

# STARTERS

**BORDER GUACAMOLE** GF|80/20|V  
freshly mashed hass avocado | onion | jalapeño | cilantro | lime 9.75

**QUESO FUNDIDO**  
hatch chile | mexican cheeses | flour tortilla 9

**GREEN CORN TAMALES** GF|80/20  
sweet corn | crema | salsa fresca 8

**TORTILLA SOUP** GF|80/20  
roasted tomato chipotle broth | corn tortillas  
panela cheese | avocado 5 cup / 9 bowl  
add chicken 2

**PLANTAIN EMPANADAS** 80/20  
roasted plantains | organic black beans | poblano  
aged cotija | crema | salsa roja 10

**BRISKET TAQUITOS**  
slow roasted beef brisket | spicy slaw  
guacamole | crema | salsa fresca 11

**QUINOA FRITTERS** 80/20  
crunchy aztec grain | aged cotija cheese | aioli duo 8

# CEVICHE

**PERUVIAN CEVICHE** GF  
aji amarillo | ginger | lime | cucumber  
avocado | crispy plantains 13

**BAJA CEVICHE TOSTADA** GF  
shrimp | lime marinated sustainable seasonal fish  
tomato | jalapeño aioli 12

**CEVICHE DUO** GF  
baja ceviche | peruvian ceviche 16

# QUESADILLAS

hand rolled flour tortillas | mexican cheeses | guacamole | crema | salsa fresca

**CARNE ASADA QUESADILLA**  
grilled marinated steak | caramelized onions | arbol salsa 18

**CITRUS CHICKEN QUESADILLA**  
roasted tomatoes | serrano chiles 17

**WILD MUSHROOM QUESADILLA**  
huitlacoche | dried crushed peppers | roasted garlic | epazote 16

# SALADS

**FARMERS MARKET TOSTADA** 80/20  
kale | rainbow chard | beets | baby carrots | corn | guacamole  
organic black beans | cotija | crema 13  
chicken 15 steak 18 shrimp 19

**MEXICAN CHOPPED SALAD** 80/20  
grilled chicken | charred corn | roasted peppers | green chickpeas  
avocado | tomato | apple | tortilla chips | cumin vinaigrette 16  
steak 18 shrimp 19

# SIDES

**ROASTED CAULIFLOWER** GF  
chipotle garlic mojo 8

**BLISTERED TOMATOES & GREEN BEANS** GF|V  
romesco | toasted almonds 7

**ORGANIC RICE & BLACK BEANS** GF  
mexican cheeses 4

**CORN ESQUITE** GF  
cotija | chile spice | cilantro lime butter 6

V - vegan GF - gluten free 80/20 - 80% plant based ingredients  
Please advise us of any food allergies.

# ENTREES

**CHICKEN POBLANO ENCHILADAS** GF  
free range chicken | handmade corn tortillas | poblano crema  
grilled corn | wild mushrooms | mexican cheeses 23

**BEEF ENCHILADAS**  
brisket | caramelized onions | corn | arugula  
apples | oaxacan cheese | guajillo sauce 23

**YUCATAN PORK** GF  
achiote pork slow roasted in banana leaves | organic rice & black beans  
guacamole | plantains | grilled jalapeño | homemade tortillas 24

**SAUTÉED SHRIMP** GF  
ancho chile | slivered garlic | parsley | lime  
organic braised greens | organic rice 26

**CARNITAS NORTEÑAS**  
charro beans | cabbage slaw | chile verde | homemade tortillas 25

**GRILLED SKIRT STEAK**  
charred corn relish | organic black beans | avocado | tomato  
cucumber | handmade flour tortilla 26

**SALMON BOWL**  
baby squashes | market greens | farro salad | salsa verde 24

**VEGAN CRISPY QUINOA BOWL** 80/20|V  
kale | baby squash | carrots | bell peppers | corn  
green beans | yellow tomato sauce 17

**POLLO ADOBADO**  
achiote free range half chicken | cauliflower | garlic mojo | herb salad 23

# TACOS

three hand pressed corn tortillas | organic rice & black beans

**CARNITAS**  
slow roasted pork shoulder | shaved cabbage | red onion  
cilantro | queso fresco | serrano salsa 16

**SWEET POTATO BLACK BEAN** GF|80/20  
caramelized onions | grilled corn relish | poblano peppers  
panela cheese | chipotle salsa | pickled onions 14

**TACOS DE CAMARÓN** GF  
grilled gulf shrimp | mango slaw | aji amarillo aioli | avocado 21

**CARNE ASADA** GF  
grilled marinated steak | caramelized onions  
salsa fresca | guacamole | arbol salsa 17

**GRILLED FISH OR ENSENADA**  
sustainable seasonal fish | cucumber citrus slaw | avocado  
shredded lettuce | roasted jalapeño aioli 18

**CHICKEN PANUCHOS** GF  
black bean stuffed tortillas | grilled citrus chicken  
guacamole | pickled onions 15

**CRISPY RAJAS** GF|80/20  
creamy potatoes | roasted chiles | mexican cheeses  
guacamole | grilled corn relish | chipotle crema 14

**TACOS FLACOS** V  
huitlacoche | mushrooms | kale | leeks | sriracha aioli | lettuce cups 14

## SUSTAINABILITY



Organic long grain rice and black beans



Antibiotic/hormone free meats and poultry



Seasonal, locally grown ingredients



Sustainable seafood



No straws