

APERITIVOS

CORN BREAD †	12
roasted green hatch chiles, agave sea salt butter	
BEEF TENDERLOIN TARTARE	18
shishito peppers, quail egg, dijon mayonesa, polenta bread	
CHICHARRONES	9
togarashi maple	
CHARRED CORN & KALE EMPANADA	14
oaxaca cheese, avocado aioli	
BURRATA	17
michigan honey, agave salsa verde, polenta bread	
QUESO FUNDIDO	14
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	

SALSAS 5/12/20

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

GUACAMOLE DE LA CASA 10

hass avocado, onion, tomato, jalapeño, cilantro

ROASTED SWEET POTATO GUACAMOLE 13

candied bacon, cranberries, pepitas, goat cheese

MARISCOS

WEST COAST OYSTERS	18 / 32
piquillo mignonette, tomatillo ice	
BLUE CRAB TAQUITOS	17
aji amarillo	
SHRIMP COCKTAIL	18
roasted tomato-habanero cocktail sauce, spicy mustard sauce	
STEAMED PEI MUSSELS †	17
tecate-dashi broth, chorizo, coconut milk, polenta bread	
ESCOLAR CEVICHE	15
jicama, watermelon radish, red onion, ginger, cilantro, tamarind-habanero	
AHI TUNA POKE	17
hass avocado, cucumber, serrano pepper, sambal aioli, sesame brittle	
GRILLED OCTOPUS	19
crispy papas, agave-jalapeño, roasted tomato mayonesa	

TORRE MAYOR 48

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

SALADS

MARKET CUCUMBER	12
cucumber, mint, basil, purslane, spiced cashews, fresno chile vinaigrette	
CORIANDER MARINATED BEET	14
queso fresco, candied walnuts, citrus vinaigrette	
CHOPPED SALAD	17
romaine, tomato, spiced bacon, hass avocado, charred corn, cotija cheese, cucumber, pickled red onion, roasted poblano, crispy hominy, garlic miso vinaigrette	
KALE & RADISH	13
hass avocado, roasted pepitas, golden raisins, yuzu vinaigrette	

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

Tacos

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

17

three per order

GRASSFED BARBACOA	FOREST MUSHROOM	GRILLED OCTOPUS
charred pineapple, filament potato, adobo crema	white truffle garlic crema, cotija cheese, gruyere frances	sea salt potato crisps, avocado, roasted jalapeño, chimichurri, garlic crema

Deconstructed Tacos

CHICKEN AL PASTOR 26

achiote marinated chicken, pickled red onion, crispy kale, avocado salsa verde, charred pineapple, morita salsa

† **DRY AGED PRIME TOMAHAWK RIBEYE 85** †
creekstone farms, achiote butter, salsa picante, vidalia onion relish, garlic confit

WHOLE CRISPY RED SNAPPER † 58

fennel-avocado, mango chipotle salsa, sambal crema

Entrees

100Z WAGYU NY STRIP	55	TAMARIND BEEF SHORT RIB	36	CHILEAN SEABASS	38
miso-agave glaze		anison mills grits, fermented red chiles		celery root puree, pickled heirloom carrot	
DIVER SCALLOP	34	ROASTED HALF CHICKEN PIBIL	29	LONG BONE LAMB CHOPS	45
roasted fennel puree, chimichurri, habanero-uni butter		coconut green rice, pickled red onion, jicama orange salad		coriander soy, charred cebollitas, jalapeño-avocado crema, roasted garlic	

Upon Request, all entrees may be served with hand-pressed macienda heirloom corn tortillas

SIDES 10

ESQUITES STYLE CORN	CHARRED EGGPLANT	SAUTEED MUSHROOMS	CARAMELIZED SWEET POTATO
dashi mayonesa, cotija, chile piquin	marcona almonds, local honey	queso fresco, epazote	toasted pepitas, cilantro, adobo

† 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.

