

TO SHARE

GUACAMOLE

TRADITIONAL \$10 | MANGO-WASABI \$11
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 \$7
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 \$13
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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SEASONAL 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* \$14

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 \$22

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 \$3.50
mango wasabi guacamole \$4.00
avocado poblano salsa \$3.50
hand pressed tortillas (3) \$2
fresh tortilla chips \$2.50
roasted tomatillo salsa \$2
salsa roja \$2.50

