

menu

Guacamole • Chips	12	
SalsaTrio • Roasted Tomato/Cruda/Habanero/Chips	8	
White Bean Puree • Crispy Short Rib/Herb Salad/Flour Tortilla	14	
Karaage • Aji Amarillo/Citrus Gastrique/Togarashi/Lime	16	
Shaved Brussel • Bacon Lardon/Date/Roasted Chile Vinaigrette/Cotija	14	
Romaine • Mexican Sriracha/Buttermilk Dressing/Parmesan/Noble Bread Crumbs	13	
Chula Hiramasa Ceviche* • Grilled Pineapple/Coconut Leche de Tigre/Crispy Tortilla	MP	
Albacore Tostada* • Chile Jam/Micro Herbs/Avocado/Crispy Tortilla	16	
Elote • Chorizo Butter/Lime Creme Fraiche/Toasted Chiles	10	
Charred Broccoli • Salsa Macha/Mango/Pepita Dukkah	14	
Mesquite Grilled Cauliflower • Haricot Verte/Romesco/Preserved Lemon	14	
Faroe Island Salmon Tacos* • Yuzu Kosho Aioli/Citrus/Pink Peppercorn/Flour Tortillas	16	
Duroc Pork Belly Tacos • Tomato Jam/Toasted Peanut/Flour Tortillas	14	
Skirt Steak Tacos • Cascabel Salsa/Avocado Relish/Cotija/Corn Tortillas	16	
Carnitas Empanada • Duroc Pork Confit/Onion Marmalade/Manchego/Salsa Verde/Manzana Chile	15	
Sonoran Pasta Gemelli • Arbol Arrabbiata/Spanish Chorizo/Grilled Fennel/Pickled Tomatillo	22	
Smoked Half Chicken • Tomatillo Nam Prik/Seasonal Stone Fruit/Chiltepin/Peanut (<i>limited quantity</i>)	26	
Adobo Duroc Pork Chop* • Aguacate/House Escabeche/Chicharron	32	
Mesquite Grilled Prime Carne Asada Ribeye* • Charred Green Onion/Habanero Pomme Purée/Chimichurri	MP	

*Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.

Some changes and modifications to this menu will politely be declined. Please be advised although we try to accommodate allergy requests, we are not a gluten free or nut free kitchen. 20% Gratuity will be added to parties of 6 or more.