

BRUNCH

PLATOS PEQUEÑOS

small plates

Guacamole 11 * GF

avocado, serrano peppers, cilantro, white onions, tomatoes, lime

Esquites 8 * GF

sautéed sweet corn, chipotle aioli, queso fresco, chile pepper, lime

Bruselas Fritas 13 * GF

fried brussel sprouts, jalapeño, toasted pepitas, cilantro, golden raisins, honey jalapeño vinaigrette

Coliflor Frita 9 * GF

flash fried cauliflower, corn & rice flour crust, chipotle aioli

Flautas de Pollo 12

pulled mary's chicken tinga, oaxaca cheese, guacamole, crema, crispy rolled flour tortilla

Nachos de la Casa 12 * GF

crispy corn tortilla chips, oaxaca cheese, black beans, salsa de mesa, ranchero sauce, pickled jalapeños, pico de gallo, guacamole, crema
CARNITAS 4 | PULLED MARY'S CHICKEN TINGA 3 | BEEF TENDERLOIN 8

Maracuya Ceviche 15 * GF

passion fruit-lime marinated salmon, red onion, serrano, habanero, red peppers, avocado, cilantro, crispy tortilla chips

Halibut Ceviche 16 * GF

traditionally marinated halibut, lime juice, red onion, serrano peppers, avocado, cilantro, crispy corn & blue chips

SOPA Y ENSALADAS

Sopa de Tortilla Cup 7 | Bowl 9 * GF

pulled mary's chicken breast, chipotle, tomatoes, corn, cilantro, avocado, crispy tortilla strips, crema

Ancho Blackened Salmon Salad 21 * GF

romaine lettuce, purple kale, herb goat cheese, pickled carrots, mint agave vinaigrette, avocado

Ensalada Sabrosa Half 8 | Full 15 * GF

romaine lettuce, roasted corn salasa, tomatoes, black beans, oaxaca cheese, avocado, red onions, jicama, crispy corn tortilla strips, honey jalapeño vinaigrette

MARY'S GRILLED CHICKEN BREAST 6 | SAUTÉED SHRIMP 8 | PAN ROASTED SALMON 8

TACOS

2 x 5" corn tortillas

Spanish Rice & Black Beans | 3.50

Carnitas 13

slow braised pork, caramelized orange peel, pickled jalapeño, queso fresco, tomatillo fresca

Pollo Tinga 12 * GF

pulled mary's chicken tinga, oaxaca cheese, roasted corn salsa, cilantro crema

Baja Camarones 15

tequila battered shrimp, tequila passion fruit escabeche, mango salsa, lime, avocado, chipotle aioli

Crispy Pescado 19

tequila battered swordfish, tequila escabeche, chipotle aioli, avocado, lime

Filet Mignon Tacos 21 * GF

marinated beef tenderloin, guacamole, pico de gallo



*GF = gluten free P = peanuts

* while we offer gluten-free menu options, we are not a gluten free kitchen, cross contamination could occur and our restaurant is unable to guarantee that any item can be completely free of any allergens

* some items may contain dietary allergens, please advise your server

* eating raw or undercooked animal products may increase your risk of foodborne illness

We are proud to make all of our fresh sauces, dressings, spice rub, desserts in house using local ingredients when available

18% gratuity added to parties of 6 and larger | 20% gratuity added to parties of 8 and larger

\$20 corkage fee | \$3 dessert fee per person for outside desserts

PLATOS

Suizas Enchiladas 20 * GF

pulled mary's chicken tinga, oaxaca cheese, creamy tomatillo sauce, crema, shaved cabbage & radish, spanish rice & black beans

Mole Enchiladas 23 * P

pulled mary's chicken tinga, oaxaca cheese, mole poblano, toasted sesame seeds, shaved cabbage & radish, crema, spanish rice & black beans

Machaca Enchiladas 18

pulled prime beef, guajillo chile, oaxaca cheese, ranchero, shaved cabbage & radish, crema, spanish rice & black beans

Vegetariano Enchilada 15 * GF

spinach, asparagus, chayote squash, brussels sprouts, mushrooms, white truffle oil, oaxaca cheese, salsa macha, creamy tomatillo sauce, crema, spanish rice & black beans

Short Rib Chimichanga 21

braised prime short rib, oaxaca cheese, black beans, tomatillo & ranchero sauce, crispy rolled flour tortilla, escabeche, guacamole, crema

BOCHAS

bowls served with herb rice, black beans, & purple kale

Pollo 13 * GF

grilled mary's chicken breast, roasted corn salsa, cilantro crema

Baja Camarones 15 * GF

pan seared tiger shrimp, mango salsa, avocado, chipotle aioli, lime

Ropa Vieja 15 * GF

slow braised pulled prime beef, roasted peppers, grilled onions, ranchero, pico de gallo

Vegetariano 15 * GF P

spinach, asparagus, chayote squash, brussels sprouts, mushrooms, white truffle oil, oaxaca cheese, salsa macha, creamy tomatillo sauce, crema

DESAYUNO

breakfast

Chilaquiles 12 * GF

two eggs any style, sautéed poblano & onions, black beans, grilled onions, queso fresco, crema, corn tortilla chips | Choice of Tomatillo or Ranchero

PULLED MARY'S CHICKEN TINGA 3 | CHORIZO 3 | CARNITAS 4

Huevos en Polano 15 * GF

scrambled eggs, spinach, spanish rice, pico de gallo, cilantro citrus sauce

Huevos Rancheros 11 * GF

two sunny side up eggs, roasted peppers, onions, tomatoes, oaxaca cheese, black bean purée, ranchero, avocado, crispy corn tortillas, crema

Egg Machaca Burrito 13

scrambled eggs, pulled prime beef, potatoes, sautéed onions & poblano, oaxaca cheese, pico de gallo, ranchero, avocado

Breakfast Quesadilla 13

scrambled eggs, applewood smoked bacon, oaxaca cheese, salsa de mesa, guacamole, crema, flour tortilla

Tres Leche French Toast 11

tres leche brioche bread, mixed berries