

## APPETIZERS | CEVICHE

- queso fundido** chihuahua cheese, shishito peppers, cilantro, onion, rock shrimp, chorizo 13
- nachos** tortilla chips, mango-braised beef, cheddar, black beans, jalapeños, tomato, sour cream, scallion 14
- sautéed calamari** salsa huevona, cilantro, ciabatta toast 16
- sopes** corn masa cup, chicken tinga, queso fresco, sour cream 8
- plantanos de ropa vieja** plantains, stewed beef, queso fresco, aji amarillo aioli 9
- tamales** sweet corn, ricotta, poblano cream sauce 8
- guacamole** made fresh daily 10
- market ceviche** *see server for daily presentation* MP
- traditional ceviche** tilapia, tomato, onion, green olives, cilantro, serrano 12
- duo ceviche** small portion of each ceviche 13
- appetizer sampler** nachos, ceviche tradicional, tamale 16

## MEAT | SEAFOOD | VEGETABLES

- surf & turf** carne asada, shrimp, truffle mashed potatoes, asparagus, mushrooms, ancho-demi glaze 32
- filet** cabrales bleu cheese, truffle mashed potatoes, asparagus, habanero-red wine reduction 36
- carne asada** marinated skirt steak, chimichurri, yukon gold potatoes, plantains, rapini, roasted red pepper sauce 27
- roasted chicken** fingerling potatoes, poblano peppers, frisee, chorizo, mole 22
- ropa vieja** stewed beef, polenta cake, pico de gallo, queso fresco, aji amarillo 18
- cheeseburger** american wagyu, sharp cheddar, brioche, chipotle mayo, tomato, red onion, arugula, hand-cut fries 15 { bacon +1 }
- cochinita pibil** pork shoulder, achiote, pickled red onion, black beans, habenero or serrano salsa on the side 18
- rainbow trout** green beans, chayote, carrot, potato, tomato-saffron sauce 22
- scallops** butternut squash risotto, green peas, kale, japanese mushrooms, blood orange-habanero sauce 32
- salmon** spaghetti squash, sweet corn, spinach, poblano cream sauce 25
- shrimp** black rice, sweet potatoes, mushrooms, kale, chipotle cream sauce 23
- calabaza** acorn squash, arborio rice, mushrooms, yucca, chayote, sweet corn, serrano-butter sauce 18
- roasted cauliflower** balsamic reduction, almonds, shishito peppers, manchego cheese 14
- enchiladas** handmade tortillas, carrots, turnips, chayote, mushroom, chihuahua cheese, arugula, tomatillo salsa 15

## TACOS | SALADS | SIDES

- fried fish tacos** beer battered cod, mango pico de gallo, smoked cabbage, morita aioli, cilantro 16
- blackened fish tacos** blackened tilapia, mango pico de gallo, smoked cabbage, morita aioli, cilantro 16
- taco of the month** *see server for presentation* MP
- house salad** mixed greens, citrus fruit, jicama, candied pumpkin seeds, house dressing 12
- seasonal salad** *see server for daily presentation* 12
- sides** plantains | sweet potato fries | truffle fries | sauteed vegetables | black beans & rice | 6 each



## MARGARITAS

<b>cakuhla</b> milagro silver, cointreau, fresh lime juice	11
<b>coyopa</b> milagro reposado, gran torres, fresh lime juice	10
<b>cozaana</b> milagro anejo, grand marnier, agave nectar, fresh lime juice	13
<b>pickanna</b> sauza gold, triple sec, fresh lime juice	9
<b>zipakna</b> del maguey mezcal, gran torres, bitters, fresh lime juice	13
<b>frutas picantes</b> serrano-infused milagro silver, fresh lime juice, fruit puree	11

## BEBIDAS

<b>la morita</b> corralejo reposado, blueberry & morita infused simple syrup, orange juice, raspberry	10
<b>mezcal mule</b> del maguey mezcal, milagro silver, ancho reyes liqueur, ginger beer	11
<b>paloma</b> dulce vida grapefruit, dulce vida silver, agave nectar, squirt	10
<b>mangaso</b> cruzan mango rum, mango puree, fresh lime juice	11
<b>el pepinito</b> cruzan citrus rum, cucumber, habanero syrup, fresh lime juice, chipotle	11
<b>el jengibre</b> absolut pear, muddled ginger, habanero syrup, fresh lime juice	11
<b>mojito</b> cruzan citrus rum, muddled lime, mint, soda water classico   coconut   pineapple   mango	10
<b>caipirinha</b> leblon cachaça, muddled lime, simple syrup	10
<b>sangria</b> from scratch, red or white	8/30
<b>old fashioned</b> bulliet rye, medley bros bourbon, ancho reyes, chipotle syrup, angostura, luxardo cherry	11
<b>purees</b> strawberry, prickly pear, mango, pomegranate, blood orange, cucumber, guava +1	

## CERVEZA DE BARRIL

<b>three floyd's brewing</b> rotating handle	6.5
<b>marz community brewing</b> rotating handle	7.5
<b>modelo</b> especial	6
<b>dos equis</b> amber	6
<b>revolution</b> anti-hero ipa	7

## BOTELLAS | all 6

negra <b>modelo</b>
<b>pacifico</b>
<b>corona</b> extra
<b>victoria</b>
<b>xingu</b> black beer
<b>lagunitas</b> ipa
<b>two brothers</b> prairie path
<b>miller</b> lite
<b>stella artois</b>
<b>krombacher</b> n.a.

## BEBIDAS N.A.

<b>fresh lemonade</b>	5
<b>fresh limeade</b>	5
<b>san pellegrino</b>	5
<b>mexican coke</b>	4

## VINO

### **copas blanco**

<i>albariño</i> <b>RAIMAT catalonia, españa 2016</b> green apple, pineapple, white flowers	8	12	32
<i>cava</i> <b>GRAMONA "LA CUVEE" penedes, españa 2013</b> pineapple, peach, violet	12	-	48
<i>chardonnay</i> <b>STAG'S LEAP "HANDS OF TIME" napa valley, chardonnay 2016</b> poached pear, lemon peel, tangerine	12	18	48
<i>pinot grigio</i> <b>ZENATO valpolicella, italia 2016</b> citrus fruit, green apple, melon	8	12	32
<i>riesling</i> <b>VON WINNING pfalz, germany 2015</b> white peach, lemon zest, basil	10	15	40
<i>sauvignon blanc</i> <b>HONIG napa valley, california 2016</b> kiwi, grapefruit, lemongrass	11	16	44
torrontes <b>HERMANOS valle de cafayate, argentina 2016</b> pineapple, lemon zest, dry finish	9	13	36
<i>verdejo</i> <b>TELMO RODRIGUEZ rueda, españa 2016</b> citrus, tropical fruit, minerality	8	12	32

### **copas rojo**

<i>a proper claret</i> <b>BONNIE DOON california 2014</b> ripe plum, violet, cedar	12	18	44
<i>cabernet sauvignon</i> <b>COUSIÑO MACUL valle central, chile 2015</b> dry bing cherry & boysenberry, bright & dry spicy finish	8	12	32
<i>cabernet sauvignon</i> <b>JASON STEPHENS santa clara valley, california 2013</b> vanilla, luxardo cherry, clove	12	18	48
<i>carménère</i> <b>CASA SILVA colchagua valley, chile 2015</b> blackberry jam, boysenberry, tobacco	10	15	40
<i>garnacha</i> <b>VOLADOR montsant, españa 2016</b> cherry, rhubarb, white pepper	10	15	40
<i>malbec</i> <b>FESTIVO mendoza, argentina 2014</b> ripe strawberry, violet	8	12	32
<i>pinot noir</i> <b>MONTGRAS leyda valley, chile 2016</b> raspberry, cherry, cracked black pepper	9	13	36
<i>tempranillo</i> <b>DIAZ BAYO ribera del duero, espana 2014</b> ripe strawberry, cigar box	11	16	44

