

Aperitivos

Chips & Salsa

roma tomato salsa / onion / cilantro
house-made tortilla chips

\$3

Guacamole

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

\$7

Queso Fundido

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

\$11

*Ceviche Yucateco

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

\$16

Sopa y Ensalada

Pozole Verde de Puerco

hominy / pork / salsa verde /
onion / cilantro / radish

\$10

Calabaza y Queson

roasted butternut squash / roasted apples /
chimichuri / spicy pecans

\$9

Platos Para Compartir

Pollo al Pastor Quesadilla

marinated grilled chicken / crema / guacamole /
salsa / asadero cheese

\$14

Morcilla

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

\$10

Pulpo a la Parrilla

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

\$13

Chicken and Cheese Empanada

avocado sauce / cotija cheese

\$7

Costillas y Salsa Verde

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

\$11

Panucho

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

\$9

Elote con Hongos y Queson

white grit cakes / roasted wild mushroom conserva / vegetarian green chile

\$9

All tortillas made in house daily

**These items may be served raw or undercooked or contain raw or undercooked ingredients.*

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

Platos Fuertes

*Paella

salmon / octopus / shrimp / heirloom tomato / cilantro / spanish rice / saffron broth

\$21

Chicken Enchiladas

chihuahua cheese / red/green or mole sauce / black bean pureé / mexican rice / crema fresca

\$16

Pollo con Mole

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

\$19

Chile Relleno

calabacitas / corn / salsa roja y crema de queso / pepitas

\$15

Ancho Chili Costillas des res

ancho chili-braised short ribs / creamy hominy / pepitas / pickled red onion serrano peppers

\$22

Tamale de Puerco en Adobo

green chile / cheese / rice / epazote-black bean puree

\$15

*Fajitas

roasted peppers and onions / house-made tortillas / accoutrements

Vegetarian \$19 | Chicken \$19 | Asada \$21 | Shrimp \$23

Acompañamientos

Yucca Frites

chipotle-apricot glaze

\$5

Arroz con Frijoles

white rice and black beans / pickled cabbage

\$5

Maduros Picositos

crispy plantains / chipotle powder / crema fresca

\$4

Ensalada de Nopal

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

\$5

Calabacitas

sofrito / zucchini / yellow squash

\$5

House-Made Tortillas (3)

\$3

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

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