### APERITIVOS

**Chips & Salsas - 5**
Combination of Two Different House-Made Salsas, House-Made Chips

- **Guacamole - 8**
  Mexican Avocados, Red Onion, Cilantro, Lime Juice, Jalapeño, Habanero, House-Made Tortilla Chips

- **Tuetano de Res - 12**
  Roasted Bone Marrow, Red Onion, Shaved Fennel, Tomatillo Jam, Cilantro & Red Radish Salad, Three House-Made Tortillas

- **Tocino - 10**
  Mezcal Braised Pork Belly, Frijoles Charros, Molcajete Salsa

- **Panucho - 9**
  House-Made Tortilla stuffed with Black Bean Puree, Avocado, Achioti Braised Chicken, Pickled Red Onions, Tomato

- **Costillas en Adobo - 9**
  Grilled Pork Ribs, Red Chile Adobo, Red Radish, Cilantro & Red Onion Salad

- **Queso Fundido - 12**
  Asadero, Mozarella & Chihuahua Cheeses, Choice Of: Carne Asada, Pollo Adobado, House-Made Chorizo, Rajas (Fire Roasted Poblano Peppers), or Mushroom Conserva

- **Tamal Oaxaqueno - 10**
  Guajillo & Morita Roasted Chicken, Tomato Sofrito, Queso Panela

- ***Ceviche - 15**
  White Fish or Shrimp, Ever Rotating Preparation & Style

- **Quesadilla - 14**
  Choice of: Carne Asada, Carnitas, Pollo Adobado, Mushroom Conserva or House-Made Chorizo

- **Molotes - 7**
  White Corn Masa, Asadero Cheese, Rajas, Pickled Red Onions, Avocado Mousse

### SOPA Y ENSALADA

- **Sopa de Tortilla - 10**
  Pasilla, Arbol & Morita Chile Chicken, Broth, Queso Cotija, Pulled Oven Roasted Chicken, Crema Mexicana, Chayote, Avocado, Crispy Tortilla, Yellow Squash, Zucchini, Potato

- **Ensalada de Invierno - 10**
  Roasted Beets, Roasted Carrots, Parsnip Puree, Shaved Fennel, Red Radish, Goat Cheese, Tangerine & Orange Glaze, Amaranth & Almonds

- **Sopa del Dia - 10**
  Seasonal, Ever Rotating Preparation & Style

- **Suerte Caesar Salad - 10**
  Baby Romaine, Suerte Caesar Dressing, Shaved Red Onions, Heirloom Cherry Tomatoes, Cotija Cheese, Tortilla Croutons

With a love for Mexican food, we crafted our menu to showcase Mexico’s diverse regions, from Jalisco to Yucatan. Our modern expression of Mexican flavors combine history, culture and passion, culminating in an authentic tasting experience. ¡Buen Provecho!

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

Pozole - 12
Pork, Hominy, Accoutrements
Choice of Salsa - Chile Rojo or Chile Verde

Pollo en Mole - 20
Half Roasted Chicken, Rice, Oaxacan Mole,
Seeds & Nuts Medley

Costillas en Chile Rojo - 22
Red Chile Braised Beef Short ribs, Creamy Hominy
Almonds & Cashews, Pickled Fennel Salad

Lomo Adobado - 28
Chile-Rubbed Pork Loin, Herbs,
Three Mexican Cheese Polenta

Fajitas
Roasted Red & Poblano Peppers,
House-Made Tortillas, Accoutrements
Veggie-$19 | Chicken-$19 | Asada-$21 | Shrimp-$23

Pasilla Rubbed N.Y. Steak - 36
Roasted Butternut Squash Puree,
Tomato & Shallot Conserva

Pescado Tikin Xic - 25
Oven Roasted White Fish, Roasted Pumpkin Seed Sauce, Radish,
Roasted Red Peppers, Corn & Spinach Tamale, Onion & Cilantro Salad

Enchiladas - 14
Chicken Tinga, Asadero Cheese, Mexican Rice, Black Bean Puree,
Crema Mexicana, Choice of Sauce (Red, Green or Mole)
Choice of Chicken or Cheese

Chile Relleno - 19
Choice of Vegetarian (Calabacitas & Corn)
or Picadillo (Ground Beef Stew)

Camarones a la Veracruzana - 23
Pan Seared Shrimp, Black Bean Puree Mirror,
Plantains Topped with Salsa Veracruzana (Green Olives),
Heirloom Tomatoes, Shallots, Capers, Butter, White Wine

ACOMPANíAMIENTOS

Yuca Frites - 5
Chipotle-Apricot Glaze

Arroz con Frijoles - 5
Mexican Rice, Black Bean Puree,
Fresh Salad

House-Made Tortillas - 3
Three Tortillas

Ensala da de Nopal - 5
Grilled Cactus, Onion, Tomato, Cilantro,
Radish, Citrus Vinaigrette

Calabacitas - 5
Sofrito, Zucchini, Yellow Squash

Maduros Pico sitio s- 4
Crispy Plantains, Chipotle Powder,
Crema Mexicana

TACOS - $4

Hongos y Nopales
Grilled Cactus, Roasted Medley Mushrooms,
Roasted Corn, Queso Fresco

Seasonal Veggie Taco
Seasonal & Ever Rotating
Preparation & Style

Taco de Carne Asada
Carne Asada, Chipotle Salsa,
Grilled Red Onion, Cilantro, Avocado

Taco de Carnitas
Pork Confit, Serrano-Tomatillo Salsa
Shaved White Onions, Cilantro

Taco de Pollo Adobado
Grilled Chicken Thigh Adobo,
Three Pepper Pico de Gallo, Cilantro

Taco de Pancita
Tequila Braised Pork Belly,
Chipotle & Tamarind Salsa

Taco de Barbacoa de Res
Guajillo Braised Top Sirloin,
Red Onions, Cilantro

Taco de Camaron
Garlic Marinated Grilled Shrimp,
Avocado Aioli, Fresh Pico de Gallo

Taco de Chorizo
House-Made Chorizo, Black Beans, Cilantro, Pickled Red Onions, Chile de Arbol Salsa