

COMIDA

CHICHARRONES \$6

Mexican pork rinds dusted with chile pequin

Allergens: Gluten (environment)

GUACAMOLE, HOUSE-MADE CHIPS & SALSA \$12

*Allergens: Avocado, Gluten (environment), Cilantro, Garlic, Onion **Vegan*

PUPUSAS \$12

Thick tortilla filled with refried black bean & queso chihuahua and topped with a vigorón salad over salsa ranchera

*Allergens: Dairy, Onion, Garlic, Cilantro **Vegetarian*

ENSALADA COL RIZADA \$12

Shaved kale with apple, carrots, cranberries & candied pepitas in a maple-balsamic vinaigrette

*Allergens: Egg white, onion, garlic, vinegar **Vegetarian*

ENSALADA DE JICAMA \$10

Mixed greens with jicama and oranges in a tamarindo and chile pequin vinaigrette

Allergens: Peppers, Onion

CROQUETAS \$10

Made with ham, chihuahua & manchego cheese over chipotle aioli

Allergens: Eggs, Gluten

TEQUILA - FLAMED SHRIMP AREPA \$14

White corn arepa topped with chipotle-lime shrimp, pineapple salsa and cilantro

Allergens: Dairy, Alcohol (Tequila), Cilantro (can be removed)

CHORIZO, POTATO & CHEESE FLAUTAS \$11

Corn tortillas filled with chorizo, Oaxacan cheese, potato, poblano & bell peppers, over salsa verde crude

Allergens: Dairy, Cilantro, Onion, Garlic, Bell Peppers, Avocado, Gluten (environment)

PLANTANOS FRITOS \$6

Fried sweet plantains with crema

Allergens: Gluten (environment), Dairy (can be removed)

CEVICHE \$16

Ahi Tuna, red onion, green apple, candied ginger, pistachios, pomegranate & cilantro in a citrus vinaigrette

Allergens: Garlic, Onion, Cilantro, Pistachio

PANUCHOS \$15

Fried corn tortillas topped with coconut-habanero shrimp, refried black beans and avocado

Allergens: Gluten (environment), Onion, Avocado (can be removed)

EMPANADAS DE HABA \$10

Filled with fava bean, leeks & goat cheese, served over roasted corn, green beans & roasted red pepper

Allergens: Gluten, Dairy, Eggs, Garlic

TOSTADA DE PULPO \$15

Fried corn tortillas topped with blanched octopus, pinto beans, avocado, tomato, and romaine lettuce with a garlic-habanero salsa

Allergens: Avocado, Garlic, Peppers, Onion, Gluten (environment)

POZOLE ROJO \$15

White hominy, romaine lettuce, onion, avocado, radish, chicken stock

Allergens: Corn, Onion, Avocado, Garlic, Oregano, Thyme

POBLANO RELLENO \$16

Corn battered and fried poblano chile filled with cheese, zucchini, tomato, onion, thyme & oregano over salsa ranchera topped with fried carrot slivers

*Allergens: Dairy, Eggs, Garlic, Gluten (environment) **Vegetarian*

PATACONES CON ROPA VIEJA \$15

Smashed & fried green plantains topped with shredded stewed beef, crema and queso fresco

Allergens: Onions, Garlic, Tomato, Gluten (environment), Dairy (can be removed)

POLLO ENCHILADAS DE MOLE \$17

Soft corn tortillas filled with pulled chicken & topped with mole, sesame seeds, crema & lettuce

Allergens: Nuts, Garlic, Onions, Cilantro, Gluten, Dairy (can be removed)

CHURRASCO SKIRT STEAK \$17

Grilled skirt steak with Argentinian chimichurri

Allergens: Cilantro (can be removed), Garlic (can be removed)

CANOAS DE PERNIL \$15

Ripe sweet plantain filled with marinated Cuban pulled pork, topped with lime-sautéed red onion

Allergens: Gluten (environment), Onion, Garlic

TACOS (3 TO AN ORDER)

TINGA POLLO TACOS \$14

Pulled organic chicken with tomatillo-avocado salsa

Allergens: Onion, Garlic, Cilantro, Cinnamon

BACALAO TACOS \$16

Negra Modelo battered cod fish with red cabbage, chipotle mayonnaise & capers

Allergens: Gluten, Eggs

AL PASTOR TACOS \$14

Marinated grilled pork with pineapple jicama, habanero salsa

Allergens: Peppers, Onion, Cilantro

VEGAN TACOS \$13

Chayote, zucchini, carrots, black beans, tomatillo salsa, chimichurri

Allergens: Parsley, Cilantro, Onion

DESSERT

FLAN - Traditional vanilla flan served with a strawberries and whipped cream \$8

Allergens: Dairy

CHURROS - Dusted with almonds and chocolate, filled with dulce de leche \$8

Allergens: Dairy, Nuts

