



modern mexican kitchen & tequileria

## GUACAMOLE

TRADITIONAL 13  
*serrano / tomato / onion / cilantro*

BACON 14  
*chicharron / cotija cheese*

TUNA TARTARE 18  
*serrano / chipotle / sesame seeds / wonton chips / jicama*

SPICY CRAB 16  
*chipotle / lime / cilantro*

## SOPAS Y ENSALADAS

*soups & salads*

TORTILLA SOUP 10  
*pulled chicken / avocado / crema fresca / pico de gallo*

ROASTED CORN SOUP 10  
*huitlacoche vinaigrette*

TOMATO SALAD 14  
*pickled corn salad / avocado / goat cheese croutons  
charred tomato vinaigrette*

MEXICAN CHOPPED SALAD 13  
*crispy bacon / roasted corn / cherry tomato / black beans  
panela cheese / green beans / pickled onions / avocado vinaigrette*

## TACOS

*3 corn tortillas - add rice & black beans for \$3*

CHICKEN TINGA 14  
*pico de gallo / crema fresca / black bean purée*

PORK BELLY AL PASTOR 15  
*grilled pineapple / onion / cilantro / salsa verde*

SMOKED BRISKET 15  
*chipotle slaw / avocado / pickled onion*

CRISPY ATLANTIC COD 16  
*poblano tartar sauce / cabbage / pickled cucumber*

CARNE ASADA 16  
*cactus pico de gallo / salsa roja / guacamole*

## ENCHILADAS

SHREDDED CHICKEN 22  
*corn tortilla / tomatillo salsa / chihuahua cheese  
crema fresca / pickled fresno chile*

CRAB & SHRIMP 24  
*lump crab / shrimp / corn / spinach / red bell pepper  
roasted tomatillo sauce / poblano chile rajas  
chihuahua & mascarpone cheeses*

HUITLACOCHES & WILD MUSHROOM 20  
*roasted garlic / Mexican ricotta cheese  
fire-roasted poblano chile sauce / chayote salad*

## ANTOJITOS

*starters*

CALAMARI AZTECA 14  
*chile ancho-crusted calamari / napa cabbage salad*

QUESO FUNDIDO 13  
*melted cheeses / warm tortilla  
with chorizo add \$2 / with steak add \$3*

SHRIMP QUESADILLA 14  
*roasted garlic shrimp / Mexican cheese / roasted corn  
onion / chipotle aioli*

CHICKEN TAMAL 10  
*corn masa / chipotle tomato sauce / avocado / crema fresca*

SQUASH BLOSSOM QUESADILLA 13  
*corn masa turnover / Oaxaca cheese / crema fresca  
black bean purée / mango salsita*

CHILE RELLENO 16  
*shrimp / calamari / scallop / chile de arbol / crema fresca / black bean*

SPICY SHRIMP TLAYUDA 15  
*adobo shrimp / crispy tortilla / spicy bean puree / habañero crema  
pico de gallo / cotija cheese*

## ESPECIALIDADES

*chef's specials*

ROASTED CHICKEN MOLE 25  
*mole poblano / caramelized plantains / corn tortillas  
Mexican rice / black beans / pickled onions*

DRY-RUBBED PORK CHOP 28  
*hominy ragout / swiss chard / heirloom bean broth*

CARNE ASADA 29  
*achiote-marinated flat iron steak / black bean purée / chile pulla sauce  
panela cactus salad / bacon wrapped requesón fresno chile*

SLOW-ROASTED PORK CARNITAS 25  
*pork flatiron & shoulder / avocado puree / requesón cheese  
blue corn tortilla / black bean / pickled vegetable citrus salsa*

FILET A LA PARILLA 39  
*grilled coriander beef tenderloin / Oaxaca cheese enchiladas  
roasted rajas & onions / chile pasilla gastrique*

CHIPOTLE RUBBED SALMON 30  
*sweet potato purée / green beans / lacinto kale  
pineapple salsa cruda*

FIRE-GRILLED VEGETABLES 20  
*bell peppers / red onion / eggplant / zucchini / yellow squash  
plantains / sautéed spinach / salsa morita / panela cactus salad*

TACOS AL CARBON 48  
*served to share steak, chicken, & shrimp / cactus pico  
de gallo / roasted rajas & onions / crema fresca / molcajete salsa*

## MAS

*sides / 6*

MEXICO CITY STYLE CORN ON THE COB

RICE & BLACK BEANS

TORTILLAS, FLOUR OR CORN

CARAMELIZED PLANTAINS, CHIPOTLE BUTTER, CREMA FRESCA  
KALE, CHICHARRONES, CORN, MUSHROOMS

*Chef Richard Sandoval - Chef de Cuisine Kevin Delonay*

*Please inform your server of any allergies as several dishes include nuts, dairy and gluten.*

*Consumption of raw or partially-cooked foods may be harmful to your health.*

*20% gratuity will be added to parties of 5 or more.*