

TO SHARE



GUACAMOLE

TRADITIONAL \$9 | MANGO-WASABI \$10

Served with freshly made tortilla chips

TORTILLA CHIPS & SALSA \$5

SEASONAL VEGETABLE OF THE DAY \$6

NACHOS \$10 ◇ CHILAQUILES \$10

TORTA \$12.50

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



TACOS

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

COMPLIMENTARY SIDE OF HOMEMADE RICE AND BEANS WITH THE PURCHASE OF 2 OR MORE TACOS—11AM-3:30PM

BLACK ANGUS SKIRT STEAK \$12.50

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 \$11

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



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

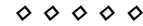
LARGE PLATES

SERVED WITH MEXICAN RICE AND COLE SLAW

SOUP & SALAD

BLACK BEAN SOUP \$6

Lime crema, Nueske's bacon



BABY KALE SALAD \$9

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

WATERMELON SALAD \$8

English cucumber, radish, toasted pepitas, queso fresco, cilantro lime vinaigrette

BEET SALAD \$9

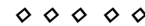
Blood orange supremes, requesón cheese, candied pepitas, aged sherry vinaigrette

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

Click on the

PLACE PICKUP ORDER

tab to see our specials!



SPRING HARVEST \$9

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

GRILLED OCTOPUS \$12.50

Fresh chorizo, epazote crema, crispy sweet potato

BAJA STYLE FISH OF THE DAY \$12.50

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



SMALL SID ES
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

