

SHAREABLES

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

freshly mashed hass avocado | onion | jalapeño | cilantro | lime 11.75

CHIPS & SALSAS ^{GF} | 80/20

arbol salsa | tomatillo salsa 3.50

QUESO FUNDIDO

hatch chile | mexican cheeses | flour tortilla 10.25

GREEN CORN TAMALES ^{GF} | 80/20

sweet corn | crema | salsa fresca 8.75

TORTILLA SOUP ^{GF} | 80/20

roasted tomato chipotle broth | corn tortillas
panela cheese | avocado 5.75 cup / 9.75 bowl
add chicken 2.50

PLANTAIN EMPANADAS ^{80/20}

roasted plantains | organic black beans | poblano
aged cotija | crema | salsa roja 10.75

BRISKET TAQUITOS

slow roasted beef brisket | spicy slaw
guacamole | crema | salsa fresca 11.75

CRISPY RAJAS TAQUITOS

creamy potatoes | roasted chiles | mexican cheeses | avocado
grilled corn relish | chipotle crema 11.75

QUESADILLA

hand rolled flour tortilla | mexican cheeses | guacamole
crema | salsa fresca 12.75
add chicken 4 steak 5 veggie 4

QUINOA FRITTERS ^{80/20}

crunchy aztec grain | aged cotija | aioli duo 8.75

ROASTED CAULIFLOWER ^{GF}

chipotle garlic mojo | cotija 8

CEVICHE

PERUVIAN CEVICHE ^{GF}

aji amarillo | ginger | lime | cucumber
avocado | crispy plantains 14

BAJA CEVICHE TOSTADA ^{GF}

shrimp | lime marinated sustainable seasonal fish
tomato | jalapeño aioli 12.75

CEVICHE DUO ^{GF}

baja ceviche | peruvian ceviche 17

SALADS & BOWLS

SHAVED MARKET SALAD ^{80/20}

black kale | frisee | heirloom carrots | watermelon radish | orange segments
asparagus | citrus vinaigrette | bee pollen 13.75
add chicken 3.25 steak 5.25 shrimp 5.75 salmon 7.75

THE NEW CHOPPED SALAD ^{80/20}

organic spinach | quinoa | broccolini | roasted yams | apples | avocado
tomatoes | garbanzo beans | spiced almonds | chia seed vinaigrette 13.75
add chicken 3.25 steak 5.25 shrimp 5.75 salmon 7.75

VEGAN CRISPY QUINOA BOWL ^V

kale | sautéed summer vegetables | poblano peppers
corn | salsa verde 16.50
add chicken 3.25 steak 5.25 shrimp 5.75 salmon 7.75
impossible picadillo 5

PLATOS FUERTES

CHICKEN POBLANO ENCHILADAS ^{GF}

free range chicken | handmade corn tortillas | poblano crema
grilled corn | wild mushrooms | mexican cheeses 24

YUCATAN PORK ^{GF}

achiote pork slow roasted in banana leaves | organic rice & black beans
guacamole | plantains | grilled jalapeño | homemade tortillas 24.75

SHRIMP DIABLO ^{GF}

guajillo chile | white wine | roasted poblano | kale
caramelized onion | homemade tortillas 26.25

GRILLED SKIRT STEAK

charred corn relish | organic black beans | avocado | tomato
cucumber | handmade flour tortilla 26.75

SEABASS VERACRUZANA

capers | olives | tomato confit | sautéed greens
white wine broth | organic rice 27

POLLO ADOBADO

achiote free range chicken breast | cauliflower | garlic mojo 23.75

STEAK CHURRASCO

prime new york strip | corn esquite | roasted squash
chimichurri | cotija 33.25

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 18.75

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

caramelized onions | grilled corn relish | poblano peppers
mexican cheeses | chipotle salsa | pickled onions 18.75

CARNE ASADA ^{GF}

grilled marinated steak | caramelized onions
salsa fresca | guacamole | arbol salsa 20.25

GRILLED OR ENSENADA FISH

sustainable seasonal fish | citrus slaw | avocado
grapefruit | roasted jalapeño aioli 20.25

SIDES

SUMMER TOMATO SALAD ^{GF}

cucumber | garlic mojo vinaigrette | cotija
sunflower seeds 8.50

ROASTED SQUASH ^{GF}

green zucchini | yellow squash | pomegranate seeds
salsa verde | queso fresco 7.50

ORGANIC BLACK BEANS ^{GF}

mexican cheeses 3.25

ORGANIC RED RICE ^{GF} 3.25

CORN ESQUITE ^{GF}

cotija | chile spice | lime 6.25

MEXICAN COLESLAW ^{GF}

lettuce | cabbage | carrots | pepitas | oregano vinaigrette 7.25

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.

