

## 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

arbol salsa | tomatillo salsa 3.25

### 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 8.50

### QUESADILLA

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

### CRISPY RAJAS TAQUITOS

creamy potatoes | roasted chiles | mexican cheeses | avocado  
grilled corn relish | chipotle crema 9.75

### BRISKET TAQUITOS

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

## 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

### 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 <sup>GF</sup>

citrus chicken | organic black beans & rice | cabbage salad  
guacamole | salsa fresca | arbol salsa | corn tortillas 15.50  
sub carnitas 1 steak 2 impossible picadillo 3.50

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

kale | rainbow chard | beets | baby carrots | corn | guacamole  
organic black beans | cotija | crema 13.25  
add chicken 3.25 steak 5.25 shrimp 5.75 salmon 7.75

### 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 15.25  
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 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 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 12.50 add a taco 3.75

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

caramelized onions | grilled corn relish | poblano peppers  
mexican cheeses | salsa roja | pickled onions 12.50 add a taco 3.75

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

grilled marinated steak | caramelized onions  
salsa fresca | guacamole | arbol salsa 13.75 add a taco 4.25

### GRILLED FISH OR ENSENADA

sustainable seasonal fish | citrus slaw | avocado  
grapefruit | roasted jalapeño aioli 14.00 add a taco 4.50

### CHICKEN PANUCHOS <sup>GF</sup>

black bean stuffed tortillas | grilled citrus chicken  
guacamole | pickled onions 13.75 add a taco 4

### TACOS FLACOS <sup>V</sup>

huitlacoche | mushrooms | kale | leeks  
sriracha aioli 12.50 add a taco 3.75

## 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

