

# LUNCH MENU - UNTIL 3PM

## ~ 🌸 ~ 🌸 TO START 🌸 ~ 🌸 ~

### **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 \$14**

charred serrano, onion, garlic, cilantro, cucumber

### **Grilled Ribs \$14**

pumpkin seed macha, soft and crunchy tamarind slaw

### **Chicken Wings \$12**

valentina Butter Sauce

## ~ 🌸 ~ 🌸 TACOS 🌸 ~ 🌸 ~

2 per order, served on 4" flour tortillas

### **Pacific Cod \$8**

avocado crema, pickled red onion, cilantro

### **Carnitas \$8**

chicharon, grilled tomatillo arbol salsa

### **Chicken \$8**

tamarind mayo slaw, edamame chimichurri

### **Lamb \$9**

guajillo salsa, white onion, cilantro

### **Asadero Cheese \$8**

edamame puree, lime pickled onion, sunflower seeds, cilantro (v)

### **Tempura Squash \$8**

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

### **Grilled Asparagus Tostada \$8**

vegan garlic and guajillo mayo, mushrooms, queso fresco, cilantro, served on a corn tostada (v)

## ~ 🌸 ~ 🌸 BURRITOS 🌸 ~ 🌸 ~

all burritos can be made into a bowl

### **Carnitas \$13.5**

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

### **Grilled Chicken \$14**

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

### **Achiote Cauliflower \$12**

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

### **Bean and Cheese \$12**

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

## ~ 🌸 ~ 🌸 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 12

### JALAPEÑO

jalapeño infused cazadores blanco, cointreau, fresh lime, agave 12

### RASPBERRY CARDAMOM

cazadores blanco, rose syrup, raspberry, cardamom bitters, fresh lemon 12

### STRAWBERRY

strawberry infused tequila, strawberry syrup, lemon juice and bubbly (cava) 12

### SPICY WATERMELON

watermelon and jalapeño infused tequila, watermelon juice, fresh lime, cointreau, agave 12

### MEZCAL GINGER PINEAPPLE

sombre mezcal, ginger pineapple cordial, habanero bitters, fresh lime 14.5

## NOT MARGS 2 oz

### PALOMA

cazadores blanco, grapefruit, fresh lime, grapefruit jarrito 11

### GRAPEFRUIT GIN MULE

wallflower gin, ginger syrup, fresh lime, grapefruit juice, hopped grapefruit bitters, soda 11.5

### PEACH APEROL SPRITZ

peach infused aperol, sparkling wine, soda 10.5

### 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
sierra salinas bobal, rosé	7	32
cava freixenet, brut	9	43

## TRICKY SANGRIA

GLS/8 oz PIT 24 oz

red wine, brandy, triple sec, citrus fruits 8 25

## DRAUGHT BEER

16 oz

7

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

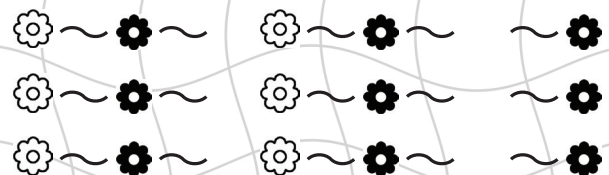
### GINGER PINEAPPLE VIRGIN MARG

ginger pineapple cordial, habanero bitters, fresh lime 5

### TOFINO KOMBUCHA 7.5

## DAILY DRINK FEATURES

<b>MONDAY</b> margaritas	9.5
<b>TUESDAY</b> tecate	5
<b>WEDNESDAY</b> wine	5
<b>THURSDAY</b> can of lucky & shot of tequila	7
<b>SATURDAY</b> pitcher of Sangria	22
<b>SUNDAY</b> el cesar or michelada	7



# DINNER MENU - FROM 3PM

## TO START

### Guacamole & Chips \$14

habanero salsa and grilled tomatillo arbol salsa (ve)

### Queso Fundido \$14

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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 \$14

charred serrano, onion, garlic, cilantro, cucumber

### Grilled Ribs \$14

pumpkin seed macha, soft and crunchy tamarind slaw

### Chicken Wings \$12

valentina Butter Sauce

## TACOS

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### Tempura Squash \$8

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

### Grilled Asparagus Tostada \$8

vegan garlic and guajillo mayo, mushrooms, queso fresco, cilantro, served on a corn tostada (v)

## FROM THE GRILL

served with flour 4" tortillas

### AAA Skirt Steak \$22

wild mushroom gratin, edamame chimichurri

### Pork Belly \$20

tomatillo, jalapeño and onions

### Achiote Cauliflower \$16

fermented carrots and crispy rice, edamame chimichurri (ve)

## DESSERT

### Diablo Cookie \$3

chocolate, cayenne, ginger

### Churros \$7

cinnamon sugar, dulce de leche

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## MARGARITAS 2 oz

### CLASSIC LIME

cazadores blanco, cointreau, fresh lime, agave 12

### JALAPEÑO

jalapeño infused cazadores blanco, cointreau, fresh lime, agave 12

### RASPBERRY CARDAMOM

cazadores blanco, rose syrup, raspberry, cardamom bitters, fresh lemon 12

### STRAWBERRY

strawberry infused tequila, strawberry syrup, lemon juice and bubbly (cava) 12

### SPICY WATERMELON

watermelon and jalapeño infused tequila, watermelon juice, fresh lime, cointreau, agave 12

### MEZCAL GINGER PINEAPPLE

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## HAPPY HOUR

3-6 DAILY

### FOOD

#### CHICKEN WINGS

valentina butter sauce 6

#### Grilled Ribs

pumpkin seed macha 5

#### SMOKED TUNA CEVICHE

charred serrano, onion, garlic, cilantro, cucumberr 10

#### NACHOS

aged cheddar and monterey jack cheese, roasted jalapeños, chipotle crema, salsa fresca, feta, cilantro 14 (v)

add carnitas \$4 add guac \$4

### DRINKS

#### CLASSIC LIME

cazadores blanco, cointreau, fresh lime, agave 9.5

#### JALAPEÑO

jalapeño infused cazadores blanco, cointreau, fresh lime, agave 9.5

#### RASPBERRY CARDAMOM

cazadores blanco, rose syrup, raspberry, cardamom bitters, fresh lemon 9.5

#### STRAWBERRY

strawberry infused tequila, strawberry syrup, lemon juice and bubbly (cava) 9.5

#### SPICY WATERMELON

watermelon and jalapeño infused tequila, watermelon juice, fresh lime, cointreau, agave 9.5

#### DRAUGHT BEER 6

please see beer board for selection

#### GLASS OF RED, WHITE, OR ROSE 5

#### GLASS OF TRICKY SANGRIA 5

