



BOTANAS

Guacamole *avocado, cotija, cilantro, tostadas* 17

Refried Lentils *black lentils, quesillo, epazote, corn tortillas* 14

Ceviche *kanpachi, carrot-habanero clamato, tostadas* 19

Aguachile Negro *bay scallop, charred onion aioli, avocado, cucumber* 18

Flauta *rolled flour tortilla, queso chihuahua, smoked tuna* 16

Shishito Peppers *pepitas xo, ponzu, chapulines* 13

Albondigas *duck meatballs, bacon, chipotle, nopales* 16

ENTRADAS

Ensalada Cesar *little gem, 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, honeynut squash, salsa tatemada* 20

PLATOS FUERTES

Trucha *rainbow trout, salsa verde, fresno chili* 32

Enchiladas *chicken, leek, feta, tomatillo salsa, homemade crema* 22

Mole Almendrado *braised bone-in chicken thighs, hazelnut salsa seca, grapes* 27

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, passionfruit 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 reposado, grapefruit cordial, lime, seltzer* 14

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

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

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

Soy tu Duena *coconut washed sotol, campari, primo aperitivo, sweet vermouth, grapefruit essence* 16

Duelo de Pasiones *tequila anejo, molé bitters, piloncillo, orange essence* 15

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

Sauvignon Blanc *Vinos Plata "Granalla," Valle de Guadalupe, MX '24* 23

Red

Pinot Noir *Foxen Winery, Santa Maria Valley CA '23* 19

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,' 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