

APERITIVOS

CORN BREAD PARA LA MESA 9
roasted green hatch chiles, agave sea salt butter

SALSAS 5/12/20

white habanero • salsa borracha • pepita cilantro
roasted chile mango • peanut chile de árbol

GUACAMOLE DE LA CASA 9

hass avocado, onion, tomato,
jalapeño, cilantro, cotija cheese

LUMP CRAB JICAMA GUACAMOLE 12
grapefruit, serrano pepper

BEEF TENDERLOIN TARTARE 17
shishito peppers, quail egg,
dijon mayonesa, polenta bread

CHICHARRONES 9
togarashi maple

CHARRED CORN & KALE EMPANADA 12
oaxaca cheese, avocado aioli

BURRATA 16
michigan honey, agave salsa verde, polenta bread

QUESO FUNDIDO 14
salted cod, garlic marinated piquillo peppers,
escabeche, taqueria salsa, heirloom corn tortillas

DUROC PORK NACHOS 16
aged jack cheese, pickled red onion, black bean,
jalapeños, roasted tomato salsa, cilantro crema

MARISCOS

WEST COAST OYSTERS 18 / 32
piquillo mignonette, tomatillo ice

BLUE CRAB TAQUITOS 16
aji amarillo

SHRIMP COCKTAIL 18
roasted tomato-habanero cocktail sauce,
spicy mustard sauce

KAMPACHI TIRADITO 15
cilantro-basil vinaigrette, jalapeño, caramel popcorn

GRILLED OCTOPUS 17
crispy papas, agave-jalapeño,
roasted tomato mayonesa

RED SNAPPER CEVICHE 15
cucumber, jalapeño, red onion, tomato aguachile

AHI TUNA POKE 17
hass avocado, cucumber, serrano pepper,
sambal aioli, sesame brittle

STEAMED PEI MUSSELS 16
tecate-dashi broth, chorizo, coconut milk,
polenta bread

TORRE MAYOR 48

west coast oysters, shrimp cocktail,
red snapper ceviche, piquillo mignonette,
tomatillo ice, roasted tomato-habanero cocktail sauce,
spicy mustard sauce

ENSALADAS

MARKET CUCUMBER 11
cucumber, mint, basil,
fresno chile vinaigrette

CORIANDER MARINATED BEET 14
queso fresco, candied
walnuts, citrus vinaigrette

CHOPPED SALAD 15
romaine, tomato, red onion,
pickled chiles, spiced bacon,
hass avocado, charred corn,
cotija cheese, cucumber,
garlic miso vinaigrette

KALE & RADISH 12
hass avocado, roasted pepitas,
golden raisins, yuzu vinaigrette

BIBB LETTUCE CAESAR 13
parmesan-cotija cheese,
garlic crouton, poblano dressing

ADD SKIRT STEAK 7 • CHICKEN 4 • MAHI-MAHI 7 • SHRIMP 5

Sandwiches

*all sandwiches served
with togarashi-cotija fries*

BARRIO BURGER 15
queso americano,
hatch chile-onion hash,
avocado aioli

BLACKENED MAHI-MAHI 16
avocado, togarashi cole slaw,
lettuce, tomato, pickle,
shishito pepper tartar sauce

TORTAS

CHICKEN PIBIL 14

wisconsin jack cheese, jicama, orange, pickled red onion,
bibb lettuce, tomato, avocado crema

CHIMICHURRI SKIRT STEAK 18

grilled onion, filament potato, piquillo pepper, roasted tomato aioli

TAMARIND PULLED PORK 15

pickled heirloom carrot, toasted sesame seed, mint, cilantro basil crema

Robata Mexicana

LONG BONE LAMB CHOP 21
coriander soy, jalapeño-avocado crema

DIVER SCALLOP 15
chimichurri, habanero-uni butter

GARLIC CHICKEN THIGH 11
togarashi

OYSTER MUSHROOM 10
tamarind, togarashi

PRAWN 15
guajillo-dashi butter, avocado aioli

WAGYU BEEF 17
miso-agave

Tacos

12

two per order

BELL & EVANS CHICKEN THIGH
avocado, chili marinated kale, cotija cheese,
salsa verde crema

CHARRED PORK BELLY
cucumber slaw, sesame chipotle aioli

MAHI-MAHI
grilled or crispy
napa cabbage-matchstick carrot slaw,
mango-red onion relish, sambal crema

GRASSFED SHORT RIB BARBACOA
charred pineapple, filament potato, adobo crema

SKIRT STEAK
vidalia onion-cilantro relish, salsa picante, chihuahua cheese

GRILLED OCTOPUS
sea salt potato crisps, avocado,
roasted jalapeño, chimichurri, garlic crema

FOREST MUSHROOM
white truffle garlic crema, cotija cheese, gruyere frances

**all tacos served on hand pressed macienda heirloom
corn tortillas; bibb lettuce available upon request*

GUARNICIONES 9

ESQUITES STYLE CORN
dashi mayonesa,
cotija, chile piquin

BROCCOLI RABE
garlic, fresno chile,
cotija cheese, dashi butter

SAUTEED MUSHROOMS
queso fresco,
epazote

CHARRED EGGPLANT
marcona almonds,
local honey

✪ denotes cannot be made gluten friendly

Compart Farms
Creekstone Farms

Superior Farms
Meyer Natural Farms

Harmony Valley Farms
Windy Prairie Farms

Garwood Orchards
Russell Costanza Farms

Gluten free menu options are available. Please inform your server of dietary restrictions so they can assist you with recommendations.
*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.