

GUACAMOLE

FLIGHT ALL 3 • 24

TRADITIONAL 10

hass avocado, onion, tomato, jalapeño, cilantro

GRILLED PINEAPPLE & HIBISCUS 13

pickled jalapeño, sunflower seeds, cilantro

ROASTED SWEET POTATO 13

candied bacon, goat cheese, cranberry, pepitas, crispy parsnip

CHIPS & SALSA 1 FOR 4 • 3 FOR 10

white habanero • charred tomato & jalapeño
roasted chile mango • salsa verde • pico de gallo

CORNBREAD

roasted poblano chiles, agave sea salt butter

QUESO FUNDIDO

marinated piquillo peppers, crispy leeks, escabeche, taqueria salsa, heirloom corn tortillas

house made chorizo • 3

CARNITAS NACHOS 17

aged jack cheese, pickled red onion, black bean, jalapeños, roasted tomato salsa, pico de gallo, garlic crema

GRILLED LOBSTER QUESADILLA 22

charred green onion, blistered shishito peppers, serrano chiles, manchego, garlic crema, taqueria salsa

SMOKED CHICKEN WINGS 16

habanero passion fruit, avocado ranch

STEAMED PEI MUSSELS 17

coconut tecate broth, chorizo, epazote, fresno chili, polenta bread

CHARRED CORN & KALE EMPANADA 14

oaxaca cheese, avocado aioli

GRILLED OCTOPUS 19

crispy papas, agave-jalapeño, roasted tomato aioli

CHARRED KING CRAB LEG 19/36

roasted poblano, lime, serrano aioli

CEVICHEs

1 FOR 15 • 3 FOR 35

BLUE SHRIMP

roasted habanero, tequila, shaved red onion, orange, cilantro

RED SNAPPER

mango, fresno chili, red onion, cilantro, aji amarillo, lime, sea salt

AHI TUNA

charred pineapple, shaved serrano, green onion, salted cashew

SOUP & SALADS

ROASTED POBLANO SOUP 12

habanero-cheddar grilled cheese

CHOPPED SALAD 16

romaine, tomato, spiced bacon, hass avocado, charred corn, cotija cheese, cucumber, black bean, pickled red onion, roasted poblano, avocado ranch

"TACO" SALAD 17

red cabbage, romaine, kale, chicken al pastor, roasted corn, black bean, avocado, black olive, pickled jalapeño, pico de gallo, white cheddar, roasted poblano crema, fresno chili vinaigrette

served on a crispy oaxacan tortilla shell

QUINOA & ROASTED VEGETABLE 15

shaved brussels sprouts, cucumber, apricot, tomato, queso fresco, apricot chili vinaigrette

AVOCADO CUCUMBER SALAD 14

frisee, cherry tomato, radish, crispy ancient grains, shaved manchego, charred lime vinaigrette

KALE & BRUSSELS SPROUT CAESAR 15

cornbread croutons, cotija cheese, charred jalapeño caesar dressing

TACOS

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

16

select one style

• three per order •

CHARRED PORK BELLY

cucumber slaw, sesame chipotle aioli

GRASSFED BARBACOA

charred pineapple, filament potato, adobo crema

SKIRT STEAK

avocado, shaved radish, charred onion, cilantro, cotija cheese, salsa verde

GRILLED OCTOPUS

sea salt potato crisps, roasted jalapeño, avocado, chimichurri, garlic crema

MAHI-MAHI

grilled or crispy

napa cabbage-matchstick carrot slaw, mango red onion relish, sambal crema

CHICKEN AL PASTOR

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

FOREST MUSHROOM

white truffle, cotija cheese, gruyere, garlic crema

ENTRÉES

CARNE

PRIME BONE-IN RIBEYE 55

creekstone farms all-natural, achiote butter, garlic confit, salsa picante, vidalia onion relish

SKIRT STEAK FAJITAS 24

charred banana pepper, blistered shishito, knob onion, charred tomato jalapeño salsa

served with hand pressed macienda heirloom corn tortillas

TOMAHAWK LAMB CHOPS 48

mashed plantains, green goddess, coriander glaze

SKUNA BAY SALMON 34

charred root vegetables, spinach, quinoa, guava-serrano glaze

ROOT VEGETABLE ENCHILADAS 18

cotija cheese, guajillo, avocado, frisee

ROASTED HALF CHICKEN PIBIL 28

coconut green rice, pickled red onion, jicama orange salad

WHOLE CRISPY RED SNAPPER 58

• serves 2 •

fennel-avocado, mango chipotle salsa, sambal crema served with hand pressed macienda heirloom corn tortillas

SIDES 10

ESQUITES STYLE CORN

cotija cheese, chili piquin

CHIPOTLE BLACK BEANS

spiced bacon, charred green onion, blistered tomato, cotija cheese

ROASTED BRUSSELS SPROUTS

coriander, fermented chili

CHARRED SHISHITO PEPPERS

lime, sea salt, soy

‡ 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.