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**TO START**


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

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**SMALL PLATES**


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**Chips & Salsas** - 5.5

Charred roma tomato | tomatillo

**Guacamole** - 12

Chile serrano | cilantro | onion

**Papas Bravas** - 9

Roasted & fried Kennebec potatoes | jalapeños | avocado crema

**Habanero Wings** - 14

Guajillo rubbed wings | habanero butter | avocado crema

**Tortilla Soup** - 8 cup / 13 bowl

Wood-roasted chicken | fall vegetables | avocado | queso Cotija | tortilla ribbons

**Roasted Beets** - 15

Golden & red beets | Cara Cara orange | spiced pistachios | fried leeks | Laura Chenel goat cheese | basil | cranberry vinaigrette

**Asparagus Salad** - 14

Radicchio | escarole | sugar snap peas | candied pecans | kumquats | avocado-mint dressing

**Queso Fundido** - 14

Queso Oaxaca | housemade red chorizo | rajás poblano | roasted pineapple

**Bruselas** - 14

Roasted brussels sprouts | citrus vinaigrette | pomegranate | lime

**Mexican Truffle Empanadas** - 15

Huitlacoche | queso Oaxaca | sweet plantain masa | mole prieto | crema | sesame seeds | pickled red onion | peas

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**CEVICHEs**


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**Coctel Mixto** - 19

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

**Coconut Campechano** - 18

White gulf shrimp | bay scallops | flounder | lime | avocado | leche de coco & chile de árbol marinade | serrano | onion | cilantro

**Tostada de Ceviche** - 17

Rock cod | avocado | salsa macha | Persian cucumber | pineapple | cilantro | pickled red onion

**Halibut Crudo** - 19

Local Halibut | kumquats | serrano pepper | radish | mint | basil | lime juice | olive oil

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**TACOS**


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Served on corn tortillas made by hand in house. Available in orders of two or four.

**Al Pastor** - 13 / 22

Achiote marinated & spit-roasted pork | caramelized pineapple salsa | cilantro | onions

**Carne Asada** - 15 / 24

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

**Spring Vegetables** - 14 / 20

Sautéed asparagus | sugar snap peas | grilled onion | black bean purée | tomatillo salsa

**Chicken Tinga** - 13 / 22

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

**Crispy Pork Belly** - 13 / 22

Pickled red onions | mole pipian | cilantro

**Baja-Style Cod** - 14 / 23

Mexican slaw | avocado, wasabi & parmesan aioli | micro shiso | *available pan-seared*

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**BIG PLATES**


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**Quesabirria** - 25

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

**Enchiladas de Pollo Mole Manchamanteles** - 21

Roasted chicken | apple | queso Oaxaca | almonds | crema

**Shrimp Enchiladas** - 20

White gulf shrimp | salsa macha | poblano peppers | caramelized onion | roasted tomato | queso Cotija | crema | flambeau radish

**24-Hour Carnitas** - 22

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

**Wood-Roasted Chicken** - 24 half / 36 whole

Roasted potatoes | peppers & onions | salsa rústica | smoked bacon pinto beans | corn tortillas

**Champiñones Tetela** - 19

Filled with oyster mushrooms, epazote, queso Oaxaca, onion & garlic | black bean purée | crema fresca | queso Cotija | jalapeños

**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.