

menu

Guacamole • Chips	12
Salsa Trio • 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
Papas Sucias • Smoked Green Chile Pork Neck/Crispy Fingerlings/Tomatillo Salsa/Oaxaca Cheese	14
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
Saltspring Mussels • Spanish Chorizo/Jalapeño Orange Broth/Mesquite Grilled Noble Bread <i>(limited quantity)</i>	24
Elote • Chorizo Butter/Lime Creme Fraiche/Toasted Chiles	10
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
Tlyauda • House pressed Masa/Frijoles Puercos/Manchego/Smoked Chicken/Shaved Romaine	15
Sonoran Pasta Gemelli • Arbol Arrabbiata/Spanish Chorizo/Grilled Fennel/Pickled Tomatillo/Parm	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
Hiramasa Collar* • Smoked Tomatillo Salsa/Corn Tortillas <i>(limited quantity)</i>	26
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.