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Guacamole & Chips \$14

habanero salsa and grilled tomatillo arbol salsa (ve)

Queso Fundido \$14

house cheese blend, mexican oregano (v)
add wild mushrooms \$4, add carnitas \$4

Esquites \$6

garlic chipotle mayo, lime, feta, cilantro (v)

Nachos \$17

aged cheddar and monterey jack cheese, roasted jalapeños, chipotle crema, salsa fresca, feta, cilantro (v)
add carnitas \$4 add guac \$4

Tortilla Soup \$8

avocado, sour cream, feta, tortilla strips

Smoked Tuna Ceviche \$12

charred serrano, onion, garlic, cilantro, cucumber

Grilled Ribs \$14

pumpkin seed macha, soft and crunchy tamarind slaw

Chicken Wings \$12

valentina butter sauce

~ 🌸 ~ 🌸 ~ TACOS \$8 ~ 🌸 ~ 🌸 ~

2 per order, served on 4" flour tortillas

Pacific Cod

avocado crema, pickled red onion, cilantro

Carnitas

chicharron, grilled tomatillo arbol salsa

Chicken

tamarind mayo slaw, edamame chimichurri

Wild Mushroom

charred garlic and guajillo vegan mayo, arugula (ve)

Tempura Squash

green pumpkin seed mole, black garlic vegan mayo, toasted sunflower seeds (ve)

BURRITOS available until 3pm for dine in

all burritos can be made into a bowl

Carnitas \$13

black beans, grilled tomatillo arbol salsa, arugula and cabbage slaw, grilled pineapple, crispy shallots

Grilled Chicken \$13

crispy rice, pickled red onion, tamarind mayo, edamame chimichurri, cabbage, jalapeño

Prawn and Squid \$14

chipotle marinade, avocado crema, pickled tomatillo salad, cabbage, lime rice, cilantro

Achiote Cauliflower \$11

fermented carrots, crispy rice, black garlic vegan mayo, cabbage, edamame chimichurri (ve)

Bean and Cheese \$11

grilled tomatillo arbol salsa, avocado crema, charred and pickled onion, cabbage (vv*)

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served with 4" flour tortillas

AAA Skirt Steak \$22

wild mushroom gratin, edamame chimichurri

Achiote Cauliflower \$16

fermented carrots and crispy rice, edamame chimichurri (ve)

Grilled Mackerel \$18

guajillo slaw, salsa roja

Pork Belly \$20

pickled vegetables, salsa negra

~ 🌸 ~ 🌸 ~ DESSERT ~ 🌸 ~ 🌸 ~

Diablo Cookie \$3

chocolate, cayenne, ginger

Churros \$7

cinnamon sugar, dulce de leche

v = vegetarian ve = vegan v* = can be made vegan

MARGARITAS 2 oz

CLASSIC LIME

cazadores blanco, cointreau, fresh lime, agave 11.5

JALAPEÑO

jalapeño infused cazadores blanco, cointreau, fresh lime, agave 11.5

RASPBERRY CARDAMOM

cazadores blanco, rose syrup, raspberry, cardamom bitters, fresh lemon 11.5

ANCHO ORANGE

cazadores reposado, cointreau, apricot orange cinnamon cordial, fresh lime 11.5

HABANERO MANGO

cazadores blanco, aperol, mango, fresh lime, habanero bitters, fresh cilantro, tajin rim 11.5

MEZCAL GINGER PINEAPPLE

koch el espadin mezcal, ginger pineapple cordial, habanero bitters, fresh lime 14.5

NOT MARGS 2 oz

PALOMA

cazadores blanco, grapefruit, fresh lime, grapefruit jarritos 11

ROSÉ COLLINS

ampersand gin, campari, rosé syrup, fresh lemon, cranberry bitters, soda 11.5

EL CESAR

cazadores blanco, house made clamato, spice 10
*make it a michelada with good company lager

WINES

	GLS/5 oz	BTL
santa rita, sauvignon blanc	7	32
alamos, malbec	7	32

TRICKY SANGRIA

	GLS/8 oz	PIT 24 oz
red wine, brandy, triple sec, citrus fruits	8	25

DRAUGHT BEER

16 oz

6.5

Please see beer board for selection

BOTTLES + CANS

Tecate 473ml	6
Pacifico 355ml	7
Negra Modelo 355ml	7
Modelo Especial 355ml	7
Greenhill Cider 355ml	7
Lucky 355ml	4

NON ALC

JARRITOS

mexican cola, lime, mandarin, grapefruit, guava 3

RASPBERRY CARDAMOM VIRGIN COLLINS

raspberry puree, fresh lemon, simple syrup, cardamom bitters 5

GINGER PINEAPPLE VIRGIN MARG

ginger pineapple cordial, habanero bitters, fresh lime 5

TOFINO KOMBUCHA 7.5

DAILY DRINK FEATURES

MONDAY	margaritas	9
TUESDAY	tecate	5
WEDNESDAY	wine	6
THURSDAY	can of lucky & shot of tequila	7
SATURDAY	pitcher of sangria	22
SUNDAY	el cesar or michelada	7

