

FOR THE TABLE

Serrano Guacamole 19
Davocado Guy
premier purveyor of avocados & limes

Squash Blossom Machete 26
our house quesadilla

Steak Barbacoa Solteros 24
nacho singles

Queso Fundido 22
toasted sesame flambée

RAW

Dressed Big Rock Oysters 5/ea
frozen margarita mignonette

Spicy Tuna Tartare 28
avocado, ginger blossom

MARISCOS

Yellowtail 24
raw cucumber & serrano

Coctel Campechano 26
chilled shrimp & jumbo crab

Black Sea Bass 22
pineapple, lemongrass

SMALLS

Filet Albondigas 23
caramelized onion crema, chipotle

Jumbo Lump Crab & Avocado 28
charred gooseberry salsa

Pork Belly Chicharron 22
toasted peanut mole, jalapeño jelly

Spicy Caesar Salad 21
spiced pumpkin seeds, cotija

MAINS

Grilled Branzino 48
salsa verde de las islas

Faroe Island Salmon 46
a la Veracruzana

Filet Mignon 58
chimichurri negro

Pan-Roasted Chicken 39
fresno escabeche

LARGE SALADS

Bibb & Avocado 19
blood orange, watermelon radish,
charred corn, jalapeño vinaigrette

Spicy Caesar 21
spiced pumpkin seeds, cotija,
pickled serrano

La Piñata 25
our signature chopped:
mango, spicy avocado,
crispy tostada, tamarind dressing

Baby Kale 17
ancho apricots, charred red onions,
queso fresco, sherry panela vinaigrette

A Finishing Touch

Grilled Chicken 10

Peppered Filet Mignon 15

Seared Yellowfin Tuna 15

Whole Chilled Maine Lobster 25

DE LA CASA

Lobster Al Pastor 68
achiote butter,
pineapple pico de gallo

Whole Red Snapper Tacos 95
diablo style, cilantro salad

Long-Bone Short Rib Quesabirria 75

SIDES

BRAVOS

Elote Brûlée 18
cotija, pickled serranos

Mexican Rice Tahdig 17
crispy saffron crust

Black Beans Aligot 16
monterey jack

VERDES

Charred Brussels 18
spicy lime

Sautéed Spinach 15
garlic, olive oil

Long Bean Knots 16
tied up

SABROSOS

Cauliflower Locos 17
Takis-shallot crumble

Grilled Corn Ribs 18
black pepper honey butter

Sweet Potatoes 16
creamy cilantro

DESSERTS

Jelly Donut Conchas 12
strawberries 'n cream

Churritos 17
white & dark chocolate sauces

Tres Leches 18
dulce de leche

Raspberry Sorbet 12
lime granita

Dark Chocolate Masa Torta 14
chocolate caramel sauce

FOR THE TABLE

Fresh Guacamole 19
Davocado Guy
the premier purveyor of avocados & limes

Squash Blossom Machete 26
our house quesadilla

Steak Barbacoa Solteros 24
nacho singles

Queso Fundido 22
toasted sesame flambée

RAW

Dressed Big Rock Oysters 5/ea
frozen margarita mignonette

Spicy Tuna Tartare 28
avocado, ginger blossom

MARISCOS

Yellowtail 24
raw cucumber & serrano

Coctel Campechano 26
chilled shrimp & jumbo crab

Black Sea Bass 22
pineapple, lemongrass

SMALLS

Filet Albondigas 23
caramelized onion crema, chipotle

Jumbo Lump Crab & Avocado 28
charred gooseberry salsa

Pork Belly Chicharron 22
toasted peanut mole, jalapeño jelly

Spicy Caesar Salad 21
spiced pumpkin seeds, cotija

MAINS

Grilled Branzino 48
salsa verde de las islas

Faroe Island Salmon 46
a la Veracruzana

Filet Mignon 58
chimichurri negro

Pan-Roasted Chicken 39
fresno escabeche

LARGE SALADS

Bibb & Avocado 19
blood orange, watermelon radish
charred corn, jalapeño vinaigrette

Spicy Caesar 21
spiced pumpkin seeds, cotija

La Piñata 25
mango, jicama, tamarind dressing

Baby Kale 17
ancho apricots, sherry panela vinaigrette

A Finishing Touch

Grilled Chicken 10

Peppered Filet Mignon 15

Seared Yellowfin Tuna 15

Whole Chilled Maine Lobster 25

Lobster Al Pastor
achiote butter,
pineapple pico de gall

SIDES

BRAVOS

Elote Brûlée
cotija, pickled serrano

Mexican Rice Tahdig
crispy saffron crust

Black Beans Aligot
monterey jack

DESSERTS

Jelly Donut Conchas
strawberries 'n cream

Churritos
white & dark chocolate sauces

REFRESHERS

Canela Shakerato 9
cold brew, cinnamon panela, yucca

The Lorena Ochoa 9
fresh limeade, float of hibiscus tea

Piña Fresca 9
pineapple, serrano pepper, fresh lime

lime granita