

# FOR THE TABLE

Serrano Guacamole	19
Squash Blossom Machete <i>our house quesadilla</i>	26
Steak Suadero Solteros <i>nacho singles</i>	24
Queso Fundido <i>toasted sesame flambée</i>	22

## RAW

Dressed Big Rock Oysters <i>frozen mezcalita mignonette</i>	5/ea
Tuna Tartare <i>chilies, ginger blossom, avocado</i>	28

## MARISCOS

Yellowtail <i>cucumber, serrano, lime</i>	24
Coctel Campechano <i>chilled shrimp &amp; jumbo crab</i>	26
Black Sea Bass <i>pineapple, lemongrass</i>	22

## SMALLS

Filet Albondigas <i>caramelized onion crema, chipotle</i>	23
Jumbo Lump Crab & Avocado <i>charred gooseberry salsa</i>	28
Pork Belly Chicharron <i>toasted peanut mole, jalapeño jelly</i>	22
Tajin Caesar Salad <i>spiced pumpkin seeds, cotija</i>	21

## MAINS

Grilled Branzino <i>salsa verde de las islas</i>	48
Faroe Island Salmon <i>a la Veracruzana</i>	46
Filet Mignon <i>chimichurri negro</i>	58
Roasted Chicken Escabeche <i>fresno chilies</i>	39

# LARGE SALADS

Bibb & Avocado <i>blood orange, watermelon radish, charred corn, jalapeño vinaigrette</i>	19
Tajin Caesar <i>spiced pumpkin seeds, cotija, pickled serrano</i>	21
La Piñata <i>our signature chopped: mango, spicy avocado, crispy tostada, tamarind dressing</i>	25
Baby Kale <i>ancho apricots, charred red onions, queso fresco, sherry panela vinaigrette</i>	17

## 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 <i>achiote butter, pineapple pico de gallo</i>	68	Whole Red Snapper Tacos <i>endiablados, cilantro salad</i>	95
		Long-Bone Short Rib Quesabirria	75

## SIDES

### BRAVOS

Elote Brûlée <i>cotija, pickled serranos</i>	18
Mexican Rice Tahdig <i>crispy saffron crust</i>	17
Black Beans Aligot <i>monterey jack</i>	16

### VERDES

Charred Brussels <i>limon picante</i>	18
Sautéed Spinach <i>garlic, olive oil</i>	15
Long Bean Knots <i>tied up</i>	16

### SABROSOS

Whole Cauliflower Locos <i>tortilla-shallot crumble</i>	17
Grilled Corn Ribs <i>pepper honey butter</i>	18
Sweet Potatoes <i>cilantro crema</i>	16

## DESSERTS

Jelly Donut Conchas <i>strawberries 'n cream</i>	12	Raspberry Sorbet <i>lime granita</i>	12
Churritos <i>white &amp; dark chocolate sauces</i>	17	Dark Chocolate Masa Torta <i>chocolate caramel sauce</i>	14
Tres Leches <i>dulce de leche</i>	18		

## FOR THE TABLE

Fresh Guacamole <i>Davocado Guy</i> <i>the premier purveyor of avocados &amp; limes</i>	19
Squash Blossom Machete <i>our house quesadilla</i>	26
Steak Barbacoa Solteros <i>nacho singles</i>	24
Queso Fundido <i>toasted sesame flambée</i>	22
<b>RAW</b>	
Dressed Big Rock Oysters <i>frozen margarita mignonette</i>	5/ea
Spicy Tuna Tartare <i>avocado, ginger blossom</i>	28
<b>MARISCOS</b>	
Yellowtail <i>raw cucumber &amp; serrano</i>	24
Coctel Campechano <i>chilled shrimp &amp; jumbo crab</i>	26
Black Sea Bass <i>pineapple, lemongrass</i>	22

## SMALLS

Filet Albondigas <i>caramelized onion crema, chipotle</i>	23
Jumbo Lump Crab & Avocado <i>charred gooseberry salsa</i>	28
Pork Belly Chicharron <i>toasted peanut mole, jalapeño jelly</i>	22
Spicy Caesar Salad <i>spiced pumpkin seeds, cotija</i>	21

## MAINS

Grilled Branzino <i>salsa verde de las islas</i>	48
Faroe Island Salmon <i>a la Veracruzana</i>	46
Filet Mignon <i>chimichurri negro</i>	58
Pan-Roasted Chicken <i>fresno escabeche</i>	39

## LARGE SALADS

Bibb & Avocado <i>blood orange, watermelon radish charred corn, jalapeño vinaigrette</i>	19
Spicy Caesar <i>spiced pumpkin seeds, cotija</i>	21
La Piñata <i>mango, jicama, tamarind dressing</i>	25
Baby Kale <i>ancho apricots, sherry panela vinaigrette</i>	17
<i>A Finishing Touch</i>	
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 <i>cold brew, cinnamon panela, yucca</i>	9
The Lorena Ochoa <i>fresh limeade, float of hibiscus tea</i>	9
Piña Fresca <i>pineapple, serrano pepper, fresh lime</i>	9

*lime granita*