

SHAREABLES

BORDER GUACAMOLE & CHIPS ^{GF} | 80/20 | V

freshly mashed hass avocado | onion | jalapeño | cilantro | lime 11.25

CHIPS & SALSA ^{GF} | 80/20

salsa arbol | salsa tomatillo 3.25

GREEN CORN TAMALES ^{GF} | 80/20

sweet corn | crema | salsa fresca 8.50

TORTILLA SOUP ^{GF} | 80/20

roasted tomato chipotle broth | corn tortillas
panela cheese | avocado 5.50 cup / 9.50 bowl
add chicken 2.50

PLANTAIN EMPANADAS ^{80/20}

roasted plantains | organic black beans | poblano
aged cotija | crema | salsa roja 8.50

PERUVIAN CEVICHE ^{GF}

aji amarillo | ginger | lime | cucumber
avocado | crispy plantains 13.75

BAJA CEVICHE TOSTADA ^{GF}

shrimp | lime marinated sustainable seasonal fish
tomato | jalapeño aioli 12.50

CEVICHE DUO ^{GF}

baja ceviche | peruvian ceviche 16.75

QUESADILLA

hand rolled flour tortilla | mexican cheeses | guacamole | crema
salsa fresca 12.50 chicken 16.50 steak 17.50 veggie 16.50

BRISKET TAQUITOS

slow roasted beef brisket | spicy slaw | guacamole
crema | salsa fresca 9.75

SALADS & BOWLS

STEAK SALAD

pan seared steak | heirloom tomatoes | avocado | roasted peppers
peruvian corn | cabrales blue cheese | spring greens
citrus jalapeño vinaigrette | seeded flour tortilla 18

TACO BOWL ^{GF}

organic black beans & rice | cabbage salad | guacamole | salsa fresca
arbol sauce | corn tortillas 12 chicken 15 pork 15 steak 16
impossible picadillo 19

FARMERS MARKET TOSTADA ^{80/20}

kale | rainbow chard | beets | baby carrots | corn | guacamole
organic black beans | cotija | crema 13.25
chicken 15.50 steak 18.50 shrimp 19

MEXICAN CHOPPED SALAD ^{80/20}

charred corn | roasted peppers | green chickpeas
avocado | tomato | apple | tortilla chips | cumin vinaigrette 13.25
chicken 15.50 steak 18.50 shrimp 19

VEGAN CRISPY QUINOA BOWL ^V

kale | root vegetables | carrots | poblano peppers | corn
brussel sprouts | salsa verde 16.25 impossible picadillo 19.50
chicken 18.25 steak 19.50 shrimp 21 salmon 24

V - vegan

GF - gluten free

80/20 - at least 80% plant based ingredients

PLATOS FUERTES

CHICKEN POBLANO ENCHILADAS ^{GF}

free range chicken | handmade corn tortillas | poblano crema
grilled corn | wild mushrooms | mexican cheeses 18.50

GRILLED SKIRT STEAK

charred corn relish | organic black beans | avocado | tomato
cucumber | handmade flour tortilla 23.50

SHRIMP DIABLO

guajillo chile | roasted peppers | caramelized onions | white wine 23.50

YUCATAN PORK

achiote pork slow roasted in banana leaves | organic rice & black beans
guacamole | plantains | grilled jalapeño | homemade tortillas 19.25

GRILLED CHICKEN, BACON & AVOCADO TORTA

jalapeño bacon | triple cream brie | avocado | pickled jalapeños
roasted jalapeño aioli | telera bread | cumin fries 15.25

BG BURGER OR IMPOSSIBLE BURGER

wagyu | chipotle aioli | romaine | salsa fresca | chile relleno
cumin fries 16.50

TAQUERIA

two tacos with choice of corn tortillas | flour tortillas | lettuce 9.25
combo - two tacos and your choice of two sides 12.50 add a taco 3.75

CARNITAS

slow roasted pork shoulder | shredded lettuce | red onion
cilantro | queso fresco | serrano salsa

SWEET POTATO BLACK BEAN ^{GF} | 80/20

caramelized onions | grilled corn relish | poblano peppers
panela cheese | salsa roja | pickled onions

CARNE ASADA ^{GF}

grilled marinated steak | caramelized onions
salsa fresca | guacamole | arbol salsa

GRILLED FISH OR ENSENADA

sustainable seasonal fish | citrus slaw | avocado
grapefruit | roasted jalapeño aioli

CHICKEN PANUCHOS ^{GF}

black bean stuffed tortillas | grilled citrus chicken
guacamole | pickled onions

TACOS FLACOS ^V

huitlacoche | mushrooms | kale | leeks | sriracha aioli

SIDES

ROASTED CAULIFLOWER ^{GF}

chipotle garlic mojo 8

BRUSSEL SPROUTS ^{GF}

salsa verde | pomegranate seeds | cotija 7

BLACK BEANS ^{GF}

mexican cheeses 3

ORGANIC RED RICE ^{GF} 3

CORN ESQUITE ^{GF}

cotija | chile spice | lime 6

MEXICAN COLESLAW ^{GF}

lettuce | cabbage | carrots | pepitas | oregano vinaigrette 7

