

SNACKS

GUACAMOLE | 10

avocado, roasted jalapeños, fresh tomatoes, cilantro, onions, fresh lime, tortilla chips

CHEESE DIP | 11

tortilla chips

CHEESE & CHORIZO DIP | 14

pork chorizo, tortilla chips

ELOTE LOCO or ESQUITES | 8

steamed corn, lime, black garlic aioli, árbol chile, cotija cheese

PLANTAIN CROQUETAS | 9

pickled onions, cilantro, adovo sauce

PAN CON TOMATE | 7

toasted baguette, garlic, fresh tomato, basil, evo

ARANCINI | 12

risotto stuffed fritters, manchego cheese, chorizo, madras pickled red onions, chipotle aioli

PATATAS BRAVAS | 9

deep fried potatoes, house spicy seasoning, black garlic aioli, parsley

SMALL PLATES

CEVICHE | 18

fresh fish of the day, jalapeños, tomatoes, red onions, cucumbers, cilantro, avocado, fresh lime, strawberry sauce, sweet potato chips

POACHED SHRIMP & CRAB COCKTAIL | 24

jumbo lump crab and shrimp, cucumber, tomato, red onion, serrano peppers, avocado, lime, on a bed of house-made cocktail sauce

OCTOPUS TOSTADA | 22

avocado salsa, diced tomatoes, jalapeños, mango, red onions, cilantro, fresh lime

STUFFED DATES | 12

gorgonzola, wrapped in bacon, almond sauce, arugula salad

TACOS | 6 each

CHILORIO

braised pork butt, onions, cilantro, guajillo pepper sauce, handmade flour tortilla

ALAMBRE

choice of beef or chicken

poblano peppers, onions, cilantro, queso oaxaca, handmade corn tortilla

PESCADO FRITO TEMPURA

fried little fish, chipotle aioli, marinated cabbage, pickled onions, handmade flour tortilla

LENGUA

eight hour braised beef tongue, onions, cilantro, handmade corn tortilla

CHORIZO

housemade pork chorizo, onions, cilantro, handmade flour tortilla

VEGAN

grilled vegetables, tofu, black beans, lettuce, handmade flour tortilla

FRIED QUESADILLAS | 8 each served with cabbage & sour cream

CHILORIO

braised pork butt, poblano peppers, cotija cheese

CHORIZO

housemade pork chorizo, potatoes, oaxaca cheese

VEGGIE

mixed mushrooms, cauliflower, oaxaca cheese, fresh oregano



SALSA & CHIPS | 11

SALSA VERDE

tomatillos, jalapeños, serrano peppers, garlic, onions, cilantro
- MILD SPICE

SALSA NEGRA

chiles posilla, árbol, & morita, tomatillos, garlic, onions
- MEDIUM SPICE

SALSA BORRACHA

tomatoes, serrano peppers, árbol chile, beer
- MEDIUM SPICE

AVOCADO SALSA

avocados, serrano peppers, garlic, lime, onions
- MEDIUM SPICE

SALSA ROJA

red jalapeños, árbol chile, tomatoes, onion, garlic
- SPICY

DESSERTS | 8 each

CHURROS

PALETAS OF THE DAY

*20% gratuity applied for all parties
- counter service*

COCKTAILS +

COCKTAILS

SKINNY MARGARITA | 15

cazadores blanco, fresh lime, agave

ESTRELLA MARGARITA | 16

cazadores reposado, curacao, fresh lime, agave

FRUTA MARGARITA | 16

cazadores blanco, fresh lime, agave, seasonal fruit

LAVENDER MARGARITA | 15

21 tequila silver, lavender blossom, fresh lime, agave

MEZCAL MARGARITA | 20

del maguey vida, grand marnier, fresh lime

RANCH WATER | 16

21 tequila silver, topo chico, fresh lime

DAME FUEGO | 16

fandango mezcal, jalapeño citrus, aperol, bitters

FEAR AND LOATHING | 16

fandango mezcal, luxardo, pineapple, blood orange, lemon

TEQUILA OLD FASHIONED | 18

21 tequila reposado, sugar, orange bitters



SPARKLING

Fleuraison Brut Rosé, France NV	14 52
Barcino, Cava Brut NV	14 52
Bouvet Ladubay Crémant De Loire, France NV	15 56
Collet Brut, Champagne, France NV	110
Collet Brut Rosé, Champagne, France NV	120
Veuve Clicquot, Brut, Champagne, France NV	120

WHITE

Louis Latour, Grand Ardèche, Chardonnay, France '19	13 48
Cà Maiol, Lugana, Italy '20	14 52
Le Monde, Pinot Grigio, Italy '19	14 52
Château Thieuley, Bordeaux Blanc Blend, France '19	16 60
Clarendelle Bordeaux Blanc, France '20	17 64
ZD Chardonnay, Napa Valley, California '19	20 76

ROSÉ

Banshee Rosé, Mendocino, California '19	14 52
Hampton Waters Rosé, Languedoc, France '18	16 60
Clarendelle Bordeaux Rosé, France '21	17 64
Chateau Peyrassol, Cotes De Provence, France '19	72

RED

Louis Latour, Valmoissine, Pinot Noir, Fr '19	14 52
Chateau Gabaron, Bordeaux, 100% Cabernet, Fr '19	14 52
Tatone Montepulciano D'abruzzo, Italy '17	14 52
Cedre Hertiage, Malbec, Cahors, France '18	16 56
Brancaia Tre, Super Toscana, Italy '17	56
Cuvelier Los Andres, Cabernet Sauvignon, Argentina '17	68
Bodegas La Cartuja, Garnacha Blend, Priorat, Spain '18	74
Anne Pichon, "Sauvage" Syrah-Grenache, France '18	20 76

BEER | 6

Estrella Damm, SP	Presidente Pilsner, Dom. Rep.
Dos Equis Lager or Amber, MX	CC Tropicália IPA, ATL
Topo Chico Hard Seltzers	Tecate
Treehorn Dry Cider	3 Taverns Rapturous

20% gratuity applied for all parties - counter service