



## SMALL PLATES

**Guacamole** - cucumber, jicama, striped beets  
...radish, yellow beet 18

**Shrimp Ceviche** - passion fruit, habanero,  
jicama, mango, avocado, cilantro 17

**Queso Fundido** - shrimp, mexican cheese,  
tomato, poblano, molcajete salsa 19

**Pulpo a la Parrilla** - citrus grilled octopus,  
baby bok choy, cherry tomato, chili flakes 22

**Elote En Tequesquite** - grilled corn, queso  
fresco, epazote, crema, lime juice 16

**Brussels Sprouts** - almonds, dates, Fresno  
chile 15

**Mejillones Al Chipotle** - atlantic mussels,  
leeks, garlic, chipotle cream sauce 19

**Roasted Cauliflower** - cauliflower, tahini  
harissa sauce, serrano sauce, pine-nuts,  
pickled fresno pepper 16

**Beet Salad** - orange hazelnuts, sherry  
vinaigrette, avocado 18

**Charred Cucumber Salad** - sunflower mole,  
queso fresco, Fresno chile, chipotle-lime  
vinaigrette 18

**Chips & Salsa** - roja y verde salsas 6

**Happy Hour Tuesday-Wednesday**  
**4-6:30, Friday 4-6, Sat 4-5:30, Sund**  
**3-6**

**Brunch On Sundays Starting@11:30**

## LARGE PLATES

**Carne Asada** - USDA Prime Allen Brothers  
skirt steak, aji amarillo fingerling potatoes 43

**Ahi Tuna** - sesame crusted, celery root puree,  
shiitake mushrooms, baby bok choy, ginger  
soy 41

**Halibut** - risotto crusted, tomato fennel ragu,  
capers, basil, anchovies 41

**Salmon Al Carbon** - tamarind glaze, mango,  
papaya, avocado puree 34

**Cordero Al Carbon** - Allen Brothers rack of  
lamb, Oaxacan mole, mashed potato,  
asparagus 45

**Pechuga de Pollo** - farm-raised chicken  
breast, aji amarillo, rosemary polenta 28

**Enchilada de Calabaza** - butternut squash,  
muenster cheese, pipian sauce 28

**Burger** - USDA prime, avocado, muenster  
cheese, tomato, lettuce, onion, fries 19  
(sub cauliflower or brussels sprouts 6)

## DESSERTS

**Two Ice Cream Scoops** 7

**Flourless Chocolate Cake** 11

**Cheesecake** 10

**Coffee** 5

## COCKTAILS Enjoy Fresh squeezed juice!

**Margarita de la Casa** Partida tequila reposado, lime, agave 15

**Soy Sandia** serrano-infused tequila, Cachaca, Aperol, fresh watermelon 15

**Smoky Pepino** Banhez mezcal, fresh cucumber, lime, Tajin 16

**Tropical Matador** orange curacao, tequila reposado, pineapple, vermouth 16

**Paloma Urbana** tequila reposado, grapefruit, lime, salt, Tajin 15

**Moda Nueva para dos** tequila anejo, 3-year rum, brown sugar, mole bitters 32

**Mezcal y Chamomile Peloton** mezcal, mixta corn liqueur, chamomile-infused honey 13

**Blackberry Smash** bourbon, blackberry, lemon, mint 15

**PICOSITO RICO** Báñez mezcal, hibiscus infused chipotle citrus, Ancho Reyes liqueur 16

**BESO DE GUAVA** reposado tequila, Charanda de Uruapan, guava, apple cider, lime juice, agave 16

## MINERAL-DRIVEN MEZCAL 28

This flight is for you if you've *heard it through the grapevine* that all mezcal is smoky. Delight in these selections, which are not even a little bit smoky. Then teach your friends about the variety in the big world of agave!

METICHE SALMIANA + LUCY PISTOLAS + LEYENDA SAN LUIS POTOSI

## FANCY FLIGHT 38

Some agave plants take decades to produce enough sugar for harvest. We've built this flight to let you taste the premium juice of this patient plant without breaking the bank. This experience is for your birthday, for your anniversary, or for your first time out since we endured a global pandemic. *Celebrate, amigos!*

BANHEZ PECHUGA + LEYENDA GUERRERO + REAL MINERO MARTENO/BARRIL

## BUBBLES & BLANCOS - Glass

**Portell Cava** NV Spain 14/54

**Maison de Madeleine Brut Rose** France 15/56

**Curious Rose Wine** 2021 Spain 15/58

**Earth Garden Sauvignon Blanc** New Zealand 2020 16/64

**Chateau Gravielle-Lacoste Graves Blanc** 2020 Bordeaux 16/66

**Hayes Valley Chardonnay California 2020** 15/64

## RED WINE - ROJA GLASS

Bacchus **Pinot Noir** 2019 California 16/64

Casa Silva **Carmenere** 2019 Chile 16/64

Torremoron **Tempranillo** 2020 Spain 16/64

Vaglio **Malbec** 2020 Argentina 15/58

Gouguenheim **Cabernet Sauvignon Reserve** 2018 Argentina 16/76

## ROJO BOTTLE

**CEP Pinot Noir** 2019 Sonoma Coast 80

**Hahn Pinot Noir** 2019 Santa Lucia Highlands 75

**Scar of Sea Pinot Noir** 2018 California 86

**No Curfew Red blend 2018** California 52

**Casa Madero Cabernet Gran Reserva** 2016 Mexico 130

**Lopez Heredia Tempranillo** 2008 Spain 135

**Michele Chiarlo Barolo Tortoniano** Italy 160

## BUBBLES & BLANCOS - Bottle

**Los Monteros Mestres Cava** 2010 Spain 48

**Kalkspitz Sparkling** by Christoph Hoch Austria 66

**Scar of the Sea Chardonnay** 2018 California 83

**Teutonic Pinot Gris** 2016 Oregon 72

**D.O. Rias Abellio Albariño** 2020 Spain 60

**Henri Lurton Chenin Blanc** 2019 Mexico 90

**Hayes Valley Chardonnay** California 2020 64

**Mestres Visol Cava** 2010 Spain 75

**Emeve Chardonnay** 2018 Mexico 80

**Casa Madero Chardonnay 2021 Mexico-70**

## BEER (16oz)

**Hopewell First Pils** 12

**Hopewell Lightbeam** IPA 12

**Humilde Mexican Alba** Ale 12