



LAS ENTRADAS SALSA Y GUACAMOLE

Classic Guacamole18
cilantro, lime, onion, jalapeño
& cotija cheese

Tito Santana Guacamole18
mango, red bell pepper, jicama,
habanero & serrano chiles

Crab Guacamole19
lump crab, watermelon,
heirloom tomato

Chips & Salsa 8.5
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 19.50
melted queso mixto, black beans,
salsa ranchera, sour cream,
pickled red onion & jalapeño

Macho Nacho 20.50 / 23.50
nachos mama with chorizo or birria

Queso Fundido de Hongos16
wild mushrooms, jalapeño and poblano
pepper, queso chihuahua and oaxaca,
flour tortillas

Queso Fundido con Carne16
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 \$12

AGUACHILES, TOSTADAS & COCTELES

Tuna Tostadas* 18
tuna with avocado, serrano & chipotle mayo on corn tortillas

Hamachi Ceviche* 23
creamy green salsa, radish, citrus

Pineapple and Shrimp Coctel*20
chilled seafood broth, jicama and avocado

Aguachile Verde* 23
kampachi, crab, shrimp, tomatillo, melon, jalapeño

Tostada de Mariscos* 22
shrimp, kampachi, crab, octopus, salsa fresca, avocado, piquin,
lime juice

A X T O J X T O S

Roasted Carrots & Avocado 13
slow roasted carrots, quinoa, pumpkin seeds, mexican crema and agave vinaigrette

Langostinos a la Parrilla 23
grilled head-on prawns, salsa Macha, scallions

Shrimp Machete 19
corn quesadilla, melted cheese, shrimp, pico de gallo

Chicken Quesadillas 17
achiote marinated chicken, chihuahua cheese, avocado-tomatillo salsa
& pickled jalapeño in a corn tortilla

Zucchini Quesadilla 15
zucchini, corn, queso mixto and squash blossom

Tlayuda de Cecina 17
salt cured beef, grilled corn tortilla, oaxaca cheese, avocado, tomato and crispy carnitas

Black Bean Tlayuda 13
crispy corn flatbread topped with refried black beans, oaxaca cheese, avocado,
jalapeño, lettuce & salsa roja

ADD CHORIZO FOR \$4

SOPAS Y ENSALADAS

Tortilla Soup 11
chicken, avocado, crunchy tortillas,
crema fresca & queso fresco

Sopa de fideos 14
durum wheat pasta, tomato and pasilla
broth, chorizo

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

Mixed Greens Salad 17
grilled corn, radish, fried quinoa, citrus

Strawberry Salad 18
hoja santa, requeson, peas, sesame brittle



EL PLATO PRINCIPAL



TACOS

- Crispy Mahi Mahi Tacos** 17.50
red cabbage, avocado & chipotle pepper remoulade in a flour tortilla
- Steak Tacos** 20
grilled steak, cherry tomato pico de gallo & salsa taquera
- Carnitas Tacos** 16.50
tender pork belly & shoulder with salsa verde
- Birria Tacos** 21
chile braised beef, queso mixto, consommé, cilantro & onion

- Chicken Tacos** 16
chihuahua cheese, avocado, El Vez salsa & crema
- Brussels Sprouts Tacos** 14
roasted brussels sprouts with cashew crema, almonds, & cotija cheese
- Shrimp Tacos** 19
cascabel chile, crispy potato, creamy queso mixto, rosemary, roasted cherry tomatoes

ESPECIALIDADES

- 14oz RIB EYE**
pan seared rib eye, mexican dry chiles sauce, tortillas
48
- CHICHARRON DE SNAPPER**
crispy snapper bites, salsa verde italiana, chipotle mayo, pickled red onions & freso peppers
41
- POLLO ASADO**
grilled semi-boneless half chicken, three-chile marinade with roasted farro, seasonal vegetable salad & queso fresco
28
- WHOLE ROASTED BRANZINO**
charred tomatillo rub, Veracruzana style sauce, corn masa dumplings
39
- CRISPY PORK BELLY**
blue corn tortilla, salsa de molcajete
28

ENCHILADAS

- Chicken Enchiladas** 17
salsa roja, habanero, queso cotija & crema
- Black Bean Enchiladas** 16
salsa pipian, chihuahua cheese, crema, mushrooms & pickled red onion
- Beef Short Rib Enchiladas** 20
chile pasilla sauce, crema, queso fresco & fresh jalapeno
- Shrimp Enchiladas** 18
seafood sauce, cremayo, red cabbage, thai basil

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
37

Grilled Skirt Steak
49

Grilled Shrimp
39



Adicionales



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

Plantains con Queso
7
Black Beans & Rice
7

Verduras
seasonal vegetables in garlic chili mojo
9