

## SHAREABLES

### BORDER GUACAMOLE & CHIPS <sup>GF</sup> | 80/20 | V

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

### CHIPS & SALSA <sup>GF</sup> | 80/20

salsa arbol | salsa tomatillo 3.25

### QUESO FUNDIDO

hatch chile | mexican cheeses | flour tortilla 9.75

### GREEN CORN TAMALES <sup>GF</sup> | 80/20

sweet corn | crema | salsa fresca 8.50

### TORTILLA SOUP <sup>GF</sup> | 80/20

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

### PLANTAIN EMPANADAS <sup>80/20</sup>

roasted plantains | organic black beans | poblano  
aged cotija | crema | salsa roja 10.50

### BRISKET TAQUITOS

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

### CRISPY RAJAS TAQUITOS

creamy potatoes | roasted chiles | mexican cheeses | avocado  
grilled corn relish | chipotle crema 10.75

### QUESADILLA

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

### QUINOA FRITTERS <sup>80/20</sup>

crunchy aztec grain | aged cotija cheese | aioli duo 8

## CEVICHE

### PERUVIAN CEVICHE <sup>GF</sup>

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

### BAJA CEVICHE TOSTADA <sup>GF</sup>

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

### CEVICHE DUO <sup>GF</sup>

baja ceviche | peruvian ceviche 16.75

## SALADS & BOWLS

### FARMERS MARKET TOSTADA <sup>80/20</sup>

kale | rainbow chard | beets | baby carrots | corn | guacamole  
organic black beans | cotija | crema 13.25  
chicken 15.50 steak 18.50 shrimp 19.50

### MEXICAN CHOPPED SALAD <sup>80/20</sup>

charred corn | roasted peppers | green chickpeas  
avocado | tomato | apple | tortilla chips | cumin vinaigrette 13.25  
add chicken 3.25 steak 5.25 shrimp 5.75 salmon 7.75

### VEGAN CRISPY QUINOA BOWL <sup>V</sup>

kale | root vegetables | carrots | poblano peppers | corn  
brussels sprouts | salsa verde 16  
add chicken 3.25 steak 5.25 shrimp 5.75 salmon 7.75  
impossible picadillo 5

V - vegan | GF - gluten free | 80/20 - at least 80% plant based ingredients

Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please advise us of any food allergies.

## PLATOS FUERTES

### CHICKEN POBLANO ENCHILADAS <sup>GF</sup>

free range chicken | handmade corn tortillas | poblano crema  
grilled corn | wild mushrooms | mexican cheeses 23.50

### YUCATAN PORK <sup>GF</sup>

achiote pork slow roasted in banana leaves | organic rice & black beans  
guacamole | plantains | grilled jalapeño | homemade tortillas 24.25

### SHRIMP DIABLO <sup>GF</sup>

guajillo chile | white wine | roasted poblano | kale  
caramelized onion | homemade tortillas 26

### GRILLED SKIRT STEAK

charred corn relish | organic black beans | avocado | tomato  
cucumber | handmade flour tortilla 26.25

### WHOLE FISH VERACRUZANA

market fish | capers | olives | tomato confit | sautéed greens  
white wine broth 30

### POLLO ADOBADO

achiote free range chicken breast | cauliflower | garlic mojo 23.50

### STEAK CHURRASCO

prime new york strip | corn esquite | brussels sprouts  
chimichurri | cotija 32.75

## TAQUERIA

three tacos with your choice of two sides  
choice of corn tortillas | flour tortillas | lettuce

### CARNITAS

slow roasted pork shoulder | cabbage slaw | red onion  
cilantro | queso fresco | serrano salsa 18.50

### SWEET POTATO BLACK BEAN <sup>GF</sup> | 80/20

caramelized onions | grilled corn relish | poblano peppers  
mexican cheeses | chipotle salsa | pickled onions 18.50

### CARNE ASADA <sup>GF</sup>

grilled marinated steak | caramelized onions  
salsa fresca | guacamole | arbol salsa 19.75

### GRILLED FISH OR ENSENADA

sustainable seasonal fish | citrus slaw | avocado  
grapefruit | roasted jalapeño aioli 20

## SIDES

### ROASTED CAULIFLOWER <sup>GF</sup>

chipotle garlic mojo 8

### BRUSSELS SPROUTS <sup>GF</sup>

salsa verde | pomegranate seeds | cotija 7

### BLACK BEANS <sup>GF</sup>

mexican cheeses 3

### ORGANIC RED RICE <sup>GF</sup> 3

### CORN ESQUITE <sup>GF</sup>

cotija | chile spice | lime 6

### MEXICAN COLESLAW <sup>GF</sup>

lettuce | cabbage | carrots | pepitas | oregano vinaigrette 7

