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| 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 |

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| 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 | |

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| 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 |

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| GRAND TOWER 48 | |
| west coast oysters, shrimp cocktail, escolar ceviche, piquillo mignonette, roasted tomato-habanero cocktail sauce, tomatillo ice, spicy mustard sauce | |

Salads

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| 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 | |

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

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

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| 17 three per order | |
| 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

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| 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

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| 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 |

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| 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

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| 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.

