



cocktails + cocina

**ANTOJITOS**

<b>chips &amp; guac</b>	<b>15</b>
house-made tortilla chips, fresh guacamole	
<b>masa tempura</b>	<b>13</b>
masa tempura fried sweet corn, jalapeño, cilantro, citrus aioli	
<b>totopos</b>	<b>14</b>
house-made tortilla chips, crema, cilantro, cotija cheese, onions, choice of tatemada salsa or doña teresa's mole (+2)	
<b>pulpo al pastor</b>	<b>27</b>
grilled octopus, pineapple, toasted hominy	
<b>taquitos</b>	<b>16</b>
beef, potato, tomatillo salsa, crema, cotija cheese, cabbage slaw	
<b>queso fundido</b>	<b>18</b>
house-made green chorizo, oaxaca cheese, hand pressed corn tortillas	
<b>esquites</b>	<b>14</b>
roasted organic corn, jalapeño, onions, epazote, cotija cheese, citrus aioli, chile ancho dusting	
<b>mole trio</b>	<b>18</b>
mole coloradito, mole negro, mole estofado, served with white rice, tortillas	

**ENSALADAS**

<b>the classic tj caesar</b>	<b>16</b>
romaine, croutons, shaved aged parmesan, capers, house-made caesar dressing	
<b>arugula</b>	<b>15</b>
jicama, orange, pepitas, cotija cheese, arbol chile dusting, house-made citrus dressing	
<b>little gem</b>	<b>15</b>
crisp whole gems, cucumber, watermelon radish, toasted garlic tortilla crumble, house-made cilantro avocado dressing	

[+ protein: chicken 12, shrimp 14, skirt steak 16, salmon 18]

**CRUDOS\***

<b>ceviche de pescado</b>	<b>21</b>
rockfish, pineapple, red onion, cilantro, green tomatoes, mint, avocado	
• wine rec: casa jipi sauvignon blanc	
<b>ceviche de atún</b>	<b>21</b>
ahí tuna, mango, avocado, onions, cilantro, sesame oil, sesame seed	
• wine rec: twomey sauvignon blanc	
<b>ahi tuna tostada</b>	<b>16</b>
ahi tuna, tamari, tatemada salsa aioli, avocado, fried shallots	
• wine rec: lagrimas chardonnay	
<b>kampachi tostada</b>	<b>17</b>
kampachi, lemon habanero aioli, radish sprouts, chives, black sesame seeds	
• wine rec: lagrimas chardonnay	
<b>tiradito</b>	<b>23</b>
kampachi, lemongrass, ginger, avocado, lime, orange, serrano, cherry tomatoes, watermelon radish, micro greens	
• wine rec: trefethen dry riesling	

**TACOS (3 PER ORDER)**

<b>pescado</b>	<b>31</b>
fried halibut, chipotle aioli, cabbage slaw	
• wine rec: j vineyards j cuvee brut	
<b>coliflor al pastor</b>	<b>24</b>
fire roasted cauliflower, al pastor, guacamole, salsa verde, micro greens	
• wine rec: casa jipi sauvignon blanc	
<b>hongos</b>	<b>22</b>
sauteed maitake & crimini mushrooms, roasted corn, pickled cauliflower, crema	
• wine rec: calera pinot noir	
<b>birria &amp; bone marrow</b>	<b>32</b>
tender shredded beef, served with split bone marrow, onions, cilantro	
• wine rec: surco 2.7 cabernet sauvignon	
<b>cochinita pibil</b>	<b>26</b>
banana leaf wrapped pork, achiote, citrus, pickled red onions	
• wine rec: folktale rosé	

WE KINDLY DECLINE SUBSTITUTIONS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. NOT ALL INGREDIENTS ARE LISTED ON MENU.

INFORM YOUR SERVER OF ANY ALLERGIES.

4 CREDIT CARD LIMIT PER PARTY | CORKAGE FEE \$20 | CAKE CUTTING FEE \$20

## PRINCIPALES

<b>camarones</b>	35
grilled shrimp, creamy hominy "polenta", salsa macha drizzle	
• <i>wine rec: lagrimas chardonnay</i>	
<b>camarones al mojo de ajo</b>	35
grilled shrimp, garlic, cherry tomatoes, spinach, cilantro bell pepper rice	
• <i>wine rec: twomey sauvignon blanc</i>	
<b>salmón</b>	36
8oz atlantic salmon, cauliflower mashed potatoes, mexican arugula salad, salsa macha chile oil drizzle	
• <i>wine rec: lagrimas chardonnay</i>	
<b>pescado entero</b>	48
whole branzino wrapped in banana leaf, marinated in citrus, cooked in our wood burning oven, topped with fresh arugula fennel salad, blistered cherry tomatoes, mexican chimichurri	
• <i>wine rec: twomey sauvignon blanc</i>	
<b>mole enchiladas</b>	27
chicken, mole coloradito, topped with pickled onions, microgreens, crema, sweet dusting of almond, walnut, and chile guajillo, hand pressed corn tortillas	
• <i>wine rec: adobe guadalupe jardín de tru</i>	
<b>pollo asado</b>	28
marinated half grilled chicken, cilantro bell pepper rice, fresh arugula fennel salad	
• <i>wine rec: calera pinot noir</i>	
<b>poc chuc</b>	32
our version of the mayan classic: grilled thick cut bone in pork chop, brined in citrus and habanero, marinated charred red onions, fried plantains	
• <i>wine rec: calera pinot noir or lagrimas chardonnay</i>	
<b>doña teresa's mole</b>	32
duck breast, cabbage slaw, chile pasilla mole, cilantro bell pepper rice	
• <i>wine rec: adobe guadalupe jardín de tru</i>	
<b>tampiqueña</b>	42
5oz skirt steak, salsa verde chicken enchiladas, queso fresco stuffed chile relleno, mexican style corn on the cob [ <b>vegetarian option: portobello mushroom + cheese enchiladas 32</b> ]	
• <i>wine rec: calera pinot noir</i>	
<b>barbacoa "osso buco"</b>	44
veal shank with bone marrow, cilantro, onions, served with hand pressed corn tortillas	
• <i>wine rec: adobe guadalupe jardín de tru</i>	
<b>huarache</b>	36
6oz ny prime steak, hand pressed heirloom corn masa, black bean spread, queso fresco, cabbage, radish, avocado [ <b>vegetarian option: portobello mushroom 28</b> ]	
• <i>wine rec: surco 2.7 cabernet sauvignon</i>	
<b>carne asada</b>	48
10oz skirt steak, grilled mexican spring onions, charred nopales, served with hand pressed corn tortillas	
• <i>wine rec: decoy limited cabernet sauvignon</i>	
<b>bistec frites</b>	52
10oz new york prime, mexican chimichurri, fries dusted with chile ancho, citrus aioli	
• <i>wine rec: decoy limited cabernet sauvignon</i>	
<b>molcajete (limited quantity)</b>	65
5oz ny prime, 5oz skirt steak, grilled shrimp, house made spicy chorizo, grilled mexican spring onions, charred nopales, queso fresco, oaxacan cheese. served in a molcajete table-side with hand pressed corn tortillas	

## VEGETALES

<b>zanahorias</b>	19
agave miso glazed rainbow carrots, peanuts, toasted pepitas, salsa macha, sesame seeds, lemon	
<b>coliflor</b>	19
wood oven roasted cauliflower, salsa al pastor, grilled pineapples, avocado salsa verde, cilantro	
<b>broccolini</b>	19
guajillo tamari miso glazed broccolini, mole negro, toasted pepitas, sesame seeds, grilled lemon	