

Fire Roasted Tomato Salsa and Salsa Verde with House Chips...7

* Big Eye Tuna Aguachile with Charred Pineapple, Cilantro, Cucumber and Avocado...24 Green Chile Queso with House Chips...8

Guacamole Molcajete with House Chips...15

Chilled Avocado and Cucumber Soup with Cilantro and Seared Shrimp...13

*Spicy Salmon Tartare Rice Bowl with Crunchy Bits, Aioli and Seasonal Vegetable Escabeche...18

House Nachos with Green Chile Queso, Corn Relish, Beans, Salsa Negra and Cilantro...12

Chopped Salad with Crunchy Vegetables, Corn Crisps, Sunflower Seeds, Chile Buttermilk Dressing...15

Baby Greens with Marcona Almonds, Valdeon, Cara Cara Orange and Mezcal-Honey Vinaigrette...12

Add Chicken/Pork...8

Add Steak...12

Add Shrimp...12

Add Fish...12

TACOS/HANDHELDS

Prime Burger with Roasted Poblanos, Green Chile Queso, Cabbage Slaw, Smoked Tomato Jam and Guacamole with Cotija Fries...18

Carne Asada: Salsa Negra, Cilantro, Pickled Peppers, Onion, Queso Fresca...8

Pastor: Pineapple, Onion, Guacamole, Cilantro...6

Braised Chicken: Guacamole, Crema, Pickled Onion, Queso Fresca, Cilantro...7

Tempura Fish: Cabbage Slaw, Aioli, Red No. 1, Cilantro...7

Tempura Shrimp: Cabbage Slaw, Aioli, Red No. 1, Cilantro...7

SIDES

Arroz Rojo...6

Heirloom Beans...6

Papas Bravas...7

Cotija Fries...6

-a processina fee will apply to all credit card payments. fee does not apply to cash payments Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.