



BOTANAS

- Guacamole** *avocado, cotija, cilantro, tostadas* 16
- Refried Lentils** *black lentils, quesillo, epazote, corn tortillas* 14
- Tostada** *hearts of palm, pea guacamole, fennel, carrot, salmon roe* 15
- Ceviche** *kanpachi, carrot-habanero clamato, tostadas* 19
- Bay Scallops** *charred onion aioli, avocado, mandarinquat, tostada* 21
- Flauta** *rolled flour tortilla, queso chihuahua, smoked tuna* 16
- Albondigas** *duck meatballs, bacon, chipotle, nopales* 15

ENTRADAS

- Ensalada Cesar** *bibb lettuce, parmesan, black garlic cesar dressing, smoked chile croutons* 18
- Camote** *coal roasted japanese sweet potato, salsa macha butter, pork rinds, chives* 16
- Fideo Verde** *toasted vermicelli noodles, fennel, hoja santa, avocado, parmesan* 15
- Tamal en Cazuela** *roasted mushroom, spinach, honey nut squash, salsa tatemada* 20

PLATOS FUERTES

- Trucha** *rainbow trout, salsa verde, fresno chili* 32
- Enchiladas** *chicken, leek, feta, tomatillo salsa, homemade crema* 22
- Pollo Rostizado** *chicken thighs, salsa de almendra, grapes, hazelnut salsa seca* 27
- Chilpachole de Camaron** *prawns, clams, chayote, tomato broth* 32
- Barbacoa** *guajillo rubbed lamb neck, onion, cilantro, consomé* 39
- Chicharron** *crispy pork belly, garlic mojo, pickled red cabbage* 57

ACOMPAÑAMIENTOS

- Refried Lentils** *black lentils, quesillo, epazote* 7
- Arroz** *toasted basmati, tomato sofrito* 5

POSTRES

- Tarta de Chocolate** *nixtamalized corn crust, mexican chocolate, whipped cream* 13
- Tres Leches Bundt Cake** *corn milk soak, agave meringue, preserved lemon curd, candied marigold* 12



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

A 4% charge will be added to your check to help cover the cost of health care benefits for our full-time employees.

Thank you for supporting our staff. If you would like this charge removed, please let your server know.



COCKTAILS

Margarita *tequila blanco, lime, agave, salt air* 14

Paloma *tequila blanco, grapefruit cordial, lime, seltzer* 14

Rebelde *tequila blanco, hibiscus, verjus, cinnamon, bitters* 15

Destilando Amor *mezcal, passion fruit, lemon, honey, poblano* 15

Corazon Salvaje *mexican agricole rum, lime, prickly pear, guava, falernum, orgeat* 17

Duelo de Pasiones *tequila anejo, molé bitters, piloncillo, orange essence* 14

WINE

Sparkling

Blanc de Blancs *Casa de Piedra "Espuma de Piedra", Valle de Guadalupe, MX NV* 22

Rosé *Llopart Reserva Brut, Catalunya, SP '21* 20

White

Riesling Kabinett *AJ Adams "Dhroner Hofberg," Mosel, DE '22* 20

Chenin Blanc *Aborigen "Clandestino," Querétaro, MX '24* 16

Chardonnay *Tyler Winery, Santa Barbara, CA '23* 21

Red

Mencía *Joaquín Rebolledo, Galicia SP '20* 15

Grenache *Acrata "Tinto del Valle," Valle de Guadalupe, MX '21* 17

Tempranillo *Cvne "Cune Gran Reserva," Rioja, SP '18* 23

BEER

Mexican Lager *Baja Brewing 'La Surfa' Baja California, MX draft* 9

Blonde Ale *Baja Brewing 'Cabotella' Baja California, MX* 9

West Coast IPA *Los Angeles Ale Works 'Lunar Kitten' West Coast IPA, Los Angeles, CA* 9

ZERO PROOF

Housemade Orange Fanta *citrus oleo, carbonation* 5

Cebada *toasted barley, toasted cinnamon, piloncillo* 6

Zero Proof Margarita *dhos tequila blanco alternative, lime, agave, orange* 12

Mexican Lager *RationAle Encinitas, California 0.5%* 7