

October 2021

| 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

Arugula Salad - 14

Golden and red beets | fennel | watermelon radish | seared queso fresco | poblano dressing

Harvest Fall Salad - 14

Red butter lettuce | Lady apple | Asian pear | red grapes | pumpkin seed brittle | dried cranberries | tomatillo vinaigrette

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 | leche de coco & chile de árbol marinade | onion | cilantro

* **Ahi Tuna** - 16

Pan seared ahi tuna | citrus achiote rub | Avocado-mint puree | pomegranate-pistachio salsa | black sesame seeds | radish | serrano

* **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

Fall Vegetable - 12 / 19

Kabocha puree | roasted butternut squash | poblano rajas | caramelized onion | spiced pumpkin seed | queso Cotija

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.