



LAS ENTRADAS SALSA Y GUACAMOLE

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

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

Pumpkin Guacamole18
roasted butternut squash, pumpkin
seed salsa, mint, queso manchego

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 & Octopus Ceviche* 23
black-hued aguachile sauce, green olives, citrus, radish

Pineapple & 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 Quesadillas 19
Seared shrimp, melted cheese, rajas, in a corn tortilla

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

Roasted Beet & Squash 15
spiced yogurt, ancho shallot dressing,
frisee, sesame

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

Mixed Greens Salad 17
squash, fennel, fried quinoa, citrus



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

Mushroom Tacos 15

huitlacoche, vegan cashew epazote crema, radish

Shrimp Tacos 19

cascabel chile, crispy potato, creamy queso mixto, rosemary, roasted cherry tomatoes

ESPECIALIDADES

TURKEY & MOLE

Oaxacan mole Chichilo, white rice, butternut squash

29

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 & fresco 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

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