

JANUARY 25 - FEBRUARY 12

LUNCH 24

WEEKDAYS • 11:30 - 3PM

excludes tax and gratuity

1ST COURSE

choice of:

CORNBREAD

roasted poblano chiles, agave sea salt butter

ROASTED SWEET POTATO GUACAMOLE

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

KALE & BRUSSELS SPROUT CAESAR

cornbread croutons, cotija cheese, charred jalapeño caesar dressing

2ND COURSE

choice of:

FOREST MUSHROOM TACOS

white truffle, cotija cheese, gruyere, garlic crema

SKIRT STEAK TACOS

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

BARRIO BURGER

queso americano, hatch chile-onion hash, avocado aioli

ADD FRIED EGG · 3

SPICY CHICKEN CLUB

cherry smoked bacon, habanero cheddar, butter lettuce, vine ripe tomato, roasted tomato aioli

3RD COURSE

CINNAMON CHURRO BITES

chocolate fudge, dulce de leche, vanilla crema





JANUARY 25 - FEBRUARY 12

DINNER 36

excludes tax and gratuity

1ST COURSE

choice of

SWEET CORN CROQUETTES

garlic crema, serrano aioli, cotija cheese, lime

QUESO FUNDIDO

marinated piquillo peppers, crispy leeks, escabeche, taqueria salsa, heirloom corn tortillas housemade chorizo • 3

ROASTED SWEET POTATO GUACAMOLE

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

GRILLED OCTOPUS

crispy papas, agave-jalapeño, roasted tomato aioli

2ND COURSE

choice of:

ROOT VEGETABLE ENCHILADAS

cotija cheese, guajillo, avocado, frisee

SKIRT STEAK OR CHICKEN FAJITAS

charred banana pepper, blistered shishito, knob onion, charred tomato jalapeño salsa served with hand pressed macienda heirloom corn tortillas

ADD SHRIMP 7 · LOBSTER 14

SKUNA BAY SALMON

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

3RD COURSE

CINNAMON CHURRO BITES

chocolate fudge, dulce de leche, vanilla crema

WARM CHOCOLATE MOLE CAKE

cinnamon toast crunch ice cream, brandy snap





JANUARY 25 - FEBRUARY 12

BRUNCH 24

excludes tax and gratuity

SATURDAY & SUNDAY 10AM - 3PM

1ST COURSE

choice of:

ACAI BOWL

strawberry, pineapple, banana, housemade granola, mint, agave

AVOCADO & HEIRLOOM CHERRY TOMATO TOAST

watermelon radish, togarashi, poached egg

CHURRO FRENCH TOAST

dragon fruit, grilled pineapple, horchata whipped cream

2ND COURSE

choice of:

TACOS DE LA BODEGA

spit roasted pork, cheesy scrambled free range eggs, cilantro, onion, salsa morita, filament potato

BARBACOA SHORT RIB HASH

crispy potato, charred jalapeño, morita hollandaise

ADOBO FRIED RICE

crispy pork belly, fried egg

MUSHROOM & KALE OMELETTE

oven-dried tomato, onion, housemade ricotta, roasted poblano salsa, crispy potato hash

all brunch selections include a coffee or soft drink

