

## | To Start |

Jicama & cucumber with chile arbol, lime and flake salt

### | SMALL PLATES |

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

Charred roma tomato | Tomatillo mint

#### **Guacamole** - 10

Avocado | chile serrano | cilantro | onion

\$1 add queso Cotija

#### **Papas Bravas** - 8

Roasted & fried Kennebec potatoes | jalapeños | avocado crema

#### **Crab Empanada** - 14

Dungeness crab | plantain masa | tomato | peas | chipotle aioli

#### **Roasted Spanish Octopus** - 14

Marble potatoes | garlic | guajillo | cilantro | paprika

#### **Guajillo Shrimp** - 12

Pacific shrimp | mezcal | red onion | poblano | garlic | cilantro

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

Roasted chicken | seasonal vegetables | avocado | queso Cotija | tortilla strips

#### **Roasted Beet Salad** - 13

Avocado | chicory | escarole | apple | pumpkin seeds | lime dressing

#### **Apple & Pear Salad** - 13

Spring mix | string beans | pumpkin seeds | chili powder | chipotle dressing

#### **Habanero Wings** - 12

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

### | CEVICHE |

#### \* **Coctel Mixto** - 17

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

#### \* **Ceviche Tostada** - 12

Flounder | lime | red onion | cucumber | tomato | serrano | cilantro | avocado

#### \* **Coconut Campechano** - 14

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

#### \* **Halibut Crudo** - 14

Local Halibut | pomegranate | green onion | black sesame seeds | blood orange | lime | serrano | olive oil | cilantro

### | TACOS |

Served on corn tortillas made by hand in house

#### **Tres Al Pastor** - 12

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

Available in orders of two or four:

#### **Carne Asada** - 13/22

Marinated flank steak | poblano peppers | caramelized red onions | roasted garlic & jalapeño crema | cilantro

#### **Vegetarian Tacos** - 11/18

Roasted eggplant | zucchini | bell peppers | onion | tomato | tomatillo pico de gallo

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

Rotisserie chicken | braised tomato & onion | chipotle | avocado | crema | 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

#### **Oyster Taco** - 13/24

Deep fried tomatillo bay oyster | corn meal | cabbage slaw | serrano aioli

### | BIG PLATES |

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

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

#### **Enchiladas de Pollo en Mole Manchamanteles** - 19

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

#### **Short Rib Huarache** - 22

Coloradito mole | butternut squash | pinto beans | pickled onion

#### **24 Hour Carnitas** - 19

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

#### **Wood-Roasted Chicken** - 19/half 32/whole

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

#### **Tacos Ahogados** - 13

Potato | butternut squash | roasted tomato salsa | radish | onion | chile de arbol

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.