

## | To Start |

Jicama & cucumber with chile arbol, lime and flake salt

### SMALL PLATES

#### **Chips & Two Seasonal Salsas** - 5

#### **Guacamole** - 9

Avocado | chile serrano | cilantro | onion  
\$1 add queso cotija

#### **Papas Bravas** - 7

Roasted & fried Kennebec potatoes | fried jalapeños | avocado crema

#### **Tamal** - 10

Cochinita Pibil | black bean and hoja santa puree |  
pickled red onion | pickled habanero

#### **Duck Sopes** - 12

Duck sopes | salsa ranchero | black bean puree | avocado mousse

#### **Crab Tostadas** - 12

Dungeness Crab | habanero aioli | avocado mousse | pickled onion |  
lemon | radish

#### **Little Gem Salad** - 11

Gem lettuce | apples | walnuts | celery roots | pomagranate |  
cilantro-lime vinaigrette

#### **Tortilla Soup** - 9

Roasted chicken | seasonal vegetables | avocado | queso Cotija |  
tortilla strips

#### **Gorditas de Huitlacoche** - 11

Chicharron | salsa verde | queso Fresco | goat cheese

### CEVICHEs

#### **Green Aguachile** - 14

Shrimp | Tomatillo lime, serrano & cilantro marinade | cucumber |  
red onion | radish | purslane

#### **Coctel Mixto** - 17

Maine lobster | bay scallops | flounder | tomato | orange |  
serrano | avocado

#### **Charred Chile Ceviche** - 16

Flounder | chile chilhuacle | white radish | cucumber | serrano |  
mint | cilantro

#### **Crudo** - 12

Hiramasa Yellowtail | serrano | pea puree | mint oil | cilantro

### TACOS

Served on corn tortillas made by hand in house

#### **Lobster Taco** - 10

Butter & black bean poached Maine lobster | cabbage slaw |  
serrano aioli

Available in orders of two or four:

#### **Carne Asada** - 13/21

Marinated flank steak | poblano peppers | caramelized red onions |  
roasted garlic & jalapeño crema | cilantro

#### **Chicken Tinga** - 12/18

Rotisserie chicken | braised tomato & onion | chipotle | avocado |  
crema | queso fresco

#### **Vegetarian Tacos** - 12/18

Roasted butternut squash | requeson | poblano puree | pepitas |  
hoja santa

#### **Fried Pork Belly** - 12/19

Pork belly | pickled red onions | pipian mole | cilantro

#### **Baja Style Cod** - 13/21

Omission beer battered cod | avocado, wasabi & parmesan aioli |  
cabbage slaw | micro shiso

### BIG PLATES

#### **Duck Enchiladas en Mole de Xico** - 21

Duck Confit | mole Xico sauce | queso Cotija | tomatillo | red onion

#### **Lamb Birria** - 21

Slow-cooked lamb | sesame seed & chile de arbol salsa | avocado |  
lamb jus

#### **Enchiladas de Pollo en Mole Manchamanteles** - 19

Roasted chicken | mole sauce | apple | queso Oaxaca | almonds |  
crema

#### **Chile Ancho Roasted Brisket** - 23

Beef brisket | Chile Ancho rub | oyster mushrooms | yam puree |  
red wine and beef jus | queso Cotija

#### **24 Hour Carnitas** - 19

Braised pork | pickled vegetables | tomatillo & habanero salsa |  
cilantro | onion

#### **Wood-Roasted Chicken** - 18/half 32/whole

Roasted potatoes | peppers & onions | smoked bacon pinto beans |  
salsa rustica

Our Menu is 100% Gluten-Free

Executive Chef | Daniel Tellez

\*Consumption of raw or uncooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness.