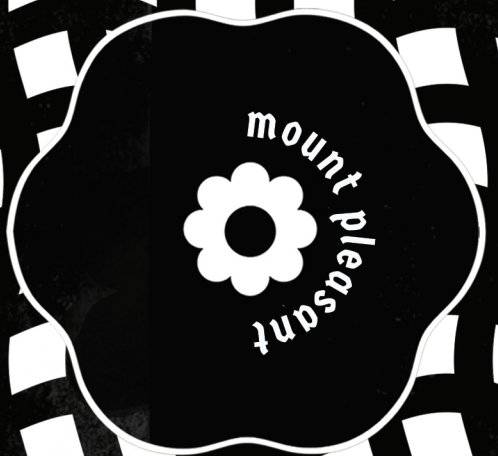
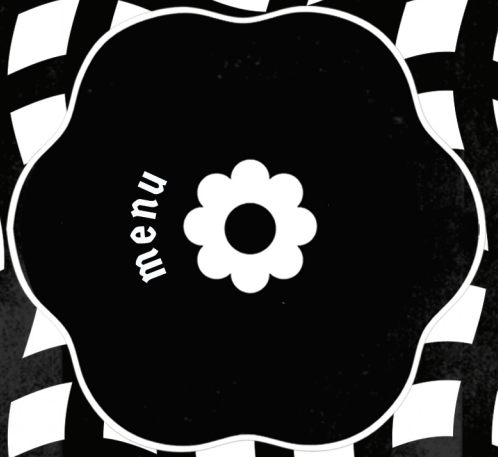




TO START

Lamb Birria Tostada

black beans, pickled onions and fennel, feta, roja, lime crema, cilantro 8

Pumpkin Tomales

salsa verde, lime crema, cilantro 8

Ensalada

iceberg lettuce, jalapeño ranch, avocado, radish 9

Esquites

roasted corn, chipotle mayo, cilantro, cotija, house chili mix 6

Queso Fundido

melted cheese, nopales, pickled onions, tortillas 14
+ green chorizo 5

Chilaquiles

crispy tortillas, roasted tomatillo salsa, pickled onions, mushrooms, soft egg, black beans 10
+ green chorizo 5

Tuna Ceviche

pickled pumpkin, cauliflower and onions, serrano, pumpkin seeds, cilantro 12

Chips & Dips choose three

guacamole, salsa fresca, spiced eggplant, roasted tomatillo salsa, bean and pork 15

Bean & Cheese Empanadas

lime crema, salsa verde, guacamole 7

Nachos

roasted jalapeños, feta, monterey jack, salsa fresca, chipotle crema 17
+ guacamole 4 + green chorizo 5

BURRITOS

*available until 3pm

Grilled Chicken

soy marinade, crispy rice, tamarind mayo, edamame, pickled onions, jalapeños, cabbage, radish 13

Cauliflower

cabbage, spiced eggplant, burnt lime mayo, crimini mushrooms, pickled jalapeños and onions, salsa 11

Beef Brisket

mole, black beans, pickled carrots, cabbage, cheese 13

Pork Carnitas

rice, black beans, coleslaw, crispy shallots, yucatan salsa, pickled jalapeños, cilantro 12

Charred Broccoli

hummus, melted onions, kale, cabbage, salsa fresca, lime crema 12

Grilled Salmon

pickled fennel, pollock, crispy rice, cabbage, ginger mayo 14

TACOS

served on 4" flour tortillas

Charred Rapini

romanesca salsa, almonds 3.75

v/vg

Sweet Potato and Leek

chimichurri, queso fresco 3.75

v/vg

Grilled Squid

crispy coconut, cabbage, tamarind mayo, jalapeños 3.75

Beef Barbacoa

pineapple, pickled onions, cilantro, mole 4

Grilled Chicken Thighs

soy marinade, jalapeño coleslaw, fried shallots 4

Crispy Cod

jalapeño avo crema, pickled onions, cilantro, radish 3.75

TO SHARE

served with 4" flour tortillas

Whole Mackerel

tomatillo, cucumber, cilantro, pickled onions, radish, crispy shallots 30

Grilled Oyster Mushrooms

corn, queso fresco, caramelized onions 19

v/vg

Grilled Shirt Steak

spring onions, queso oxaca, salsa verde, potato strings 28

Pork Belly

salsa negra, pickled onions, crispy potatoes, smoked shimiji mushrooms 25

Cauliflower Al Pastor

burnt lime mayo, pickled onions, mango puree 19

v/vg

Grilled Duck Leg *served with 4 corn tortillas

salsa negra, carrots, leeks, romaine lettuce 17

DESSERT

Oaxacan Rice Pudding

vanilla, seasonal fruit 6

Diablo Cookie

chocolate, cayenne, ginger 3

Churros

chocolate sauce 7

v - vegetarian

vg - can be made vegan