

ALL DAY MENU

HOUSE DIPS

- GUACAMOLE CLASICA 17

Coriander | White Onion | Brown Sugar Jalapeno
- FIRE ROASTED RED PEPPER 18

Pomegranate | Marcona Almonds | Chili Oil
- QUESO ALETEO 24

Picadillo | Pico de Gallo | Coriander
- Dip Selections Served with Tortilla Crisps & Chicharrón's

STARTERS

- SHORT RIB TACOS 26

Avocado Salsa | Corn Tortilla | Lime
- GRILLED OCTOPUS 29

Salsa Macha | Bay Laurel Aioli | Red Onion | Caper
- CAESAR SALAD 18

Crisp Romaine | Cheese Croutons  
Boquerones | Cured Egg Yolk
- Salad Add-Ons  
+Chicken Breast 12 | +Jumbo Shrimp 26 | +8oz Steak\* 32

MAINS

- BLACK GARLIC SKIRT STEAK\* 47

Salsa Blanca | Grilled Scallions | Corn
- BEEF RIB MOLE 60

Grilled Allium | Salsa Verde | Smoked Sea Salt
- BABY BACK RIBS AL PASTOR 45

Pineapple Chili Glaze | Mango Salsa | Sesame | Half Rack
- JERK FRIED CHICKEN 39

Scotch Bonnet | Ginger | Coriander | Spiced Fries
- GRILLED WHOLE SEA BREAM\* 42

Aji Amarillo | Red Cabbage | Chile Oil | Lime
- JUMBO SEA SCALLOPS\* 52

Sweet Corn | Chorizo Seco | Marcona Almond | Cauliflower
- TOMAHAWK CHULETA\* 47

Poblano Relleno | Achiote | Grilled Pineapple Salsa

SIGNATURE SALSAS

- TRIO OF SALSAS 15

Select 3 from our Signature Salsas
- VERDE

Tomatillo | Roasted Garlic | Serrano | Cilantro | Avocado
- ROJA

Roasted Tomato | Habanero | Red Onion | Garlic | Agave
- BLANCA

Whipped Garlic | Coriander | Apple Cider Vinegar
- MACHA

Ancho | Arbol | Peanut | Oregano | Sesame
- HABANERO

Coriander | Carrot | Honey

RAW & CURED\*

- AGUACHILE AMARILLO 22

Citrus Cured Amberjack | Aji Amarillo | Sunflower | Avocado
- SEA SCALLOP TIRADITO 23

Avocado | Red Onion | Maíz Nixtamal | Coriander | Lime
- GULF CATCH CEVICHE 25

Red Snapper | Shrimp  
Coconut Leche de Tigre | Sofrito
- YELLOW FIN TUNA 23

Barrel Aged Shoyu | Yuzu | Citrus | Garlic Crisps | Chili Oil
- OYSTERS MIGNONETTE 26

Coriander | Pepino | Horseradish | Serrano

- HAPPY HOUR

MONDAY THRU THURSDAY 3PM TO 5PM
- HOUSE COCKTAILS

\$10
- DRAFT BEERS

\$6
- BOTTLED & CANNED BEERS

\$6
- DIP STARTERS

50% OFF
- 
- \*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SPECIALTY COCKTAILS

- OAXACA OLD FASHIONED 19

Añejo Tequila | Mezcal | Agave  
Chocolate Bitters
- SMOKED PINEAPPLE  
MARGARITA 18

Reposado Tequila | Roasted Pineapple  
Fresh Lime | Ancho Chile
- TAMARINDO SOUR 17

Raicilla | Tamarind | Lemon  
Agave | Aquafaba
- VELVET CACAO 17

Charanda | Espresso  
Cacao | Cinnamon
- SIERRA NEGRONI 17

Mezcal | Sweet Vermouth | Mexican Amaro
- SMOKE & HONEY 18

Mezcal | Lavender-Honey Syrup  
Ginger Juice | Lemon | Bee Pollen Tincture
- NEBULA 16

Sotol | Butterfly Pea Flower Tea  
Ginger | Lime | Agave
- OAXACAN SUNSET 18

Reposado Tequila | Blood Orange  
Vanilla Bean | Lime | Saline
- MONARCH MANHATTAN 19

Kentucky Rye | Carpano Vermouth  
Angostura Bitters
- SPICED LYCHEE MARTINI 16

Premium Vodka | Lychee | Lemon | Orange Bitters
- CENOTE VERDE 18

Premium Gin | Cointreau | Cucumber & Mint  
Lime | Soda

MOCKTAILS

- MOJITO SIN PECADO 15

Mint | Prickly Pear | Lime Juice | Soda
- PALOMA SANTIFICADA 15

Pink Peppercorn | Rosemary Syrup  
Lime Grapefruit | Soda
- LA GRANADA PERFECTA 16

N/A Aperitif | Pomegranate | Lemon  
Grapefruit | Zero-Proof Prosecco

WINE BY THE GLASS

| SPARKLING/CHAMPAGNE                                                      | 6OZ | BTL |
|--------------------------------------------------------------------------|-----|-----|
| Poema, Cava Brut, Penedès, Spain                                         | 14  | 65  |
| Moet & Chandon, Imperial Brut, Champagne, France                         | 32  | 128 |
| Peri Bigogno - Talento Rose Brut, Lombardy DOC, Italy                    | 23  | 92  |
| Bisol Jeio, Prosecco, Valdobbiadene Superiore DOCG, Italy                | 15  | 60  |
| WHITES                                                                   |     |     |
| Granbazán Albariño Rías Baixas Etiqueta Ámbar, Spain                     | 19  | 76  |
| Concha Y Toro Terrunyo Sauv Blanc Casablanca, Aconcagua, Chile           | 17  | 68  |
| Aveleda Fonte Vinho Verde, Portugal                                      | 13  | 52  |
| Mer Soleil Chardonnay, California                                        | 14  | 56  |
| Saldo, Chenin Blanc, California                                          | 19  | 76  |
| Borgo Palazzi, Pinot Grigio, Delle Venezie DOC, Italy                    | 12  | 48  |
| REDS                                                                     |     |     |
| Lapostolle, Apalta Red , Central Valley, Chile                           | 15  | 60  |
| Querceto di Castellina ' L' Aura' , Riserva Chianti Classico DOCG, Italy | 19  | 76  |
| Casa Madero, Cabernet Sauvignon, Valle de Parras, Mexico                 | 16  | 64  |
| Casa Madero, Tempranillo Blend, Valle de Parras, México                  | 16  | 64  |
| Falasco, Los Haroldos , Reserva Cabernet Franc, Mendoza, Argentina       | 18  | 70  |
| Masseria Altemura, 'Sasseo', Primitivo Salento IGT, Italy                | 12  | 45  |

