



LAS ENTRADAS

SALSA Y GUACAMOLE

Classic Guacamole 18
cilantro, lime, onion, jalapeño,
cotija cheese

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

Winter Squash Guacamole 18
roasted squash, pumpkin seed salsa,
mint, queso manchego

Chips & Salsa 8.50
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 Hongos 16
wild mushrooms, jalapeño & poblano
peppers, queso chihuahua & oaxaca,
flour tortillas

Queso Fundido con Carne 16
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 sduce, green olives, citrus & radish

Clam Tostada 20
cockles and manila clams, brandade, red onion, nutty
chili-garlic oil, 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 I T O S

Roasted Carrots & Avocado 13
slow roasted carrots, quinoa, pumpkin seeds, mexican crema & 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 & squash blossom

Tlayuda de Cecina 17
salt cured beef, grilled corn tortilla, oaxaca cheese, avocado, tomato & 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 & 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

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

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

Adicionales

Plantains con Queso
7

Black Beans & Rice
7

Verduras
seasonal vegetables in garlic chili mojo
9