

the Essence of Smoke

Ancient Latin Fire
Modern Latin Cuisine

Sample Menu

MEZCAL MAVEN COCKTAILS

Los Muertos 18

Serrano-infused blanco tequila, activated charcoal,
agave, lime juice, black lava salt, smoke

Bésame Mucho 16

Tequila reposado, ginger syrup, blackberries, lime juice,
club soda

Aguachile Mule 16

Cucumber & jalapeño infused tequila, house aguachile,
lime, ginger beer

Margarita Verde 16

Mezcal, ancho reyes verde, cilantro, lime

Margarita Classico 16

Tequila, lime, orange liqueur

Cactus Blossom 18

Prickly pear, chateau aloe liquor, lime

Burnt Paloma 17

Mezcal espadín, grapefruit juice, pamplemousse liqueur,
club soda, smoked chile salt, charred grapefruit

Lo Siento, Mojito 17

Tequila blanco, watermelon juice, agave, lime juice, mint,
grilled watermelon

White Sangria 16

White wine, st. germain, orange liqueur,
citrus soda, fresh fruit

Rosé Sangria 16

Rosé, st. germain, pamplemousse liqueur,
club soda, fresh fruit

FROM THE CART

Guacamole 15

Hass avocado, charred tomato, cilantro,
red onion, cotija, lime

Salsas, Chips & Chicharrones 18

La Sonorense corn chips, tomato salsa,
granny smith pico de gallo, black bean dip,
tajín pork rinds

Spanish Cured Meats & Cheeses 26

Membrillo jam, marcona almonds,
medjool dates, sour cherry spread

Jamón Ibérico 45

Fermin 100% acorn fed Ibérico pork

WITH YOUR COCKTAIL

Chimichangas 16

Smoked chicken, mole negro, charred corn,
black beans

Charred Shrimp Cocktail 18

Aleppo chili, granny smith pico de gallo

Kumiai Oysters 22

Jalapeño aguachile, watermelon radish

Charred Spanish Octopus a la Veracruz 18

Patatas bravas, san marzano tomato,
olive, cipollini onion

Argentinian Red Shrimp Ceviche 22

Lime juice, valentina broth, smoked paprika topos

Basque Sa'ndwich Bites 15

Jamón Ibérico, manchego, truffle oil,
polenta fries

Crispy Smashed Potatoes 12

Mole negro, cotija cheese, romesco sauce

Caesar Salad 12

Romaine lettuce, parmesan cheese,
charred rosemary crostini

Crisp Radish Salad 14

Radish greens & sprouts, cotija,
thyme-cured cherry tomatoes, cilantro dressing

Grilled Spanish Watermelon Salad 15

Queso fresco, baby arugula, sherry vinaigrette

CHARRED & SMOKED

Renata's Pozole Blanco 26

Smoked ham hock, local hominy, shaved breakfast radish,
hass avocados, cilantro, spanish onion, chicharrones

Grilled King Salmon 30

Gazpacho, black bean and corn salad

Wagyu New York Steak 58

Salsa verde, avocado, field greens, red wine vinegar

Roasted Chilean Seabass 39

Mole verde, Peruvian rice, pickled fresno peppers

Bounty of the Garden "Tlacoyo" 24

Grilled cauliflower, charred avocado,
breakfast radish, sprout medley, cotija cheese

FOR THE TABLE

"MESA DE FAMILIA"

Warm tortillas, verde, roja, & mango-pineapple salsas
Peruvian rice • black beans

Renata is happy to prepare individually

Crispy Slow Cooked Pork Belly Roast 46

Grilled Branzino 75

Shrimp • Chorizo • Clam Boil 65

Mesquite-Smoked Whole Jidori Chicken 55

Mole Negro-Rubbed Smoked Wagyu Brisket 60

44oz Oaxaca-Spiced Wagyu Tomahawk Steak 155

Sorry, no small tomahawks

SIDES TO SHARE

Peruvian Rice 8

Garlic, lime, cilantro

Rancho El Gordo Black Beans 8

Cotija cheese, micro cilantro

Charred Street Corn 8

Lime, cilantro, pimento, smoked goat cheese, cotija cheese

Warm Fava Beans 10

Serrano-oregano butter, hen of the wood mushrooms

Argentine Salad 8

Field greens, avocado, red wine vinegar



Sweet & Smokey Conclusion

Renata's Churros 13

Margarita crema, piloncillo-cinnamon dusted

Abuelita Chocolate Mousse 10

Macerated berries, toasted marcona almonds

Capirotada de Sonora 14

Brioche bread pudding, currants, smoked cajeta, dates, pecans, dulce de leche

Charred Pineapple Creme Caramel 12

Evaporated goat milk, grilled pineapple, sweetened condensed milk

Novel Ice Cream 10

Horchata

Dulce de Leche

Cantelope Sorbet