



FLORA



chips & dip

Chips & Salsa 15
salsa verde, salsa roja, salsa matcha
add guacamole +5

Flora Guacamole 17
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 14
jose cuervo tradicional reposado, hibiscus infused cointreau, lime, agave

Classic Margarita 13
jose cuervo tradicional blanco, naranja liqueur, lime, agave syrup
add a fruit infusion + 1

Mezcal 13
ilegal joven mezcal, naranja liqueur, lime, agave

Spicy 13
jose cuervo tradicional reposado, naranja liqueur, jalapeño, agave, lime

Midnight in Oaxaca 13
ilegal joven mezcal, lime, naranja liqueur, lavender, blueberry

Classico 14
reposado, naranja, agave

Piña Bonita 14
blanco, fresh pineapple, agave

Diablito 14
blanco, tomatillo, cucumber, jalapeño

Pink Dahlia 14
blanco, lychee, elderflower

Guayaba 14
reposado, pink guava, hibiscus

Tamarindo 14
reposado, tamarind, thai basil

Nuevo 14
reposado, hatch green chile, naranja

Cafecito 14
reposado, café de olla, ancho, orange, cinnamon sugar rim

Get That Corn Out Of My Face 14
mezcal, chile, corn, crema mexicana whip

Ruby Chanclas 14
mezcal, ruby beet, apple, flora salt rim

signature cocktails

Flora Punch (serves 2) 25
don q silver rum, triple sec, strawberry, guava, raspberry, lime

Caipirinha 15
novo fogo cachaça, cane sugar, lime

Cabo Beach 14
jose cuervo tradicional blanco, orange, pineapple, coconut, nutmeg

Paloma 13
jose cuervo tradicional reposado, grapefruit, lime, agave

Mojito 14
don q silver rum, agave syrup, mint, lime, soda
add a fruit infusion + 1

Mexican Mule 13
jose cuervo tradicional blanco, canela syrup, lime, ginger beer

Tequila Old Fashioned 18
casamigos añejo, tamarind agave, chocolate bitters

sangrias

Sangria Blanca 13
sauvignon blanc, peach brandy, naranja liqueur, orange, lime, lemon, soda

Sangria Roja 13
old vine malbec, naranja liqueur, brandy, orange, strawberry, blueberry

wine

Segura Viudas Cava 10

La Playa Sauvignon Blanc 10

Hacienda de Arinzano Chardonnay 12

Broadbent Vinho Verde Rosé 11

Llama Old Vine Malbec 11

Montes Alpha Cabernet 12

draft beer

Dos XX 7

Modelo Negra 7

Pacifico 7

La Cumbre Brewing Co. Elevated IPA 8

Marble Brewing Cerveza 8

7k IPA 8





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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FLORA

desserts

Mexican Flan

flavorful vanilla custard with caramel sauce

8

Chocolate Torte

chocolate cake with a light dusting of sugar,
and served with light whipped cream

8

dessert drinks

Mexican Coffee

dark roast coffee, orange,
cinnamon, cloves

4.50

+ Kahlúa 7

+ Grand Marnier 10

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