



## | TO START |

Jicama & cucumber | chile de árbol | lime | flake salt

### SMALL PLATES

#### **Chips & Two Seasonal Salsas** - 5

Charred roma tomato | Tomatillo mint

#### **Guacamole** - 11

Avocado | chile serrano | cilantro | onion

#### **Papas Bravas** - 9

Roasted & fried Kennebec potatoes | jalapeños | avocado crema

#### **Tortilla Soup** - 7 cup / 12 bowl

Pulled chicken | summer vegetables | avocado | queso Cotija | tortilla ribbons

#### **Habanero Wings** - 14

Guajillo rubbed wings | habanero butter | avocado crema | chili powder

#### **Summer Watermelon Salad** - 14

Frisée | red cabbage | watermelon | jicama | cucumbers | spiced watermelon-mint dressing | queso Cotija | tortilla ribbons

#### **Heirloom Tomato Salad** - 14

Roasted sweet bell peppers | English cucumber | poblano dressing | basil | cilantro

#### **Queso Fundido** - 14

Oaxaca cheese | housemade red chorizo | rajas poblano | roasted pineapple

#### **Elote** - 12

Roasted corn on the cob | chipotle aioli | queso Cotija | red onions | cilantro | chili powder

### CEVICHEs

#### \* **Coctel Mixto** - 18

Maine lobster | bay scallops | flounder | tomato | orange | serrano | cucumber | avocado

#### \* **Coconut Campechano** - 16

Scallops | shrimp | flounder | lime | avocado | serrano | coconut & chile de árbol marinade | onion | cilantro

#### \* **Halibut Crudo** - 16

Local halibut | Bing cherries | Flambeau red radish | serrano pepper | fennel | frizzled fennel greens | black sesame seeds | epazote oil

#### \* **Shrimp Agua Chile Rojo** - 15

Gulf shrimp | pickled red onion | cucumber | radish | red Fresno peppers | cilantro | stone fruit | avocado | roma tomato | chile de árbol citrus marinade

### TACOS

Served on corn tortillas made by hand in house.

Available in orders of 2 or 4:

#### **Al Pastor** - 12 / 20

Achiote marinated and spit roasted pork | caramelized pineapple salsa | onion | cilantro

#### **Carne Asada** - 14 / 24

Marinated flank steak | charred tomatillo salsa | caramelized red onions | cilantro

#### **Summer Vegetable** - 12 / 19

Summer squash | Blue Lake green beans | sweet corn | panela cheese | roasted tomato sauce | squash blossoms

#### **Chicken Tinga** - 12 / 20

Braised chicken breast | tomato & onion | chipotle | avocado | crema | cilantro | queso fresco

#### **Fried Pork Belly** - 13 / 22

Pork belly | pickled red onions | pipian mole | cilantro

#### **Baja Style Cod** - 13 / 22

House battered cod | avocado, wasabi & parmesan aioli | cabbage slaw | micro shiso

### BIG PLATES

#### **Lamb Birria** - 22

Slow-cooked lamb | sesame seed & chile de árbol salsa | avocado | lamb jus | handmade tortillas

#### **Asada Platter** - 26

7oz. Flank steak | Veracruz-style brown rice | Ayocote beans | shishito pepper | pistachio salsa

#### **Quesabirria** - 24

Slow-cooked lamb & Oaxaca cheese quesadillas | sesame seed & chile de árbol salsa | avocado | lamb jus

#### **Enchiladas de Pollo en Mole Manchamanteles** - 20

Roasted chicken | mole sauce | apple | queso Oaxaca | almonds | crema

#### **24 Hour Carnitas** - 21

Braised pork | pickled vegetables | cilantro | onion | tomatillo & habanero salsa | handmade tortillas

#### **Wood-Roasted Chicken** - 20 half / 34 whole

Roasted potatoes | peppers & onions | salsa rustica | smoked bacon pinto beans

#### **Tacos Ahogados** - 15

Sweet potato | mole amarillo | braised swiss chard | queso Cotija | radish | chile de árbol

Add Carnitas - 6

**Our Menu is 100% Gluten-Free**

\*Consumption of raw or uncooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness.  
4% is added to your bill to cover California wage and benefit mandates.