



chef's selection .58/person...for the entire table... add cocktail pairing .47/person

Antojitos

grapefruit guacamole .16 G* E*
crushed avocado, grapefruit, mojo rojo, our 'dukkah,' various chips
mexico city-style' charred edamame .14
roasted arbol chile, crispy garlic, lime, salt, olive oil
spicy 'faroe islands' salmon tartare .15 E D*
corn, snow pea, wasabi, sesame-soy-truffle -lemon vin., s&p crema
coconut-green curry shrimp ceviche .15 S
pineapple, cucumber, cherry tomato, thai basil
erica's blue crab & carrot blue corn tostada .16 S
pumpkinseed 'sikil pak,' dill, cilantro, saffron-orange aioli
three cheese & artichoke 'queso fundido' .17 D G*
griddled pita, green apple-tomatillo salsa
foie gras 'al pastor' .20 G
french toast 'tortilla,' roasted pineapple, achiote, chipotle
buffalo-style corn 'elote' .14 D
spicy hot sauce butter, feta, lime aioli, cilantro
tempura japanese snapper fish tacos .16
red cabbage 'kim chee,' yuzu aioli, tomatillo jam, red miso tortilla
lamb & chorizo 'tacos dorados' .15 G D*
pomegranate 'pico de gallo,' s&p crema, salsa verde, ricotta salata
roasted bone marrow tacos .19 D*
roasted chorizo, 'chicharon de queso,' blue corn-mole tortillas
spicy, confit organic chicken wings .17 E
sesame-pasilla 'salsa macha,' smoked honey, pickled green tomato

La Familia: served with our tortillas & condiments for DIY tacos

truffle-black garlic portobello mushrooms tempura .25
porcini-shallot 'salsa macha,' sweet potato crema, smoked steak sauce

spicy chipotle-guajillo shrimp 'diablo' .28 D
wasabi chile crisp,' horseradish crema, sesame 'salsa macha'

braised grass-fed short ribs 'en mole verde' .38 D*
in a green mole of fresh chilies, tomatillos, pumpkinseed, spices

heritage pork osso bucco 'carnitas' .35 D* E
w. fall-spiced black mole, apple-cranberry mostardo, calabrian chile pesto

slow-roasted 1/2 five-spice duck 'on-the-bone' .39 E*
w. sweet/sour pineapple sambal, hoisin-chile salsa, sesame-pickled celery

green tea matcha churros .12 G D
spiced mexican chocolate & passion fruit sauce
pumpkin spiced-vanilla flan .12 D
sour cherries, cocoa nib & toasted seed 'trail mix'
pistachio tres leches cake .12 G D N
cream cheese frosting, raspberry, olive oil cake

D=dairy; G=gluten; N=nuts; S=shellfish; E=sesame

please note: a pre-tax service charge of 20% will be added to all checks

consuming raw/undercooked meats, poultry, seafood, shellfish & eggs increases your risk of foodborne illness.

