



DINNER MENU

ANTOJITOS

[1 for \$8 | 3 for \$21 | 5 for \$30]

Guacamole
Sikil Pak
Escabeche
Black Bean Hummus
Cheese Dip

CEVICHES Y COCTELES

SHRIMP COCTEL 16
black "clamato" sauce, avocado

SALMON CRUDO 18
cucumber, tomato, smoked roe, herbs

HAMACHI CEVICHE 20
passion fruit, ground cherries, leche de tigre

WATERMELON + PINEAPPLE CEVICHE 14
aguachile, mint, fresno pepper

CRAB TOSTADA 22
crab fat mayonnaise, preserved lemon, caviar

PLATOS

TACOS AL PASTOR 15
corn tortillas, roasted pineapple salsa

BAJA-STYLE FISH TACOS 15
flour tortilla, shredded cabbage, chipotle mayo

CHICKEN ENCHILADAS 22
red + green salsas, queso fresco, crema

MUSHROOM ENMOLADAS 20
mole verde, pistachio

CRISPY OCTOPUS 28
fried potato, salsa macha

BEEF FAJITA 28
smoked skirt steak, black garlic chimichurri

BEEF MOLE 32
short rib, mole poblano, hemp seeds

SIDES

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Cilantro Rice
Black Beans (smoked pork)
Pinto Beans (vegetarian)
Esquites (street corn)
Quelites (braised greens)

POSTRES

FLAN DE QUESO 8
HORCHATA ICE CREAM 6
CHURROS 6