

# Aperitivos

<b>CORNBREAD</b> † roasted poblano chiles, agave sea salt butter	12
<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

<b>SALSAS 5/12/20</b>	
white habanero • salsa borracha • pepita cilantro salsa verde • roasted chile mango	
<b>GUACAMOLE 10</b>	
hass avocado, onion, tomato, jalapeño, cilantro	
<b>ROASTED SWEET POTATO GUACAMOLE 13</b>	
candied bacon, cranberries, pepitas, goat cheese	

<b>WEST COAST OYSTERS</b> piquillo mignonette, tomatillo ice	18 / 32
<b>BLUE CRAB TAQUITOS</b> roasted yellow chile salsa	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

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

## Salads

<b>MARKET CUCUMBER 12</b> cucumber, mint, basil, purslane, spiced cashews, fresno chile vinaigrette	
<b>CORIANDER MARINATED BEET 14</b> arugula, queso fresco, candied walnuts, poblano grapefruit vinaigrette	
<b>CHOPPED SALAD 17</b> 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 13</b> hass avocado, roasted pepitas, golden raisins, yuzu vinaigrette	

<b>ADD SKIRT STEAK 7 • CHICKEN 4</b>
<b>MAHI-MAHI 7 • SHRIMP 5</b>

## Tacos

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

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

## Deconstructed Tacos

*for the table*

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

## Sandwiches

*all sandwiches served with togarashi-cotija fries*

<b>BARRIO BURGER 15</b> queso americano, hatch chile-onion hash, avocado aioli
<b>BLACKENED MAHI-MAHI 16</b> avocado, togarashi cole slaw, lettuce, tomato, pickle, shishito pepper tartar sauce

<b>TORTAS</b>	
<b>CHICKEN PIBIL 14</b> wisconsin jack cheese, jicama, orange, pickled red onion, bibb lettuce, tomato, avocado crema	
<b>CHIMICHURRI SKIRT STEAK 18</b> grilled onion, filament potato, piquillo pepper, roasted tomato aioli	
<b>CRISPY CAULIFLOWER 15</b> charred pineapple, smashed avocado, queso fresco, pickled red onion, sambal aioli	

## Sides 10

<b>ESQUITES STYLE CORN</b> cotija cheese, chile piquin	<b>CHARRED EGGPLANT</b> marcona almonds, michigan 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