

ANTOJITOS

GUACAMOLE housemade chips	10
QUESO FUNDIDO CON CHORIZO chihuahua asadero cheese, roasted poblano	14
FLAUTAS DE POLLO braised chicken pibil in yellow mole, mexican slaw, cotija and pico de gallo salsa	15
CEVICHE rock cod, fresh lime juice, onions, avocado, cilantro, serrano chile, sliced cucumbers	17
CHILLED AHI TUNA CRUDO chile-cumin oil, crispy tortilla, guacamole, wakami, chipotle aioli, picked red onion	18
AGUA CHILE NEGRO lime marinated gulf shrimp, chile seco, mango, cucumber, pickled onions, radish, chile ancho citrus juice	18
CHILE RELLENO roasted poblano chile stuffed with roasted corn, zucchini, onions, mushrooms, oaxaca cheese, roasted chile tomato sauce	14
SOPECITOS (3) chicken tinga, refried black beans, cabbage, queso fresco, avocado salsa	14
COLIFLOR AL PASTOR roasted cauliflower. achiote, cumin, grilled onions, grilled pineapple, chipotle aioli	12

TACOS

FROM THE WOOD GRILL. TWO HOUSEMADE CORN TORTILLAS PER ORDER

CARNE ASADA skirt steak, grilled onions, cilantro, guacamole, salsa roja	13
BIRRIA TACOS (2) birrria brasied short ribs, avocado salsa, cilantro, pickled onions, consomé	15
POLLO AL PASTOR grilled pineapple, avocado, grilled onions, cilantro, salsa roja	13
PESCADO AL PASTOR chile marinated rock cod, cabbage slaw, avocado salsa, chipotle aioli	13
VEGGI COLIFLOR AL PASTOR roasted cauliflower, achiote, cumin, grilled onions, grilled pineapple, napa cabbage, chipotle aioli	12
QUESABIRRIA birria braised short ribs, cilantro, onions, avocado-tomatillo, monterey jack cheese, consomé	14

TORTAS Y PLATOS FUERTES

CHICKEN ENCHILADAS (2) choice of: ~ mole coloradito ~ suiza ~ con queso ~ vegetarian served with refried black beans & rice, sour cream, queso fresco	17
POLLO CON MOLE POBLANO mole braised chicken thigh and drumstick, red rice, black beans	22
POLLO ASADO achiote marinated wood grilled half chicken, red rice, black beans, escabeche, salsa molcajete	24
TODAY'S CATCH wood grilled pacific salmon, succotash of sweet corn, mexican squash, medley of peppers, veracruz salsa, arugula	AQ
QUESADILLA CON HONGOS cremini mushrooms, caramelized onions, garlic, thyme, epazote, oaxaca cheese and avocado salsa	13
CARNITAS citrus braised pork, escabeche, molcajete salsa, black beans, red rice	20
MEXICAN TORTA (SANDWICH) choice of: grilled chicken, carnitas or carne asada pinto beans, lettuce, tomato, guacamole, sour cream, queso fresco, served on a mexican telera bread, with a side of pickled jalapenos	14



SOUPS, SALADS & SIDES

SOPA DEL DIA 9
POZOLE ROJO traditional hearty pork soup 14
MAMITA butter lettuce, sliced cucumber, orange segments, pumpkin seeds, mint, chicken breast, citrus vinaigrette 17
BETABELES roasted red and yellow beets, arugula, pumpkin seeds, red pickled onions, cotija cheese, spicy orange cumin cilantro dressing 14
PAPITO romaine lettuce, avocado, cherry tomatoes, watermelon radishes, pumpkin seeds, queso fresco, green goddess dressing ADD chicken or carne asada or salmon 7
SIDES:
BLACK BEANS 5
MEXICAN RICE 5
ELOTE wood grill brentwood sweet corn, queso fresco, lime, chipotle aioli 6
VERDURAS sautéed seasonal vegetables 7

* Some items on our menu are served raw or less than thoroughly cooked. Consuming raw or undercooked meat or seafood may increase your risk of foodborne illnesses.