

## | TO START |

Jicama &amp; 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 &amp; fried Kennebec potatoes | jalapeños | avocado crema

**Habanero Wings** - 14

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

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

Pulled chicken | fall 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

Romaine hearts | 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

**Empanadas** - 14

Homemade green chorizo | queso Oaxaca | crema fresca | queso Cotija | arugula | radish

## | CEVICHEs |

\* **Coctel Mixto** - 18

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

\* **Coconut Campechano** - 16

Bay Scallops | Gulf shrimp | flounder | lime | avocado | serrano | leche de coco &amp; 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 | persimmons | 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 red onions | spiced pumpkin seed | queso Cotija

**Chicken Tinga** - 12 / 20

Braised chicken breast | tomato &amp; 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 &amp; parmesan aioli | cabbage slaw | micro shiso

## | BIG PLATES |

**Lamb Birria** - 22

Slow-cooked lamb | sesame seed &amp; 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 &amp; Oaxaca cheese quesadillas | sesame seed &amp; 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 &amp; habanero salsa | handmade tortillas

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

Roasted potatoes | peppers &amp; 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.