

Platos Para Compartir

Tamal Yucateco

achiote roasted chicken / habanero-tomato sofrito /
pickled red onion

\$7

Morcilla

pork belly blood sausage / epazote-black bean pureé /
roasted onion-habanero salsa / tortillas

\$10

Pulpo a la Parrilla

grilled citrus-garlic spanish octopus / peruvian roasted
potato / achiote butter sauce / roasted pepper salsa

\$13

Empanada de Rajas

roasted corn / roasted poblano peppers /
asadero cheese / salsa fresca

\$7

Costillas y Salsa Verde

grilled pork ribs / green chili / cilantro-onion-
radish salad

\$11

Panucho

black bean pureé stuffed house-made tortillas / tinga
chicken / avocado / pickled red onion / chicken-chipotle jus

\$8

Elote con Hongos y Queson

white grit cakes / roasted wild mushroom conserva / sweet pea butter sauce / queson

\$9

Sopa y Ensalada

Gazpacho

roasted corn / heirloom tomato / cilantro /
mexican crema / avocado puree

\$8

Suerte Chop Salad

romaine lettuce / roasted mushrooms / queson /
pepitas / avocado / cilantro-lime vinaigrette

\$9

Tijuana Salad

romaine lettuce / cherry heirloom tomato / chipotle
cotija cheese dressing / citrus tortilla crumble

\$9

Lo Frio

*Ceviche Yucateco

scottish salmon / shrimp / spanish octopus /
avocado / tomato / onion / cilantro /
lime juice / habanero pepper / tortilla chips

\$16

*Hamachi Aguachile

yellowtail / cucumber-lime-serrano water /
papaya-jicama salad / sweet pepper jam

\$13

*Coctel de Camaron

spiced poached shrimp / cocktail sauce /
tomato / onion / cilantro / cucumber / chips

\$14

All tortillas made in house daily

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness*

Platos Fuertes

Pollo con Mole

half pan roasted chicken / spanish rice /
oaxacan dark mole / sesame seeds / tortillas

\$21

Pescado a la Plancha

crispy skin on Colorado stripebass / heirloom
vegetable and potatoe pico / pickled jalapeño
aioli / spanish rice

\$22

Chile Relleno

requeson / calabacitas / corn / pea butter sauce /
sweet pea salad / pecans

\$15

Chuleta de Puerco

10 oz berkshire pork chop / epazote - black bean puree /
grilled cactus salad / achiote pan sauce / tortillas

\$26

Acompañamientos

Yucca Frites

chipotle-apricot glaze

\$5

Arroz con Frijoles

white rice and black beans / pickled cabbage

\$5

House-Made Tortillas \$3

Ensalada de Nopal

grilled cactus / onion / tomato / cilantro /
radish / lemon vinaigrette

\$5

Maduros Picositos

crispy plantains / chipotle powder / crema fresca

\$4

Tacos

Calabacitas

sofrito / zucchini / yellow squash / griddled
panela cheese / toasted-spicy pepitas

\$4

Pollo al Pastor

mexican chiles / pineapple / marinated grilled
chicken / pineapple salsa

\$4

Barbacoa de Borrego

guajillo pepper-steamed lamb neck and cheek /
radish-cilantro-onion salad

\$4

Taco de Baja

citrus marinated-fried catfish / cabbage
salad / avocado-roasted garlic aioli

\$4

Que Bueno Classics



Chips & Salsa

tomatillos / roma tomato salsa /
house-made tortilla chips

\$3

Queso Fundido

asadero and chihuahua cheese / house-made
tortillas / choice of rajas or chorizo

\$11

Guacamole

avocados / onion / cilantro / tomato / jalapeño pepper /
lime juice / house-made tortilla chips

\$7

Chicken Enchiladas

chihuahua cheese / guajillo-tomato red sauce /
black bean puree / mexican rice / crema fresca

\$16

*Fajitas

roasted peppers and onions / house-made tortillas / accouterments

Vegetarian \$19 • Chicken Breast \$19 • Sirloin Steak \$21 • Shrimp \$23

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