

# TO SHARE



## GUACAMOLE

**TRADITIONAL \$9 | MANGO-WASABI \$10**

*Served with freshly made tortilla chips*

**TORTILLA CHIPS & SALSA \$6**

**SEASONAL VEGETABLE OF THE DAY \$6**

**NACHOS \$10 ◇ CHILAQUILES \$10**

**TORTA CHORIZO \$12.50**

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

**BABY KALE SALAD \$9**

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

**BEET SALAD \$9**

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

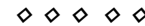
*Add: skirt steak \$7, chicken \$5, shrimp \$7*

**TORTA SKIRT STEAK \$14**

Black angus skirt steak, black garlic, melted Oaxaca cheese, crispy shallots, pickled jalapenos, roasted garlic-chipotle aioli.

Click the **Place Pickup Order** tab above to see

**TODAY'S SPECIALS**



# TACOS

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

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

**BLACK ANGUS SKIRT STEAK \$13**

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

**ORGANIC CHICKEN \$10**

Roasted tomatillo salsa, grilled pineapple, pico de gallo

**MARINATED SHRIMP \$13**

Roasted garlic-chipotle mojo, pickled vegetables, bacon marmalade

**CARNITAS \$12**

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

**AUTUMN HARVEST \$10**

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

**GRILLED OCTOPUS \$13**

Fresh 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



**BLACK ANGUS SKIRT STEAK (12OZ) \$24**

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 rojo \$2.50

