

100% GLUTEN FREE

SPRING 2026

WELCOME

JICAMA & CUCUMBER *for the table*

chile de árbol | lime | flake salt VG

SMALL PLATES

CHIPS & SALSAS roasted tomato | tomatillo VG 5

GUACAMOLE chile serrano | cilantro | onion VG 13

add salsas | roasted tomato + tomatillo 3

add chapulines | grasshoppers 6

PAPAS BRAVAS roasted & fried Kennebec potatoes |
crispy jalapeños | avocado crema V 10

BRUSSELS SPROUTS citrus chipotle dressing VG 14

MEXICAN TRUFFLE EMPANADAS huitlacoche |
jalapeños | epazote | queso Oaxaca | chipotle aioli |
Mexican slaw | queso Cotija V 15

QUESO FUNDIDO queso Oaxaca | rajas poblano |
roasted pineapple V 13 *add* housemade chorizo rojo 3

ALBONDIGAS beef meatballs | roasted tomato salsa |
chipotle | avocado crema | queso Cotija 15

CRISPY POTATO TACOS tomato | avocado | lettuce |
macha crema | tatemada salsa (3) 20

CHICKEN WINGS honey macha marinade |
avocado crema 16

CRISPY CALAMARI macha aioli | micro cilantro 15

CACTUS SALAD ayocote beans | tomato | onion |
queso fresco | oregano | white vinegar | olive oil VG 15

SPRING SALAD mixed lettuce | avocado | persimmon |
Cara Cara orange | pomegranate | crisped queso fresco |
watercress | chipotle tamarind vinaigrette V 18
add chicken 6 | steak 8

TORTILLA SOUP roasted chicken | spring vegetables |
avocado | queso Cotija | tortilla ribbons 14 {*dining room only*}

CEVICHEs

***COCONUT CAMPACHANO** white gulf shrimp | flounder |
bay scallops | lime | avocado | serrano | onion | cilantro |
leche de coco & chile de árbol marinade | tortilla chips 20

***TUNA TOSTADAS** seared yellowfin tuna | chipotle aioli |
fried leeks | avocado 17

***SHRIMP AGUACHILE TOSTADAS** avocado | cucumber |
serrano chile | avocado crema | lime | cilantro 18

***HAMACHI CRUDO** Cara Cara orange | serrano chile |
pomegranate | chile verde | finger lime 18

TACOS *two or four per order*

CARNE ASADA flank steak | tomatillo salsa |
caramelized red onion | cilantro 16/29

TROMPO achiote marinated & spit roasted pork |
caramelized pineapple salsa | cilantro | onion 14/25

PORK BELLY pickled red onion | onion | cilantro |
salsa verde 14/25

POLLO ADOBADO grilled chicken breast | guajillo |
guacamole | pickled red onion | roasted tomato salsa 14/25

BAJA-STYLE COD pico de gallo | mint |
avocado crema 15/27 *available grilled*

SAUTÉED SHRIMP cabbage slaw | black bean purée |
avocado | pico de gallo | macha aioli 15/27

CRISPY CAULIFLOWER cabbage slaw |
pickled red onion | macha aioli | lime V 13/23

BIG PLATES

QUESABIRRIA lamb & queso Oaxaca quesadillas |
avocado | sesame seed & chile de árbol salsa |
onion & cilantro | lamb jus 25

FLANK STEAK HUARACHE black bean purée | avocado |
sautéed peppers & onion | crema | queso fresco |
pickled red onion 24

ENCHILADAS VERDES roasted chicken | onion |
salsa verde | crema | pepitas | queso Oaxaca 22

ENCHILADAS EN MOLE OAXAQUENO roasted chicken |
Oaxacan mole | crema | sesame seeds N 23

24-HOUR CARNITAS pickled vegetables | avocado |
onion & cilantro | tomatillo salsa | corn tortillas 26

FLAUTAS crispy rolled tacos | onion | lime | tomatillo salsa |
avocado | avocado crema | queso Cotija
potato V 23 | carnitas 26

MIXIOTE chile adobo marinated pork, cactus, potato,
& avocado leaves cooked in agave | Mexican rice |
cactus salad | corn tortillas 25

PORK SHANK slow cooked five hours | avocado |
pickled red onion | roasted tomato salsa | onion & cilantro |
corn tortillas 29

FAJITAS sautéed peppers & onion | choice of protein |
served with Mexican rice | black *or* pinto beans | salsa roja |
guacamole | fried jalapeño | cambray onion | corn tortillas
chicken 26 | steak 30 | shrimp 28 | vegetables V 24

CHILE RELLENO lightly fried poblano pepper *filled with*
queso Oaxaca, wild mushrooms & onion | crema |
tomato salsa | queso Cotija V 20

POZOLE ROJO braised pork stew | hominy | lettuce |
radish | Mexican oregano | crema | salsa macha |
tortilla chips 22 {*dining room only*}

SIDES

MEXICAN RICE 4 | PINTO BEANS 4 | BLACK BEANS 4 | PORK PINTO BEANS 4 | AVOCADO 5

V = vegetarian | VG = vegan | N = contains nuts

*Consumption of raw or uncooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

Copita adds a 3% surcharge to offset employee health insurance costs and other wage and benefit increases.

20% gratuity is added to parties of 8 or more guests.