

## 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

## Platos Principales

ROASTED HALF CHICKEN PIBIL 24  
coconut green rice, pickled red onion,  
jicama orange salad

TAMARIND BEEF SHORT RIB 34  
anson mills grits, fermented red chiles

CHILEAN SEABASS 36  
celery root puree, pickled heirloom carrot

### FOR TWO

DRY AGED PRIME TOMAHAWK RIBEYE 85  
creekstone farms, achiote butter, garlic confit

WHOLE CRISPY RED SNAPPER 55  
roasted tomato salsa, fennel avocado salad

## 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

## 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

## 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 hacienda heirloom  
corn tortillas; bibb lettuce available upon request

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.