

ANTOJITOS

housemade salsas fresh tomato, roasted tomatillo-serrano, fire roasted tomato-habanero with tortilla chips
one salsa . 3 **two salsas** . 5 **three salsas** . 7

guacamole made to order fresh tomatoes with tortilla chips . 8

***rock shrimp ceviche** bell peppers, serrano chile, avocado and key lime with plantain chips . 9

***scallop ceviche** mango, serrano chile and red onion with plantain chips . 11

***ahi tuna crudo** avocado, orange, tamarind and sesame seeds with plantain chips . 12

***ceviche and crudo sampler** scallop, rock shrimp and ahi tuna crudo with tortilla and plantain chips . 14

crispy fried hominy slivered garlic, sliced chiles and orange-chipotle aioli . 8

queso fundido jack, oaxaca and manchego cheeses, chorizo, roasted poblano rajas with tortilla chips . 10

sautéed calamari capers, fire-roasted tomatoes, dry-cured chorizo, extra virgin olive oil . 9

masa cakes roasted tomatillo-serrano salsa, ancho syrup and shaved queso añejo . 7

taquitos of shredded chicken guacamole, crema, escabeche slaw, cabbage and fire roasted tomato-habanero salsa . 8

chile braised pork belly green apple-jicama slaw and caramelized pineapple . 11

border sliders grilled wagyu beef, chorizo bacon, jack cheese, escabeche slaw, guacamole and charred pineapple mustard . 12

chilaquiles braised pork, guajillo-tomato sauce, queso fresco and a fried egg . 13

TACOS Y ENCHILADAS

taco trios

three tacos served with drunken beans

pork loin al pastor caramelized pineapple, shaved red onion and cilantro . 13

shredded chicken en adobo escabeche slaw, toasted sesame seeds, queso cotija and ancho syrup . 12

sangria braised skirt steak radish, shaved red onion, queso cotija and roasted tomatillo-serrano salsa . 14

wild mushrooms drunken beans, arugula, laura chenel chèvre and roasted tomatillo-serrano salsa . 13

tecate battered true cod crisp cabbage, fresh tomato salsa and habanero aioli . 15

tacos en cazuela

build your own tacos served with warm corn tortillas

tequila braised pork escabeche slaw, guacamole, drunken beans and fresh tomato salsa . 15

guajillo chicken and potato green olives, verde rice, escabeche slaw, guacamole . 15

sautéed rock shrimp escabeche slaw, guacamole, crema, tomato-habanero salsa and drunken beans . 16

breakfast scrambled eggs, housemade chorizo, manchego cheese, fried potatoes, guacamole, fresh tomato salsa and house hot sauce . 13

enchiladas

chicken en adobo jack and oaxaca cheeses, black bean-roasted garlic sauce and red chile rajas . 14

tres quesos jack, oaxaca and manchego cheeses, wild mushrooms, guajillo-tomato sauce and cilantro . 13

braised pork wilted spinach, caramelized onion-poblano rajas, jack cheese and tomatillo sauce . 14

SIDES 3.5 each

drunken beans . chipotle glazed fingerling potatoes
escabeche slaw . cornbread with honey butter
spicy sautéed spinach . yucca fries with chipotle ketchup

PLATOS FUERTES

braised short ribs roasted delicata squash, poblano chiles, caramelized onion served with tortillas . 17

chicken en mole negro pan-roasted free-range breast, rice and chile rajas served with tortillas . 17

***grilled ahi tuna** roasted delicata squash, red pepper rajas, manchego potato cake, poblano cream sauce . 22

***grilled ribeye steak** charred teardrop tomatoes and chipotle roasted fingerling potatoes . 20

green chile pork stew cotija cheese, crema served with cornbread and honey butter . 14

dungeness crab chile relleno butternut squash, dry-cured chorizo, corn crema . 18

ENSALADAS Y SOPAS

add **grilled chicken** . 3 ***grilled skirt steak** . 4
rock shrimp . 5 **chilled dungeness crab** . 6

BARRIO chopped romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija and pumpkin seeds with buttermilk-cilantro dressing **half** . 8 **full** . 11

roasted beets arugula, orange segments, laura chenel chèvre, toasted pumpkin seeds with orange-chipotle vinaigrette **half** . 8 **full** . 11

***caesar** chilled romaine, shaved radish, grilled croutons, manchego cheese with chimayo chile-caesar dressing **half** . 7 **full** . 10

dungeness crab citrus segments, avocado, arugula, charred scallion vinaigrette **half** . 10 **full** . 13

roasted squash and wild mushroom soup poblano chiles, cream and toasted pumpkin seeds . 7

tortilla soup shredded tortillas, guajillo chile broth, tomato, black beans and chicken . 6

BEBIDAS

seasonal agua fresca 32 oz . 5

jarritos mexican soda . 3.5

coca cola pure cane mexicana . 3.5

san pellegrino sparkling water 750ml . 5

reed's original ginger brew . 3.5

virgil's root beer . 4

caffé vita high mountain black iced tea . 2.5

caffé vita french press: guatemala or decaf

2 cup . 3.5 . 4 cup . 5