

Dietary Menus

gluten free menu

Please inform your server of severe gluten allergies, including celiac disease

Guacamole • Chips	14
SalsaTrio • Roasted Tomato/Cruda/Habanero/Chips	9
White Bean Puree • Crispy Short Rib/Herb Salad/Corn Tortillas	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
PEI Mussels * • Spanish Chorizo/Jalapeño Orange Broth/Mesquite Grilled Noble Bread (limited quantity)	24
Elote • Chorizo Butter/Lime Creme Fraiche/Toasted Chiles	10
Macha Cauliflower • Lemon Tahini/Golden Raisin/Salsa Macha	14
Faroe Island Salmon Tacos* • Yuzu Kosho Aioli/Citrus/Pink Peppercorn/Corn Tortillas	16
Taco de Suadero • Brisket Confit/Guajillo/Salsa Cruda/Corn Tortillas	20
Duroc Pork Belly Tacos • Tomato Jam/Toasted Peanut/Corn Tortillas	14
Carnitas Empanada • Duroc Pork Confit/Onion Marmalade/Manchego/Salsa Verde/Manzana Chile	15
Tlayuda • Green Chili Pork Neck/Black Bean Puree/Queso Mahon /Nam Prik/Romaine	20
Smoked Half Chicken • Tomatillo Nam Prik/Seasonal Stone Fruit/Chiltepin/Peanut (limited quantity)	32
Adobo Duroc Pork Chop* • Aguacate/House Escabeche/Chicharron	38
Hiramasa Collar* • Smoked Tomatillo Salsa/Corn Tortillas (limited quantity)	28
Mesquite Grilled Prime Carne Asada Ribeye* • Charred Green Onion/Habanero Pomme Purée/Chimichurri	MP

vegetarian menu

Guacamole • Chips	14
SalsaTrio • Roasted Tomato/Cruda/ Habanero /Chips	9
White Bean Puree • Crispy Short Rib /Herb Salad/Flour Tortilla	14
Shaved Brussel • Bacon Lardon /Date/Roasted Chile Vinaigrette/Cotija	14
Romaine • Mexican Sriracha/Buttermilk Dressing/Parmesan/Noble Bread Crumbs	13
Elote • Chorizo Butter/Lime Creme Fraiche/Toasted Chiles	10
Macha Cauliflower • Lemon Tahini/Golden Raisin/Salsa Macha	14
Sonoran Pasta Gemelli • Arbol Arrabbiata/ Spanish Chorizo /Grilled Fennel/Pickled Tomatillo/Parm	26

Continued...

vegan menu

Guacamole • Chips	14
SalsaTrio • Roasted Tomato/Cruda/ Habanero /Chips	9
White Bean Puree • Crispy Short Rib/Herb Salad/Flour Tortilla	14
Shaved Brussel • Bacon Lardon /Date/Roasted Chile Vinaigrette/ Cotija -dressing contains honey	14
Sonoran Pasta Gemelli • Arbol Arrabbiata/ Spanish Chorizo /Grilled Fennel/Pickled Tomatillo/ Parm	22
Macha Cauliflower • Lemon Tahini/Golden Raisin/Salsa Macha	14

dairy free menu

Guacamole • Chips	14
SalsaTrio • Roasted Tomato/Cruda/ Habanero /Chips	9
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
Chula Hiramasa Ceviche* • Grilled Pineapple/Coconut Leche de Tigre/Crispy Tortilla	MP
Sonoran Pasta Gemelli • Arbol Arrabbiata/ Spanish Chorizo /Grilled Fennel/Pickled Tomatillo	22
Macha Cauliflower • Lemon Tahini/Golden Raisin/Salsa Macha	14
Faroe Island Salmon Tacos* • Yuzu Kosho Aioli/Citrus/Pink Peppercorn/Flour Tortilla	16
Taco de Suadero • Brisket Confit/Guajillo/Salsa Cruda/Corn Tortillas	20
Duroc Pork Belly Tacos • Tomato Jam/Toasted Peanut/Flour Tortilla	14
Tlayuda • Green Chili Pork Neck/Black Bean Puree/ Queso Mahon /Nam Prik/Romaine/ Crema	20
Sonoran Pasta Gemelli • Arbol Arrabbiata/ Spanish Chorizo /Grilled Fennel/Pickled Tomatillo/ Parm	26
Adobo Duroc Pork Chop* • Aguacate/House Escabeche/Chicharron	38
Hiramasa Collar* • Smoked Tomatillo Salsa/Corn Tortillas <i>(limited quantity)</i>	28
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.

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