

TO SHARE

GUACAMOLE

TRADITIONAL \$9.50 | MANGO-WASABI \$10.50

Served with freshly made tortilla chips

HOUSE MADE SALSA ROJA \$6.50

Served with freshly made tortilla chips

CRAFT NACHOS \$12

house made chorizo, melted Oaxaca cheese, lime crema & pickled jalapeños

TORTA CHORIZO \$13

House made chorizo, black beans, Mexican coleslaw, Oaxaca cheese, pickled jalapenos, served on a garlic toasted ciabatta

SOUP & SALAD

BLACK BEAN SOUP \$6

Lime crema, Nueske's bacon

ORGANIC BABY KALE SALAD \$10

Crispy quinoa, avocado, requesón cheese, red onion, citrus-herb vinaigrette

BEET SALAD \$9

Orange supremes, requesón cheese, candied pepitas, aged sherry vinaigrette

*Add: skirt steak \$8, chicken \$5
shrimp \$7, octopus \$9*

TORTA SKIRT STEAK \$16

Black angus skirt steak, black garlic, Oaxaca cheese, crispy shallots, pickled jalapenos, roasted garlic-chipotle aioli, served on a garlic toasted ciabatta

**CHECK OUT
OUR SPECIALS**

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Our Daily Specials



TACOS

Served 3 per order on our hand-pressed, heirloom corn tortillas

COMPLIMENTARY SIDE OF RICE & BEANS WITH THE PURCHASE OF 2 OR MORE ORDERS OF TACOS—12:00-3:30PM

BLACK ANGUS SKIRT STEAK \$15

Black garlic marinade, roasted poblano & avocado salsa, queso fresco

ORGANIC CHICKEN \$12

Goffle Road Farm chicken, roasted tomatillo salsa, grilled pineapple pico de gallo

MARINATED SHRIMP \$14

Roasted garlic-chipotle mojo, pickled vegetables, bacon marmalade

CARNITAS \$13

Crispy pork confit, peach and mango salsa, fresh picked cilantro

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SUMMER HARVEST \$12

Roasted cheyote squash, charred eggplant, tomato jam, house-made requesón cheese, toasted pepitas

GRILLED OCTOPUS \$15

House made chorizo, epazote crema, crispy sweet potato

BAJA STYLE WILD ALASKAN COD \$13

Tempura battered fish filet, Mexican coleslaw, chipotle crema

YELLOWFIN TUNA TARTARE* \$13

Soy-ginger dressing, daikon radish, mango-wasabi guacamole in a crispy wonton shell

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BLACK ANGUS SKIRT STEAK (12OZ) \$25

Black garlic marinade, grilled to order

SAUTÉED SHRIMP & CHORIZO \$21

6 shrimp marinated in roasted garlic-chipotle mojo, house-made chorizo

ROASTED ADOBO CHICKEN \$18

Half chicken marinated in house-made adobo, cooked under a brick

LARGE PLATES

SERVED WITH MEXICAN RICE
AND COLE SLAW

SMALL SIDES
traditional guacamole \$3
mango wasabi guacamole \$3.50
avocado poblano salsa \$3.50
hand pressed tortillas (3) \$2
fresh tortilla chips \$2
roasted tomatillo salsa \$2
salsa roja \$2.50

