

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

TAQUITOS

Short Rib, Salsa Fresca, Macha Aioli, Pico de Gallo, Queso Fresco

QUESO FUNDIDO ← VEGAN

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

Add Chorizo + 5

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, Serrano

PERUVIAN SCALLOPS *

Yuzu, Tomatillo, Avocado, Pichuberry

ENSALADAS

HEIRLOOM TOMATO SALAD ← VEGAN

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

CAESAR SALAD

Little Gem, Croutons, Cotija, Lemon, Caesar Dressing

PIÑA ASADA ← VEGAN

Grilled Pineapple, Goat Cheese, Arugula, Spiced Pecan

ENTRADAS

TAMAL ← VEGAN

Calabacitas, 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

Mexican Shrimp, Cabbage, Pico de Gallo, Cilantro Crema

PULPO ASADO

Spanish Octopus, Crispy Fingerling Potatoes, Castelvetrano Olives



by RAY GARCIA

7

19

12

18

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34

PLATOS ESPECIALES

ENCHILADAS DE POLLO

Chicken, Requeson, Feta, Red Onion, Refried Lentils, Arroz

30

ENCHILADAS DE LANGOSTA

Maine Lobster, Requeson, Guajillo, Crème Fraîche, Refried Lentils, Arroz

52

CAMARONES A LA DIABLA

Shrimp, Fideo, Squash, Chile Puya

43

CHILEAN SEA BASS

Refried Lentils, Pickled Red Onion, Radish Sprout, Lemon

52

SNAPPER ZARANDEADO

Wood Grilled Snapper, Citrus Adobo, Chile Toreado

76

POLLO ROSTIZADO

Half Chicken, Arroz, Roasted Carrots, Ginger Sofrito

42

CADILLAC FAJITAS *

Wagyu Skirt Steak, Onions, Peppers, King Trumpet Mushrooms, Refried Lentils, Arroz, Grand Marnier

53

BARBACOA

Short Rib, Domingo Rojo Beans, Bacon, Nopales

49

CHICHARRON

Pork Belly, Garlic Mojo, Radish Sprouts, Pickled Cabbage

52

CARNE ASADA *

NY Strip, USDA Prime, 21 Day Dry Aged, Sweet Peppers, Cebollitas, Roasted Tomato, Chimichurri, Salsa Molcajete

75

Add Shrimp +25

SIDES

TORTILLAS

Hand Pressed, Heirloom Corn

6

FRIJOLES

Slow Cooked Rancho Gordo Beans

9

ARROZ

Tomato Sofrito, Roasted Garlic

8

WOOD-FIRED BROCCOLINI

Cashew Crema, Cascabel Salsa, Sesame Seed

15

REFRIED LENTILS ← VEGAN

Cotija Cheese, Epazote

9

PAPAS ← VEGAN

Crispy Fingerling Potatoes, Chile Manzano, Cotija Cheese

12

ESQUITES

Corn, Bone Marrow, Serrano, Cotija Cheese

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