



## SMALL PLATES

**Guacamole** - cucumber, jicama, watermelon radish, yellow beet 18

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

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

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

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

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

**Roasted Cauliflower** - cauliflower, tahini harissa sauce, serrano sauce, pine-nuts, pickled Fresno chile 16

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

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

**Poached Pear Salad** - frisee, arugula, pecans, bleu cheese, red wine vinaigrette 17

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

**Come enjoy Sunday brunch with us!**

## LARGE PLATES

**Callos De Hacha** **New** - scallops, acorn squash, green beans, spinach, tomato, guajillo brown butter 42

**Skate Wing** - lemon caper sauce, grape tomato medley, spinach, shiitake mushroom risotto 38

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

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

**Salmon Al Carbon** - tamarind glaze, mango, papaya, avocado puree 32

**Tacos de Pescado**- pan-seared cod, grilled pineapple relish, corn tortillas 31

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

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

## DESSERTS

**Two Ice Cream Scoops** 7

**Flourless Chocolate Cake** 11

**Cheesecake** 10

**French Press Coffee** 5/10

## COCKTAILS Enjoy Fresh squeezed juice!

**Margarita de la Casa** Partida tequila reposado, lime, agave 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** 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 22

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 + AQARA AGAVE + 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

**Rose d'madeleine Provence** France 15/58

**Earth garden sauvignon blanc**, New Zealand 16/64

**Monte Xanic Sauvignon Blanc** 2020 Mexico 17/66

**Chateau Gravielle-Lacoste Graves Blanc** 2020

Bordeaux 16/66

**Bacchus Chardonnay** 2020 California 15/58

## RED WINE - ROJA GLASS

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

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

Torremoron **Tempranillo** 2020 Spain 15/62

Vaglio **Malbec** 2020 Argentina 15/58

Cultivar **Cabernet Sauvignon** 2019 California 16/76

## ROJO BOTTLE

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

**Talley Pinot Noir** 2016 California 80

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

**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

**Westrey Chardonnay** 2015 Oregon 98

**Henri Lurton Chenin Blanc** 2019 Mexico 90

**Nine Oaks Khikhvi** 2016 Georgia 47

**Mestres Visol Cava** 2010 Spain 75

**Emeve Chardonnay** 2018 Mexico 80

## BEER (16oz)

**Hopewell First** Pils 11

**Hopewell Lightbeam** IPA 12

**Casa Humilde Mexican Alba** Ale 12