

GUACAMOLE choose 2 types

- tradicional (V)**
tomatillo pico de gallo, jalapeño, garlic, lime, cilantro
- mango (V)**
jícama, chipotle, pico de gallo
- toreado (V)**
sauteed chile serrano, garlic, oregano, tomatillo pico de gallo

- granada (V)**
pomegranate, tomatillo pico de gallo, queso fresco, habanero
- manzana (V)**
apple, tomatillo pico de gallo, chile morita, crispy sweet potato
- camote (V)**
sweet potato, pico de gallo, roasted chile serrano, cinnamon,

CEVICHEs choose 1 type

- callo**
bay scallops, red grapes, mint, pumpkin seeds, key lime-habanero broth
- camarón**
shrimp, pico de gallo, jícama, pineapple, lemon-guajillo broth, tortilla strips

- dorado**
mahi mahi, asian pear, plantain chips, tamarind-chipotle broth
- mixto**
octopus, shrimp, mahi mahi, tomatillo pico de gallo, passion fruit-serrano broth

BOTANAS choose 1 type

- corn masa quesadillas (V)**
chihuahua and Oaxaca cheeses, corn, roasted poblano, zucchini, salsa verde, crema fresca
- camaroncitos al chipotle**
crispy beer battered rock shrimp, bibb lettuce, jícama, cucumber, roasted tomatillo salsa

- flautas**
crispy rolled tortillas, chicken tinga, black bean purée, salsa roja, crema fresca
- queso fundido (V)**
baked chihuahua and Oaxaca cheeses, corn tortillas
choice of wild mushrooms or braised short ribs

TACOS choose 2 types tacos

- pastor (V)**
chile ancho rubbed pork, grilled pineapple, chile de árbol salsa
- camarón**
shrimp, roasted garlic, chipotle mojo, avocado
- carne (V)**
rosemary marinated skirt steak, potato-poblano rajas, avocado-tomatillo crema, crispy manchego
- estilo baja (V)**
crispy beer battered mahi mahi, mexican style coleslaw, chipotle aioli
- carnitas de puerco**
michoacán style braised pork, chile de árbol coleslaw, toasted peanuts

- pollo (V)**
chile morita smoked chicken, butternut squash-apple mojo, shaved brussels sprouts
- costillitas**
mole braised bbq short ribs, grilled celery root, crispy leeks
- pescado**
sauteed tilapia, poblano-tomatillo mojo, avocado
- mole (V)**
sauteed chicken, plantain salsa, mole poblano, crispy plantain
- hongos (V)**
wild mushrooms, huitlacoche, manchego cheese, salsa verde
- calabacitas (V)**
soy sauce marinated zucchini, black bean hash, pico de gallo, avocado, tomatillo salsa

SIDES choose 1 side

- ensalada (V)**
mixed greens, corn, jícama, queso fresco, chipotle-balsamic vinaigrette
- elote mexicano (V)**
mexican style corn on the cob
- arroz verde (V)**
green rice, chihuahua & Oaxaca cheeses
- plátanos machos (V)**
fried plantains, jalapeño-ginger sauce

- arroz y frijoles (V)**
homestyle rice, black beans
- coliflor (V)**
roasted cauliflower, epazote vinaigrette, toasted pumpkin seeds
- coles de bruselas (V)**
roasted brussels sprouts, tomato salsa, crema, crispy pork belly
- rajas con papa (V)**
potato-poblano rajas, crema fresca

POSTRE

flan tasting

SAN VALENTIN MENU \$45 per guest
gratuity will be included on parties of 6 or more
(V) is vegetarian or can be made vegetarian