



COMPARTIR

House Made Guacamole & Fire Roasted Salsa 18

Cilantro, Tomato, Red Onion, Tortilla Chips **Add:** Crispy Pork belly+5 Jicama +3

Roasted Heirloom Carrots 16

Fresno Pepper Romesco, Panela Whipped Local Honey Crema

Esquites (Fire Roasted Street Corn) 16

Mexican Crema, Queso Fresco, Garlic Mayo Fried Serrano

Crab Cakes 22

Jumbo Lump, Roasted Poblano Tartar Sauce Pickled Cucumbers, Arugula

Ancho Dusted Fried Calamari 19

Shishito Peppers, Yuzu Aioli, Chipotle Tomato Salsa

Chicken Quesadilla 19

Achiote Marinated Chicken, Roasted Poblano Crema, Queso Fresco, Escabeche Vegetables Charred Tomatillo Salsa

SOUP & GREENS

Charred Heirloom Tomato Soup 12

Crema, Parmesan Bread crumbs

Grilled Baby Gem Caesar 16

Avocado, Cotija, Pickled Onion, Pepita Toasted Soughdough, Cascabel Caesar dressing **ADD:** Chicken +4 Steak +6 Salmon +9

Garden Salad 15

Radish, Heirloom Carrot, Cherry Tomato, Beet, Manchego, Sherry Vinaigrette **ADD:** Chicken +4 Steak +6 Salmon +9

MAINS

The Mayan 22

8oz Natural Beef Patty, Escabeche, Pepper Jack Arugula, Roasted Tomato, Roasted Guajillo Mayo, Brioche

Add: Valentina, Piloncillo Bacon +3

Faroe Island Seared Salmon 36

Tamarillo Glaze, Carrots & Peppers Poblano Cream, Peruvian Potato

Grilled Jumbo Baja Shrimp 37

Diabla Miso Sauce, Bok Choy, Broccolini Murasaki Sweet Potato

Shrimp & Crab Crepes 38

Pepperjack, Ancho Brandy Cream, Pickled Carrots

Ropa Vieja 36

Braised Short Rib, Black Beans, Roasted Peppers Onions, Escabeche, Caramelized Plantains Cilantro Crema

22 oz Creekstone Farm Bone-in Rib-Eye 92

Grilled Onions & Peppers, Crispy Potato Salsa Trio

Filet Mignon 50

Grilled Onions, Garlic Potato Puree Asparagus, Chipotle Miso Demi-Glace

Grilled Pollo Al Pastor 36

Roasted Pineapple, Avocado, Black Beans Cabbage Salad, Cilantro Crema

King Oyster Mushroom 34

Grilled Cabbage Chili Piquin Aioli, Parmesan, Chimichurri



CEVICHES & RAW BAR

Local Caught Fish Ceviche 18

Cucumber, Red Onion, Serrano, Cilantro Oil

Ahi Tuna Crudo 20

Chipotle Ponzu, Sesame Macha Yuzu Daikon Radish, Escabeche

Poke Nachos 22

Avocado, Scallions, Jalapeno, Sweet Soy Spicy Aioli, Pickled Cucumber, Tobiko

FUEGO TACOS

Three Soft Corn Tortilla Taco

Add Smashed Avacado \$3

Pork Belly Taco 17

Salsa Verde, Yuzu Garlic Aioli, Pickled Onion, Avocado

Skirt Steak Taco 18

Arbol Salsa, Cilantro, Onion

Soy Glazed Oyster Mushrooms Taco 15

Yuzu Mirin Aioli, Salsa Quemada, Manchego, Daikon

Grilled Fish Taco 16

Horseradish & Pepper Crema, Cucumber Slaw Salsa Fresca

Aji Amarillo Free Range Pollo Taco 16

Rajas, Queso Fresco, Salsa Verde

SIDES

Garlic Mashed Potato 10

Fried Plantains 10

French Fries 9/ Make it Truffle +3

Broccolini with Crunchy Garlic 12

Roasted Carrots & Cabbage 12

SWEET ENDINGS

Dulce de Leche Flan 12

Fresh Berries, Chantilly

Cinnamon Sugar Churro Loops 13

Vanilla bean Ice Cream, Chocolate

Tres Leche 12

Moist Sponge Cake, Sweet Milk, Seasonal Berries

Raspberry Cheesecake 15

Dark Chocolate, Whipped Cream

Scan QR Below to View our Drink Menu & Featured Cocktail List



