



*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, CONTAIN OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GUACAMOLES & APPETIZERS

- HOUSE GUAC 5.9
- HABANERO JELLY GUAC 6.9
- PEPITA, CUCUMBER, CHIPOTLE GUAC ... 6.9
- APPLE, GOAT CHEESE, SMOKED BELL PEPPER GUAC..... 6.9
- GUAC SAMPLER (CHOOSE THREE FROM ABOVE) 15.9
- QUESO FUNDIDO 7.9
House Cheese Blend, Pickled Jalapeños, Tortilla Chips // Add Chorizo or Chicken 3
- SALSA TRIO..... 9.9
House, Verde, Caliente (Individual Salsa Available Upon Request)

SALADS

- ** CASA 4/8
Organic Greens, Tomatoes, Onions, Avocado, Green Chili Yogurt
- ** CAESAR 5/9
Grilled Romaine, Smoked Manchego, Tomatoes, Olives, Red Chili Caesar
- ** HINOJO 6/10
Shaved Fennel, Arugula, Spanish Onions, Aji Blood Orange Vinaigrette
- ** Add Grouper, *Steak, Grilled Chicken, Tofu, or Chorizo 8 // Add Salmon 12

SIDE DISHES

- TILLAMOOK CHIPOTLE HOMINY GRITS.. 6.9
- PEPITA GREEN BEANS..... 6.9
- EPAZOTE BLACK BEANS 6.9
- SPANISH BROWN RICE 6.9

APPETIZERS

- ENCHILADAS ROJAS 11.9
Chicken Confit, Leek & Peppercorn Crema, House Cheese Blend, Fried Egg
- CAMARONES 12.9
Tequila Roasted Shrimp

CLASSICS

- SERVED WITH SPANISH BROWN RICE AND EPAZOTE BLACK BEANS
- TACOS AL PASTOR..... 14.9
Chicken, Pork, Grouper, or Tofu, Pineapple Jicama Slaw, House Cheese Blend, & Corn Shells // Sub Shrimp \$2, Sub *Steak \$4
- ** TAMALE 14.9
Roasted Carrot, Caramelized Onion, House Cheese Blend, Mole Blanco
- ** Add Grouper, *Steak, Grilled Chicken, Tofu, or Chorizo 8 // Add Salmon 12
- LENGUA TACOS..... 15.9
Tequila Braised Beef Tongue, Jalapeño Remolade, Citrus Pickled Peppers, & Corn Shells
- POLLO CREMA..... 18.9
Grilled Chicken with Roasted Jalapeño & Goat Cheese Crema
- * CARNE ASADA..... 18.9
Espresso Adobo Marinated Flank Steak, Avocado, Pico de Gallo

ENTREES

- * CERDO PACANA 23.9
14 oz Pork Porterhouse, Sorghum, Spinach, Candied Pecans, Napa Apple Slaw, Queso Fresco, Shagbark Aji Glaze
- * SALMON Y TAMALE..... 24.9
Pan Seared Faroe Island Salmon, Ancho Shrimp Tamales, White Asparagus, Pomegranate Butter
- GALLO ASADO 25.9
Pan roasted poulet rouge chicken, roasted potatoes and turnips, ancho confit radishes, wilted cabbage, balsamic chipotle jus
- * COSTILLAS CORTAS 25.9
Barbacoa Braised Short Ribs, Tillamook Chipotle Hominy Grits, Rainbow Swiss Chard, Wild Mushrooms
- * VIEIRAS..... 28.9
Pan seared sea scallops, zucchini masa cake, corn fondue, porcini jus

TAQUERIA

- SERVED WITH SPANISH BROWN RICE, EPAZOTE BLACK BEANS, & CORN SHELLS
- COCA-COLA BEEF TACOS 14.9
Coca-Cola Braised Beef, Chipotle Mustard, Tillamook Cheddar, Salsa Criolla
- MICHELADA SHRIMP TACOS 14.9
Pan Seared Shrimp, Peppers & Onions, Bloody Mary Mix, House Cheese Blend
- RABANO NEGRA TACOS 14.9
Malanga Puree, Squash, Arugula, Queso Fresco Add Chorizo or Chicken 4
- CALABAZA Y POLLO TACOS 14.9
4 Pepper Roasted Chicken, Roasted Apple & Butternut Squash, Napa Slaw, Smoked Pumpkin Seeds, House Cheese Blend
- CERDO DIVERTIDO TACOS..... 14.9
House Smoked Pork, Pickled Onions, Grilled Broccolini, Chorizo Crema