

## APERITIVOS

<b>CORN BREAD</b> † roasted green hatch chiles, agave sea salt butter	12
<b>BEEF TENDERLOIN TARTARE</b> shishito peppers, quail egg, dijon mayonesa, polenta bread	18
<b>CHICHARRONES</b> togarashi maple	9
<b>CHARRED CORN &amp; KALE EMPANADA</b> oaxaca cheese, avocado aioli	14
<b>BURRATA</b> michigan honey, agave salsa verde, polenta bread	17
<b>QUESO FUNDIDO</b> garlic marinated piquillo peppers, escabeche, taqueria salsa, heirloom corn tortillas	14
<b>DUROC PORK NACHOS</b> aged jack cheese, pickled red onion, black bean, jalapeños, roasted tomato salsa, cilantro crema	16

### 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

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

### TORRE MAYOR 48

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

## SALADS

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

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

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

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

