



LAS ENTRADAS

SALSA Y GUACAMOLE

Classic Guacamole 17
cilantro, lime, onion, jalapeño & cotija cheese

Tito Santana Guacamole 18
mango, red bell pepper, jicama, habanero & serrano chiles

Pumpkin Guacamole 18
roasted butternut squash, pumpkin seed salsa, mint, queso manchego

Chips & Salsa 6
tomato, tomatillo, red onion, jalapeño & lime



LUNCH 11:30AM-4PM
BRUNCH
SAT-SUN: 11AM-4PM

DINNER SUN-THU: 4-10PM
FRI-SAT: 4-11PM

NACHOS Y FUNDIDOS

Nacho Mama 19
melted queso mixto, black beans, salsa ranchera, sour cream, pickled red onion & jalapeño

Macho Nacho 20 / 22
nachos with chorizo or birria

Queso Fundido de Hongos 14
wild mushrooms, jalapeño and poblano pepper, queso chihuahua and oaxaca, flour tortillas

Queso Fundido con Carne 14
melted chihuahua, jack & cheddar cheese, chorizo, flour tortillas

The Nacho That Ate New York 50
a **monster** Nacho Mama (for parties of 8 or more)

ADD CHORIZO FOR \$6
ADD BIRRIA FOR \$10

CEVICHE

Baja Crab & Shrimp Cocktail
roasted tomato, red pepper, jalapeño
23

TOSTITOS

Tuna Tostadas* 16
tuna with avocado, serrano & chipotle mayo on corn tortillas

Chicken Quesadillas 16
achiote marinated chicken, chihuahua cheese, tomatillo salsa & pickled jalapeño in a corn tortilla

Zucchini Quesadilla 14
zucchini, corn, queso mixto and squash blossom

Black Bean Tlayuda 13
crispy corn flatbread topped with refried black beans, oaxaca cheese, avocado, jalapeño, lettuce & salsa roja
ADD CHORIZO FOR \$3

SOPAS Y ENSALADAS

Tortilla Soup 10
chicken, avocado, crunchy tortillas, crema fresca & queso fresco

Beet Salad 18
roasted beets, delicata squash, shallot vinaigrette, chile ancho yogurt, watercress

Kale Caesar Salad 17
oak leaf lettuce, vegan caesar dressing, grape tomatoes, crispy shiitake mushrooms & cashew "parmesan"



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



EL PLATO PRINCIPAL



TACOS

- Crispy Mahi Mahi Tacos** 17
red cabbage, avocado & chipotle pepper remoulade
in a flour tortilla
- Steak Tacos** 18
grilled steak, cherry tomato pico de gallo & salsa taquera
- Carnitas Tacos** 16
tender pork belly & shoulder with salsa verde
- Birria Tacos** 19
chile braised beef, queso mixto, consommé, cilantro & onion

- Chicken Tacos** 16
chihuahua cheese, avocado, El Vez salsa & crema
- Brussels Sprout Tacos** 14
roasted brussels sprouts with cashew crema, almonds, &
cotija cheese
- Shrimp Tacos** 17
cascabel chile, crispy potato, creamy queso mixto, rosemary,
roasted cherry tomatoes

ESPECIALIDADES



EL MOLE

Pan Seared Pork chop, mole Chichilo,
root vegetables, granny smith apple relish
28



POLLO ASADO

grilled semi-boneless half chicken, three-chile
marinade with roasted farro, seasonal vegetable
salad & queso fresco
24

PESCADO A LA PLANCHA

salsa verde, black beans & rice, ancho
& charred lemon chutney
26

ENCHILADAS

- Chicken Enchiladas** 16
salsa roja, habanero, queso cotija & crema
- Black Bean Enchiladas** 15
salsa pipian, chihuahua cheese, crema,
mushrooms & pickled red onion
- Beef Short Rib Enchiladas** 17
chile pasilla sauce, crema, queso fresco & fresh jalapeno

COMBINATION
OF TWO \$44

TACOS *al* CARBON *for 2*

COMBINATION
OF THREE \$63

Traditional build your own tacos with rajas, onions, queso fresco, guacamole, crema, salsa roja and warm flour tortillas.

Achiote Grilled Chicken
36

Grilled Skirt Steak
44

Grilled Shrimp
39



Grilled Corn on the Cob
lime, chipotle & queso fresco
7

Adicionales

Plantains con Queso
7

Verduras
seasonal vegetables in garlic chili mojo
9



Black Beans & Rice
7