

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

chilaquiles ask your server for today's preparation

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 chene 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

COMBINACIONES

choose one item from each category
\$13

entradas

three taquitos . **half chilaquiles** . **two tacos**
taco choices: chicken en adobo, wild mushroom, pork loin al pastor

ensaladas y sopas

half BARRIO chopped . **half caesar** . **choice of soup**
soup choices: tortilla soup, roasted squash soup

add seasonal agua fresca . 4

TACOS

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 chene 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, habanero salsa, manchego cheese, fried potatoes, guacamole, fresh tomato salsa and house hot sauce . 13

TORTAS

served with choice of baby spinach salad with pomegranate-orange vinaigrette or yucca fries

wild mushroom oven-dried tomatoes, spiced goat cheese spread, romaine and red bell pepper aioli . 12

al pastor marinated pork loin, caramelized pineapple, shaved red onion, romaine and habanero aioli . 12

sangria braised skirt steak escabeche slaw, guacamole and horseradish crema . 13

milanesa fried chicken, habanero aioli, roasted tomatillo guacamole, fresh tomato and romaine . 12

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

BURROS

chicken verde shredded chicken, rice, drunken beans, crema, tomatillo salsa wrapped in a housemade flour tortilla with escabeche slaw . 11

veggie wild mushroom, rice, drunken beans, crema, tomatillo salsa wrapped in a housemade flour tortilla with escabeche slaw . 11

BEBIDAS

seasonal agua fresca 32oz . 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

republic of tea 16.9oz . 5

caffé vita french press: guatemala or decaf
2 cup . 3.5 . 4 cup . 5

POSTRES

churros and xocolatl chocolate . 7

smoked salt caramels with ancho chile chocolate . 4

dulce de leche crème brûlée . 6

warm apple and canela turnover with buttermilk ice cream and cranberry syrup . 7

flan cheesecake with caramelized pineapple and brown sugar caramel . 6

daily sorbets or ice creams with cookies . 5

*according to our good friends at the health department, raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions.