



ANTOJITOS DE LA CASA

TOTOPOS Y SALSA

House made salsa trio and chips

\$3

GUACAMOLE

Hass avocado, cilantro, serrano chile, tomato, onions, fresh squeezed lime juice seasonal fruit +\$1 Niman Ranch pork shoulder +\$2

\$8

QUESO FUNDIDO

Three cheese blend, hen-of-the-woods mushrooms, chile poblano, roasted corn, house made California chile chorizo, served with tortillas

\$11

ALBONDIGAS DE BORREGO

Fresh lamb meatballs braised in a roasted tomato habanero salsa, crispy Brussels sprouts, Manchego cheese

\$12

QUESADILLA

Vegetable, smoked turkey leg or chicken +\$3 steak or prawn +\$4

\$9

CÓCTEL DE CAMARON ESTILO VERACRUZ

Fresh Mexican wild shrimp, avocado, jicama, cilantro, lime, clam juice, avocado oil

\$14

TARTAR DE ATÚN

Fresh Ahi tuna, cucumber, avocado, green onion, lime, sesame seed, soy sauce

\$14

ENSALDAS Y SOPA

POSOLE ROJO

Niman Ranch pork cheeks, Spare ribs, chile California, hominy, served with fresh onions, cilantro, lime, corn tostada

\$7 / \$13

ENSALADA DE ESTACION

Baby kale, radishes, cucumber, avocado meyer lemon dressing

\$10

ENSALADA DE JICAMA Y PEPINO

Fresh strawberries, red cabbage, toasted pumpkin seeds, queso fresco, cranberry agave vinaigrette

\$11

EL LADO

REPOLITOS

Roasted Brussels sprouts, Chile de árbol, lime, sunflower seeds, sea salt

\$8

ESQUITE

Roasted Brentwood corn off the cob, crema Mexicana, queso Cotija, Chile de árbol, fresh lime juice

\$8

FRIOJOLAS CHARROS

Rancho Gordo Flor de Mayo beans, crispy bacon, tomato, onions, cilantro, roasted serrano chile, queso Cotija

\$7

ARROZ VERDE

Chile poblano and cilantro green rice

\$5

TACOS

2 per order. Add to any : Crema +\$2 Avocado +\$3

TACO DE MATADOR

Smoked turkey leg, onions, cilantro, fresh avocado tomatillo salsa, topped with bulls blood micro greens

\$10

TACOS DE FILETE

New York steak strips, pickled baby carrots, salsa Casera, flour tortillas

\$11

CARNITAS

Niman Ranch pork shoulder confit, guacamole, roasted tomatillo, chile de arbol salsa

\$11

AL PASTOR

Nullam quis risus eget urna mollis ornare vel eu leo. Nu llam id dolor id nibh ultricies vehicula ut id elit.

\$10

POLLO AL JARDIN

Achiote citrus marinated grilled chicken, onions, cilantro, salsa roja de habanero, sliced avocado

\$10

CAMARONES BORRACHOS

Negra modelo battered shrimp, mango pico de gallo, crema Mexicana

\$11

PESCADO

Fresh ahi tuna, citrus red cabbage, soy chipotle reduction, roasted tomatillo salsa, flour tortilla

\$11

CALABAZITAS

Sunburst squash, zucchini, roasted tomato, crispy red onions, Brentwood corn pico de gallo

\$9

QUESO

Griddled Oaxaca cheese, hen of the woods mushrooms, cactus, chile Anaheim

\$9

POSTRES

CHURROS Y CHOCOLATE

House made churro served with a scoop of ice cream and Mexican dipping sauce

\$8

HELADO

\$5

PALETAS

Fruit bar served in sparkling wine

\$5

