



Guacamole

served with chips and salsa

GUACAMOLE TRADITIONAL 12.95
avocado, tomato, jalapeno, onion

FIG AND BACON GUACAMOLE 14.95
cabrales blue cheese, walnuts

SUPER SEED GUACAMOLE 13.95
chia, flax, hemp, pepitas, almonds, honey

CRAB GUACAMOLE 15.95
mango, cucumber

CEVICHE VERDE 11.95
yellowtail, poached shrimp, lime, cucumber, salsa verde, fingerling chips

HAMACHI CEVICHE 9.95
pico de gallo, lime aioli, avocado, corn tortilla

SOPAS Y ENSALADAS

TORTILLA SOUP 5.95
guajillo-tomato broth, chicken, avocado, queso fresco

BLACK BEAN SOUP 5.95
pico de gallo, mexican crema

ENTRADAS

CARNE ASADA 21.95
grilled sirloin, queso oaxaca stuffed tamale, mole poblano, pickled vegetables

SHRIMP AND GRITS 19.95
chipotle grilled shrimp, tequila cream, corn salsa

BLACK BASS 23.95
crab and poblano rice, green asparagus, corn

CHICKEN AL CARBON 15.95
grilled airline chicken, refritos, brussels leaves, grilled pear, corn tortillas

TACOS Y ENCHILADAS

BAJA FISH TACOS 13.95
plantain crusted blue tilapia, cabbage, avocado, lemon vinaigrette

CARNITAS TACOS 11.95
pulled pork, salsa roja, onions, cilantro, avocado

PANKO SHRIMP TACOS 13.95
habanero honey, taqueria guacamole, pineapple salsa

CHICKEN TACOS 11.95
chicken tinga, avocado, queso fresco, red cabbage

MUSHROOM TACOS 10.95
wild mushrooms, green asparagus, lemon vinaigrette

SHORT RIB TACOS 15.95
chili apple butter, avocado, crispy sweet potato

CHEF'S TASTING MENU

3 course menu selected for the table by our chefs

\$29 per person

ANTOJITOS

CALABAZA TLAYUDA 11.95
corn masa flatbread, hubbard squash, black kale, red fresno, requeson, green apple
*add fried egg 1 add bacon 2

PUERCO TLAYUDA 11.95
corn masa flatbread, pork belly in pumpkin seed sauce, chicharone, smoked gouda

CRAB FUNDIDO 11.95
jumbo crab, valentina cream cheese, chives, queso mixto

CHORIZO FUNDIDO 9.95
house made mexican sausage, red bell peppers, poblanos, queso mixto

NACHOS DE LA CASA 12.95
black beans, queso, arbol chile, pickled jalapenos, radish
*add short rib 3 add chicken tinga 3 add chorizo 3

KALE SALAD 8.95
lacinato kale, chili de arbol dressing, apple, avocado, cotija crisp

ENSALADA CON FRUTAS 8.95
seasonal fruit, baby gem and arugla, coriander lime vinaigrette, grilled queso fresco

TRADICIONALES

ENSALATA DE NOPALES 7.95
grilled nopales, pickled onions, toasted pepitas, poached egg

TACOS DORADOS DE CORDERO 12.95
lamb barbacoa taquitos, mole pipian, crema, radish

QUESADILLA CON BERENJENA 14.95
grilled eggplant, roasted tomato escabeche, queso oaxaca, chipotle aioli

GORDITAS CON POLLO AL PIBIL 11.95
fried tortilla pockets, chicharone, citrus-achiote chicken, habanero pickles

CRISPY PIG EAR TACOS DE LECHUGAS 8.95
bibb lettuce "tortillas", honey arbol salsa, avocado, radish

MAHI MAHI TACOS 14.95
blackened mahi, mango salsa, taqueria guacamole

CAULIFLOWER TACOS 10.95
ancho chili adobo, cauliflower puree, orange avocado salsa

ENCHILADA CON POLLO 13.95
chicken, queso, rajas
*choice of sauce-ranchera, green chile, or mole poblano 2

ENCHILADA ROJO CON MARISCOS 14.95
shrimp and crab, poblanos, roasted corn, tortillas rojas, mexican crema

ENCHILADA CON BRUSELAS 12.95
red quinoa, poblanos, tahina, caramelized onions, mole coloradito

ENCHILADA MIXTO 18.95
a sampling of our chicken, seafood, and brussels enchiladas

PARA ACOMPAÑAR

REFRIED BEANS 3.50
BLACK BEANS AND RICE 3.50
SWEET PLANTAINS 3.95
crema, queso fresco

ELOTES LOCO 4.95
lime mayo, queso fresco, chile pequin

CHILI RELLENOS EN NOGADA 5.95
plantain, pomegranate

