



FLORA



chips & dip

- Chips & Salsa**

salsa verde, salsa roja, salsa matcha
add guacamole +5
- Flora Guacamole**

house chips
add raw vegetables +3

something light

- Caldo de Pollo**

17

shredded chicken, house-made chicken broth, green chile, garbanzo beans, carrots, onion, tortilla crisps, cilantro served with jalapeño, lime, and a house-made flour tortilla
- Stuffed Poblano Pepper**

26

Roasted poblano filled with our creamy chipotle shrimp and avocado, pickled red onion, topped with watermelon radish, cilantro rice, served atop creamy verde sauce

for the table

- Cocktail de Camarones**

18

shrimp, mexican cocktail sauce, avocado, tomatoes, cucumbers, red onions, micro cilantro, served with house-made tortilla chips
- Queso Fundido**

14

rajas poblanas, braised tomatillos, corn tortilla, served with four corn tortillas
add chorizo +3
- Roasted Chicken Nachos**

17

queso, salsa verde, black beans, roasted corn, pickled red onion, cilantro, lime crema
- Cilantro Rice**

7
- Black Beans**

6

tacos

- All tacos are served à la carte on corn tortillas. Orders of three come accompanied with a side of rice and beans.
- Beef Birria Taco**

7

adobo braised chuck, jack cheese, lime, onion, cilantro, birria consommé (3 for 20)
- Grilled Baja Fish Taco**

8

guacamole, cabbage, pickled red onions, lime crema, cilantro
- Shrimp Chipotle Taco**

5

chopped shrimp, sautéed in our creamy chipotle sauce, topped with pickled onion, and cilantro
- Carne Asada Taco**

5

marinated flank steak, grilled, and topped with guacamole, onion, and cilantro
- Calabacita Taco**

5

zucchini mixed with jalapeño, poblano, and onion, sautéed with herb oil, topped with queso fresco, and cilantro
- Cochinita Pibil Taco**

6

succulent achiote pork, salsa matcha, queso fresco, pickled onion
- Chicken Tinga Taco**

5

chipotle stewed chicken, taki crumble, chipotle crema, cilantro slaw
- Carnitas Taco**

5

confit pork, salsa verde, onions & cilantro
- Chicken Mole Taco**

5

roasted chicken, house mole, lime crema, sesame seed, queso fresco
- ## drinks
- Soda**

3

sprite, coke, diet coke, ginger ale, dr. pepper
- Tamarind Soda**

4
- Iced Tea**

3

signature enchiladas

- Three rolled enchiladas served with refried beans and cilantro rice.
- Cheese Enchiladas**

18

cheese, queso fresco, and crema
add chicken + 6
- Chicken Mole Enchiladas**

24

cooked in homemade mole sauce, topped with sesame seeds, queso fresco, and crema
- Flora Shrimp Enchiladas**

24

sautéed chipotle shrimp, creamy verde sauce, crema, queso fresco
- Cochinita Pibil Enchiladas**

23

braised pork, in an achiote and citrus base, pibil sauce, topped with crema, queso fresco, pickled fresnos, and cilantro
- Enchilada Combination**

select any 2 18
select any 3 24

entrées

- Served after 4pm
All entrées are served with refried beans and cilantro rice.
- Whole Grilled Pescado**

39

made for one, but perfect to share
butterflied grilled branzino, half with verde marinade, half with al pastor sauce, avocado and tomato relish, served with four corn tortillas, and pickle medley
- Roasted Half Chicken**

29

organic chicken, sesame and guajillo mole, red pickled onion, served with corn tortillas

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





FLORA



margaritas

CHOOSE YOUR RIM

Salt, Red Chile, Green Chile, or Christmas Chile, Gusano (Worm Salt), Sugar

Flora

jose cuervo tradicional reposado, hibiscus infused cointreau, lime, agave

Classic Margarita

jose cuervo tradicional blanco, naranja liqueur, lime, agave syrup
add a fruit infusion + 1

Mezcal

ilegal joven mezcal, naranja liqueur, lime, agave

Spicy

jose cuervo tradicional reposado, naranja liqueur, jalapeño, agave, lime

Midnight in Oaxaca

ilegal joven mezcal, lime, naranja liqueur, lavender, blueberry

Classico

reposado, naranja, agave

Piña Bonita

blanco, fresh pineapple, agave

Diablito

blanco, tomatillo, cucumber, jalapeño

Pink Dahlia

blanco, lychee, elderflower

Guayaba

reposado, pink guava, hibiscus

Tamarindo

reposado, tamarind, thai basil

Nuevo

reposado, hatch green chile, naranja

Cafecito

reposado, café de olla, ancho, orange, cinnamon sugar rim

Get That Corn Out Of My Face

mezcal, chile, corn, crema mexicana whip

Ruby Chanclas

mezcal, ruby beet, apple, flora salt rim

signature cocktails

Flora Punch (serves 2)

don q silver rum, triple sec, strawberry, guava, raspberry, lime

Caipirinha

novo fogo cachaça, cane sugar, lime

Cabo Beach

jose cuervo tradicional blanco, orange, pineapple, coconut, nutmeg

Paloma

jose cuervo tradicional reposado, grapefruit, lime, agave

Mojito

don q silver rum, agave syrup, mint, lime, soda
add a fruit infusion + 1

Mexican Mule

jose cuervo tradicional blanco, canela syrup, lime, ginger beer

Tequila Old Fashioned

casamigos añejo, tamarind agave, chocolate bitters

sangrias

Sangria Blanca

sauvignon blanc, peach brandy, naranja liqueur, orange, lime, lemon, soda

Sangria Roja

old vine malbec, naranja liqueur, brandy, orange, strawberry, blueberry

wine

Segura Viudas Cava

La Playa Sauvignon Blanc

Hacienda de Arinzano Chardonnay

Broadbent Vinho Verde Rosé

Llama Old Vine Malbec

Montes Alpha Cabernet

draft beer

Dos XX

Modelo Negra

Pacifico

La Cumbre Brewing Co. Elevated IPA

Marble Brewing Cerveza

7k IPA





FLORA

children

Niño Nachos

small version of our house-made nachos
add chicken +2

11

Taco Plate

two tacos with chicken and cheese,
side of black beans

11

Cheese Quesadilla

house-made tortilla, melted cheese
add protein of choice +2

11

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