

SHARED PLATES

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

Green Chile Queso with House Chips...8

Guacamole Molcajete with House Chips...15

Wild Mushroom Queso Fundido with Poblano Relish...12

Tomatillo Chicken Soup with Crema and Crispy Tortillas...14

* Big Eye Tuna Aguachile with Charred Pineapple, Red Onion, Cucumber and Avocado...24 Chopped Salad with Crunchy Vegetables, Corn Crisps, Sunflower Seeds, Chile Buttermilk Dressing...15 Baby Greens, Marcona Almonds, Orange Segments, Valdeon and Mezcal-Honey Vinaigrette...12 House Nachos with Green Chile Queso, Corn Relish, Beans, Salsa Negra, Crema and Cilantro...12

Add Steak...12 Add Chicken...8 Add Pork...8 Add Shrimp...12 Add Fish...12

TACOS

Carne Asada: Salsa Negra, Pickled Peppers, Onion Queso Fresco, Cilantro...9

Pastor: Pineapple, Onion, Guacamole, Cilantro ...7

Braised Chicken: Guacamole. Crema. Pickled Onion Queso Fresco, Cilantro...8

Tempura Fish: Cabbage Slaw, Aioli, Red No. 1, Cilantro...8

Tempura Shrimp: Cabbage Slaw, Aioli, Red No. 1 Cilantro...8

LARGE PLATES

Chef's Seasonal Quesadilla...MP

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

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

Roasted Corn Bowl with Avocado, Tomato, Cabbage Poblano, Cotija, Pepitas and Aioli...14

SIDES

Arroz Rojo...6 Heirloom Beans...6 Papas Bravas...7 Seasonal Escabeche...8 Cotija Fries...6

-a processing 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.