

# The Story Of "MI CARIÑO"

Gastro-Cantina  
SALT, SMOKE & STORIES  
Mescaleria

Inspired by passion and made with care, this menu is a love letter to the senses – told through heat, salt, spice, and heart. Thank you Charlotte, for letting our story begin with you.

## Apertura

We open with a spark. A teaser. A taste of what's to come. These first bites are bold, bright, and made to be shared—an opening scene to draw you in and bring you together.

**GUACAMOLE** <sup>GF</sup> 15  
chunky avocado, lime, white onion, serrano chile, tomato confit, served with chips

**TRUFFLE CORN DIP** 17  
sweet corn, truffle gouda mornay, queso fresco, grana padano, black truffle, crispy tortilla chips

**RAJAS CON CREMA** <sup>GF</sup> 16  
roasted onions and poblanos, garlic cream, queso oxaca, served with housemade sourdough tortillas

**SALSA ROBUSTA** <sup>GF</sup> 12  
charred tomatillos, onion and chiles, infused with coffee, crispy tortilla chips

**PAPAS DORADAS** 14  
crispy kennebec potatoes, grana padano, serrano buttermilk ranch

\* **LAMINAS DE BEEF** <sup>GF</sup> 26  
seared tenderloin carpaccio, ponzu, red onion, purslane, avocado mousse, chipotle mayo, served with blue corn tortilla puffs



## Con Tortillas

Our ode to tacos: from the familiar classics to the bold new creations. Fresh tortillas packed with flavor and folded with care—and just a little mischief.



**TACO ROYALE** 1 pc 14  
housemade sourdough flour tortilla, seared akaushi ribeye, griddled cheese, charred onion, potato batonettes

**LAMBO** <sup>GF</sup> 2 pc 14  
beef tongue tacos, nixtamal corn tortilla, pasilla salsa, white onion, purslane

**TACO VAQUEIRO** 1 pc 14  
housemade sourdough flour tortilla, picanha steak, bacon-wrapped banana pepper stuffed with queso fresco

**CARINITOS** <sup>GF</sup> 4 pc 18  
locally made corn tortillas, traditional street-style tacos, choice of skirt steak, grilled sinaloa chicken, or house recipe chorizo, served with red and green salsa

## OYSTERS <sup>locally sourced</sup>

6 / \$18 | 12 / \$32

 **\*BICHI** <sup>GF</sup>  
raw on the half shell

 **\*MADONNA** <sup>GF</sup>  
white chocolate emulsion and caviar

 **\*BLOODY** <sup>GF</sup>  
smoky tomato sauce, infused with mezcal

 **GOLDEN**  
fried oysters, pickled slaw, habanero mayo

## Con Tostadas

Inspired by the sun-soaked Mexican coast, where the air smells of salt and citrus. These chilled dishes—served with crackers and tostadas—are light, bright, and perfectly refreshing.

*The following items are served with tostadas, seasonal chips and crackers.*

\* **CEVICHE TROPICOSO** <sup>GF</sup> 25  
leche de tigre, coconut, lemon grass, mango, hokkaido scallop, tuna, hamachi, grapefruit, serrano, red onion

\* **AGUACHILE PRIETO** <sup>GF</sup> 24  
argentinian red shrimp, charred aguachile, sesame oil, ponzu, onion, cucumber, avocado, aioli, habanero

\* **MUSSELS** <sup>GF</sup> 24  
**EM CONSERVA**  
tomato escabeche, aji amarillo, fried caper, baby cilantro

\* **HAMACHI TOSTADA** <sup>GF</sup> 24  
green aguachile, jalapeño, cucumber, avocado, red onion, aioli

## Optima Cena

The heart of the meal—larger plates, prepared with purpose—meant for those who wish to savor life's richness and depth.

**ENCHILADAS SUIZAS** <sup>GF</sup> 22  
stuffed with potato, shredded chicken picadillo, covered in a creamy tomatillo sauce, brûléed cheese, cotija, sour cream, red onion, cilantro

\* **14OZ AKAUSHI WAGYU RIBEYE** 78  
seared & smoked wagyu ribeye, served over miso hominy porridge, ponzu butter sauce, charred asparagus and cambray, served with a side-car of homemade salsas, sauces, pickles and 4 housemade sourdough flour tortillas

\* **ELEGANTE/48 DAY DRY AGED IN MEZCAL** 125  
seared & smoked wagyu ribeye, served over miso hominy porridge, ponzu butter sauce, charred asparagus and cambray, served with a side-car of homemade salsas, sauces, pickles and 4 housemade sourdough flour tortillas

**HATORI HANZO** <sup>GF</sup> 25  
beef birria, queso oxaca, footlong corn tortilla, avocado salsa, slaw

**AGNUS COSTA** <sup>GF</sup> 28  
slow cooked lamb ribs, charred squash and black lime barbecue, fresh herbs

**CAMARONES KORA** <sup>GF</sup> 40  
a traditional nayarita recipe, seared jumbo shrimp in a butter sauce infused with citrus, chile and garlic, served with coconut rice

**KAN-KAN CARNITAS** 65  
sous vide in mexican tea and flash fried, chicharron chile crunch, mezcal infused caramel, served with a side-car of homemade salsas, sauces and pickles, 4 housemade sourdough flour tortillas

## TO CHARLOTTE, CON AMOR

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

<sup>GF</sup> We are not a gluten free kitchen. Cross contamination can occur.

