

CORNBREAD † roasted poblano chiles, agave sea salt butter	12
CHICHARRONES togarashi maple	9
CHARRED CORN & KALE EMPANADA oaxaca cheese, avocado aioli	14
BURRATA michigan honey, agave salsa verde, polenta bread	17
QUESO FUNDIDO garlic marinated piquillo peppers, escabeche, taqueria salsa, heirloom corn tortillas	14
DUROC PORK NACHOS 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 10	
hass avocado, onion, tomato, jalapeño, cilantro	
ROASTED SWEET POTATO GUACAMOLE 13	
candied bacon, cranberries, pepitas, goat cheese	

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

GRAND TOWER 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 hacienda heirloom corn tortillas;
bibb lettuce available upon request*

17 <i>three per order</i>	
GRASSFED BARBACOA charred pineapple, filament potato, adobo crema	GRILLED OCTOPUS sea salt potato crisps, roasted jalapeño, avocado, chimichurri, garlic crema
FOREST MUSHROOM white truffle garlic crema, cotija cheese, gruyere frances	CHARRED PORK BELLY cucumber slaw, sesame chipotle aioli
SKIRT STEAK vidalia onion-cilantro relish, salsa picante, chihuahua cheese	

Deconstructed Tacos

for the table

CHICKEN AL PASTOR 26 achiote marinated chicken, pickled red onion, crispy kale, avocado salsa verde, charred pineapple, morita salsa
WHOLE CRISPY RED SNAPPER † 58 fennel-avocado, mango chipotle salsa, sambal crema

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	
CRISPY CAULIFLOWER 15 charred pineapple, smashed avocado, queso fresco, pickled red onion, sambal aioli	

Sides 10

ESQUITES STYLE CORN dashi mayo, cotija, chile piquin	CHARRED EGGPLANT marcona almonds, michigan honey	SAUTEED MUSHROOMS queso fresco, epazote	CARAMELIZED SWEET POTATO 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.

