nachos

vegetarian \$8 / pork green chile \$9

crispy calamari \$9

mango & fresno jam / chipotle tartar

chili relleno \$7

salsa ranchero / asadero / avocado

centro ceviche* \$12

shrimp / calamari / cobia / tomato /
jalapeño / lime

SOUPS & SALADS

sopa azteca \$4 / \$7

avocado / crispy tortilla

pozole \$4 / \$7

pork carnitas / cilantro

heirloom tomato & cucumber \$8

queso fresco / pickled onion / aji panca

cesar salad \$5 / \$8

cotija / croutons / jalapeño roasted garlic dressing

baby lettuce salad \$5 / \$8

tomato / avocado / radish / sherry vinaigrette

Specialties

baja fish sandwich \$10

blackened pacific cod / avocado / lime cabbage slaw /
jalapeño aioli

chilaquiles* \$9

pasilla salsa / farm egg / asadero / black bean refritos /
pico de gallo / crema

add chicken, carnitas, chorizo \$3 each

hamburguesa* \$11

smoked cheddar / bacon / guacamole / chipotle aioli / papas fritas

chicken barbacoa enchiladas \$13

black bean refritos / carrot escabeche / chile rojo

pork carnitas torta \$10

slow roasted pork / chipotle bbq / sweet potato fries

chile relleno \$13

mushroom, spinach & queso stuffed poblano / salsa ranchero /
sweet potato & plantain hash

add chicken, carnitas, chorizo \$3 each / add fried egg \$1

taco platter \$13

choice of three tacos / achiote rice / black bean refritos
shrimp or fish taco add \$1 each

STREET TACOS

pork carnitas \$4

chicken barbacoa \$4

hazel dell mushrooms & rajas \$4

crispy fish \$5

garlic shrimp \$5

NON-FLAMMABLES \$3/\$12 carafe

strawberry lemonade

mango spritzer mango, orange

limonada lemon, lime

fresno lemonade fresno chile, lemon

cherry ginger fizz ginger beer, cherry bitters

agua fresca seasonal flavor

horchata housemade with cinnamon & cloves

CHEF Dakota Coburn **CHEF DE CUISINE** Hector Guzman

100% of our energy is offset with wind power.

We proudly serve 100% all-natural beef, pork & chicken.

*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.