

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* 50

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

ROJA

Roasted Tomato | Habanero | Red Onion
Garlic | Agave

BLANCA

Whipped Garlic | Coriander
Apple Cider Vinegar

HABANERO

Coriander | Carrot | Honey

RAW & CURED*

AGUACHILE AMARILLO 22

Citrus Cured Amberjack | Aji Amarillo
Sunflower | Avocado

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

HAPPY HOUR

MONDAY THRU THURSDAY 3PM TO 5PM

WELL COCKTAILS \$10

DRAFT BEERS \$6

BOTTLED & CANNED BEERS \$6

DIP STARTERS 50% OFF



ALETEO

* 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

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

PASSION FRUIT SOUR 16

Raicilla Agave | Passion Fruit Syrup | Lime | Fig

CENOTE VERDE 18

Premium Gin | Cointreau | Cucumber & Mint
Lime | Soda | Butterfly Peatea

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

Cava Brut, Poema, Penedès, Spain

15 60

Prosecco, Nino Ardevi, Veneto DOC, Italy

16 64

Vintage Sparkling Rosé, Peri Bigogno,
Talento Brut, Lombardy DOC, Italy

23 92

Sparkling Brachetto, Banfi, Rosa Regale,
Acqui DOCG, Italy (SWEET)

18 72

Champagne, Moët & Chandon,
Imperial Brut, Épernay, France

40 160

Vintage Champagne, Cristal by Louis
Roederer, Montagne de Reims, France

-- 700

WHITES / ROSÉ

Albariño, Granbazán, Etiqueta Verde,
Rías Baixas, Spain

19 76

Sauvignon Blanc, Concha Y Toro,
Terrunyo, Casablanca Valley, Chile

17 68

Vinho Verde, Aveleda Fonte, Portugal

13 52

Chardonnay, Mer Soleil,
Sta. Lucia Highlands, California

22 88

Riesling, Fess Parker,
Santa Barbara, California

14 56

Rosé, Peyrassol, Réserve des Templiers,
Côtes de Provence, France

18 72

REDS

Red Blend, Sarria, Laura's Choice,
Navarra, Spain

17 68

Chianti Classico, Querceto di Castellina,
'L'Aura', Riserva Sangiovese, DOCG, Italy

19 76

Cabernet Sauvignon, Masseria Tagaro,
'Fuga', Puglia IGT, Italy

15 60

Cabernet Sauvignon,
Estate Napa Valley, California

30 120

Tempranillo Blend, Casa Madero,
Valle de Parras, México

16 64

Cabernet Franc, Falasco, 'Los Haroldos',
Reserva, Mendoza, Argentina

18 72

