

¡VIVA!

BOTANAS



CHIPS AND SALSA

Heirloom Corn Tortilla Chips, Salsa Tatemada

GUACAMOLE

Pico de Gallo, Heirloom Corn Tortilla Chips

CHICHARRONES

Pork Rinds, Chicken Skins, Shrimp Chips, Crab Chips, Duritos, Habanero Hot Sauce

TAQUITOS

Short Rib, Salsa Fresca, Macha Aioli, Queso Fresco

QUESO FUNDIDO ← VEGAN

Tres Quesos, Tomato Fondue, Caramelized Onion, Tortillas. **Add Chorizo +5**

WOOD-FIRED QUESADILLA

Chicken Tinga, Quesillo, Salsa Tatemada, Avocado Crema

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

Add Chicken +12 | Add Shrimp +18

HEIRLOOM TOMATO SALAD ← VEGAN

Hearts of Palm, Avocado, Watermelon Radish, Meyer Lemon

ARUGULA SALAD ← VEGAN

Green Apples, Baby Beets, Seasonal Berries, Citrus, Spiced Pepitas, Pesto Vinaigrette

CAESAR SALAD

Little Gem, Croutons, Cotija, Lemon, Caesar Dressing

PIÑA ASADA ← VEGAN

Wood Grilled Pineapple, Goat Cheese, Arugula, Spiced Pecan

¡TACOS!

3 TACOS PER ORDER

Served with Refried Lentils & Arroz

COLIFLÓR AL PASTOR ← VEGAN

Roasted Cauliflower, Cashew Crema, Grilled Pineapple

BAJA TACOS

Mexican Shrimp, Cabbage, Pico de Gallo, Cilantro Crema

CHICKEN TINGA

Chicken Tinga, Guacamole, Pickled Red Onion

STEAK TACOS

Prime Filet Mignon, Guacamole, Chile Poblano, Onion, King Trumpet Mushrooms

PLATOS ESPECIALES

TORTA

Carnitas, Black Beans, Quesillo, Guacamole, Bolillo

POZOLE

Heritage Pork, Hominy, Guajillo Chile Broth, Radish, Cabbage, Onion, Cilantro, Heirloom Corn Tostada

BARBACOA MELT

Short Rib, Smoked Gruyere, Chipotle Thousand Island, Escabeche

PORK TAMAL

Adobo Braised Duroc Pork, Quesillo, Salsa Rojo

ENCHILADAS DE POLLO

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

POLLO ROSTIZADO

Half Chicken, Arroz, Roasted Carrots, Ginger Sofrito

CHILEAN SEA BASS

Refried Lentils, Pickled Red Onion, Radish Sprout, Lemon

DRINKS

AGUA FRESCA 8 HOT TEA 6

MEXICAN COKE 8 Earl Grey, Chamomile,

TOPO CHICO 8 Green Pomegranate,

COFFEE 6 Mint

ICED TEA 7

*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

BRUNCH

BREAKFAST BURRITO 22

Bacon, Scrambled Eggs, Potato Fries, Quesillo, Macha Aioli

CHILAQUILES 21

Heirloom Corn Tortilla Chips, Sunny Side Up Eggs, Ranchero Salsa, Queso Fresco

Add Chorizo +5 | Add Chicken +8

BREAKFAST TACOS 22

Scrambled Egg, Crispy Potato, Quesillo, Avocado, Macha Aioli

Choice of Bacon or Chorizo

TRES LECHES FRENCH TOAST 21

Candied Pecan, Seasonal Berries, Tres Leches Sauce, Whipped Cream

CARNE ASADA CON HUEVOS 49

Wagyu Skirt Steak, 2 Eggs Sunny Side Up, Fingerling Potatoes, Salsa Molcajete



BOTTOMLESS SANGRIA

Roja or Blanca 39

SIDES

→ VEGAN **TORTILLAS** 6
Hand Pressed, Heirloom Corn

→ **FRIJOLES** 9
Slow Cooked Rancho Gordo Beans

→ **ARROZ** 8
Tomato Sofrito, Roasted Garlic

→ **WOOD FIRED BROCCOLINI** 15
Cashew Crema, Cascabel Salsa, Sesame Seed

REFRIED LENTILS ← VEGAN 9
Cotija Cheese, Epazote

PAPAS ← VEGAN 12
Crispy Fingerling Potatoes, Chile Manzano, Cotija Cheese

ESQUITES 15
Corn, Bone Marrow, Serrano, Cotija, Cheese