

| To Start |

Jicama & cucumber with chile arbol, lime and flake salt

| SMALL PLATES |

Chips & Two Seasonal Salsas - 5

Charred roma tomato | Tomatillo mint

Guacamole - 10

Avocado | chile serrano | cilantro | onion

\$1 add queso Cotija

Papas Bravas - 8

Roasted & fried Kennebec potatoes | jalapeños | avocado crema

Crab Empanada - 14

Dungeness crab | plantain masa | tomato | peas | chipotle aioli

Roasted Spanish Octopus - 14

Marble potatoes | garlic | guajillo | cilantro | paprika

Guajillo Shrimp - 14

Pacific shrimp | mezcal | red onion | poblano | garlic | cilantro

Tortilla Soup - 7 / 12

Roasted chicken | seasonal vegetables | avocado | queso Cotija | tortilla strips

Roasted Beet Salad - 13

Avocado | chicory | escarole | apple | pumpkin seeds | lime dressing

Citrus Salad - 13

Frisse | cara cara orange | tangerine | jicama | watermelon radish | chile de arbol dressing

Habanero Wings - 12

Guajillo rubbed wings | habanero butter | avocado crema | chili powder

| CEVICHE |

* **Coctel Mixto** - 17

Maine lobster | bay scallops | flounder | tomato | orange | serrano | cucumber | avocado

* **Ceviche Tostada** - 12

Flounder | lime | red onion | cucumber | tomato | serrano | cilantro | avocado

* **Coconut Campechano** - 14

Scallops | shrimp | flounder | lime | avocado | coconut & chile de arbol marinade | serrano | onion | cilantro

* **Cabo Ahi Ceviche** - 14

lime | wasabi | chamoy furikake | avocado | tortilla strips | green onion | cilantro | smoked olive oil

| Our Menu is 100% Gluten-Free |

| TACOS |

Served on corn tortillas made by hand in house

Tres Al Pastor - 12

Achiote marinated and spit roasted pork | roasted pineapple | onion | cilantro

Available in orders of two or four:

Carne Asada - 13/22

Marinated flank steak | poblano peppers | caramelized red onions | roasted garlic & jalapeño crema | cilantro

Vegetarian Tacos - 11/18

Roasted eggplant | zucchini | bell peppers | onion | tomato | tomatillo pico de gallo

Chicken Tinga - 12/20

Rotisserie chicken | braised tomato & onion | chipotle | avocado | crema | queso fresco

Fried Pork Belly - 13/22

Pork belly | pickled red onions | pipian mole | cilantro

Baja Style Cod - 13/22

House battered cod | avocado, wasabi & parmesan aioli | cabbage slaw | micro shiso

| BIG PLATES |

Lamb Birria - 22

Slow-cooked lamb | sesame seed & chile de arbol salsa | avocado | lamb jus | handmade tortillas

Enchiladas de Pollo en Mole Manchamanteles - 19

Roasted chicken | mole sauce | apple | queso Oaxaca | almonds | crema

24 Hour Carnitas - 19

Braised pork | pickled vegetables | tomatillo & habanero salsa | cilantro | onion | handmade tortillas

Wood-Roasted Chicken - 19/half 32/whole

Roasted potatoes | peppers & onions | salsa rustica | smoked bacon pinto beans

Tacos Ahogados - 13

Potato | butternut squash | roasted tomato salsa | radish | onion | chile de arbol

Add Carnitas - 6

Two Tamales - 13

Pork with coloradito mole | chicken in salsa verde | crema | cotija cheese

*Consumption of raw or uncooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness.