

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 12
- sautéed calamari** salsa huevona, cilantro, ciabatta toast 16
- sopes** corn masa cup, chicken tinga, queso fresco, sour cream 8
- platanos 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** market fish, cucumber, jicama, red onion, cilantro, citrus-habanero sauce 12
- aguachile ceviche** salmon, cucumber, red onion, cilantro, avocado, aguachile sauce 12
- traditional ceviche** tilapia, tomato, onion, green olives, cilantro, serrano 12
- trio ceviche** small portion of each ceviche 18
- appetizer sampler** nachos, ceviche tradicional, tamale 16

MEAT | SEAFOOD | VEGETABLES

- surf & turf** carne asada, shrimp, potato gratin, asparagus, mushrooms, ancho-demi glace 32
- filet** cabrales bleu cheese, potato gratin, asparagus, ancho-demi glace 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
- pork tenderloin** brined duroc pork, sweet potato puree, brussels sprouts, mole negro 24
- 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
- scallops** butternut squash puree, green beans, yuzu-habanero beurre blanc 32
- salmon** spaghetti squash, sweet corn, spinach, poblano cream sauce 25
- shrimp** black rice, sweet potato, 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
- kale salad** purple and green kale, brussels sprouts, apple, caramelized pecans, queso fresco, jalapeño balsamic 12
- watermelon salad** arugula, watermelon, shaved red onion, toasted almonds, feta, tajin-chipotle vinaigrette 12
- sides** plantains | sweet potato fries | truffle fries | sauteed vegetables | black beans & rice | 6 each



MARGARITAS

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

BEBIDAS

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

CERVEZA DE BARRIL

modelo especial	6
dos equis amber	6
revolution anti-hero ipa	7
marz community brewing rotating handle	8.5
see server for daily selection of rotating craft handles	

BOTELLAS | all 6

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

BEBIDAS N.A.

fresh lemonade	5
fresh limeade	5
san pellegrino	5
mexican coke	4

VINO

copas blanco

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

copas rojo

<i>cabernet sauvignon</i> COUSIÑO MACUL valle central, chile 2015 dry bing cherry & boysenberry, bright & dry spicy finish	8	12	32
<i>cabernet sauvignon</i> JASON STEPHENS santa clara valley, california 2013 vanilla, luxardo cherry, clove	12	18	48
<i>carménère, syrah</i> MAYU elqui valley, chile 2014 ripe plum, vanilla, spice	8	12	32
<i>garnacha</i> VOLADOR montsant, españa 2016 cherry, rhubarb, white pepper	10	15	40
<i>malbec</i> FESTIVO mendoza, argentina 2014 ripe strawberry, violet	8	12	32
<i>pinot noir</i> MONTGRAS leyda valley, chile 2016 raspberry, cherry, cracked black pepper	9	13	36
<i>red wine blend</i> HEDGES "CMS" columbia valley, washington 2014 strawberry, smoke, vanilla	9	13	36
<i>tempranillo</i> IZADI 'RESERVA' rioja, españa 2012 cherry, licorice, spice	11	16	44

