



*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 & APPS

HOUSE GUAC.....	5.9	PLANTAIN FRITTERS.....	7.9
HABANERO JELLY GUAC.....	6.9	Served With Chipotle Agave Syrup	
COCONUT, MINT & HABANERO GUAC.....	6.9	LANGOSTA EMPANANDAS.....	10.9
BLUE CHEESE, STRAWBERRIES & HAZELNUT GUAC...6.9		Langostina, White Truffle Crema, Creamed Corn	
GUAC SAMPLER (CHOOSE THREE FROM ABOVE)...15.9		PINA CALAMAR.....	12.9
QUESO FUNDIDO.....	7.9	Fried Calamari, Grilled Pineapple & Black Bean Salsa, Roasted Garlic Chipotle Aioli	
House Cheese Blend, Pickled Jalapenos, House Tortilla Chips		CAMARONES.....	12.9
**Add Chorizo or Chicken 3		Tequila Roasted Shrimp, Tomato, Caramelized Onion	
HOUSE SALSA.....	2	*TOSTADA CEVICHE.....	12.9
VERDE SALSA.....	4.5	Barramundi, Salsa Mexicana, Chileatole, Tajin, Tostada, Avocado	
CALIENTE SALSA.....	4.5		
SALSA TRIO.....	10.9		
NUEVO SAMPLER.....	10.9		
House Guac, House Salsa & Half Portion Queso			
**Upgrade Your Guac or Salsa for \$1 (per upgrade)			

SIDE DISHES

TILLAMOOK CHIPOTLE HOMINY GRITS.....	6.9
HUITLACOCHÉ SPOON BREAD.....	6.9
PEPITA GREEN BEANS.....	6.9
ROOT FRIES.....	6.9
PAPA FRITA.....	6.9
GRACIAS A LA COCINA.....	10
Buy a round for the kitchen	

SOUPS AND SALADS

SOUP OF THE DAY.....	ASK YOUR SERVER
**CASA.....	4/8
Organic Greens, Tomatoes, Onions, Avocado, Green Chili Yogurt, Bolillo Crisp	
** CAESAR.....	5/9
Grilled Romaine, Smoked Manchego, Tomatoes, Olives, Red Chili Caesar, Bolillo Crisp	
** SANDIAPLANCHA.....	6/10
Grilled Watermelon & Jicama, Burrata, Lemon Arugula, Champagne Vinaigrette	
**Add Tofu 6 // Grilled Chicken or *Steak 8 // Baramundi Filet 10	



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ENTREES

- CUBAN**14.9 ****BERENJENA FRITA**.....20.9
 Jerked Bacon, Roasted Pork Loin, Jalapeno Mustard, Choice of Side Fried Eggplant, Smoked White Bean Tok-sel, Cucumber, Agave Infused Mango, Salsa Verde
- *BLENDED BURGER**.....15.9 ****Add Tofu 6 // Grilled Chicken or *Steak 8 // Baramundi Filet 10**
 Ground Flank Steak & Mushroom Patty, Smoked Gouda, Choice of Side * **VIEIRAS**.....27.9
 Green Goddess Slaw, Achiote Citrus Aioli Pan Seared Scallops, Bacon & Heirloom Tomato Salad, Creme Fraiche, Little Gems, Cilantro Oil
- *BISONTE**.....29.9
 Bison Hangar Steak, Smashed Red Skin Potatoes
 Pasilla Chile Steak Sauce, Crab & Corn Salsa

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 // Sub Shrimp 2 // Sub *Steak 4
- ** TAMALE**.....14.9
 Wild Mushroom & Leek, Smoked Tomato Mole, Queso Fresco
**** Add Tofu 6 // Grilled Chicken or *Steak 8 // Baramundi Filet 10**
- LENGUA TACOS** 15.9
 Tequila Braised Beef Tongue, Jalapeño Remoulade, Citrus Pickled Peppers
- CARNITAS** 18.9
 Slow Braised and Roasted Pork Shoulder, Carnitas Jus
- POLLO CREMA**.....**One Piece 15.9..... Two Pieces 18.9**
 Grilled Chicken with Roasted Jalapeño and Goat Cheese Crema
- *CARNE ASADA**..... 18.9
 Espresso Adobo Marinated Flank Steak, Avocado, Pico de Gallo

TAQUERIA

SERVED WITH SPANISH BROWN RICE AND EPAZOTE BLACK BEANS

- SIKIL-PAK BURRITO**.....13.9
 Sikil-pak, Corn Salsa, Little Gems, Heirloom Tomatoes, Queso Fresco Add Carnitas, Chorizo or Chicken 4
- CHORIZO BURRITO**.....13.9
 House Pork Chorizo, Fried Potatoes, Pickled Red Onion Crema, Tillamook Cheddar Cheese
- HARISSA POLLO QUESADILLA**.....13.9
 Four Pepper Roasted Chicken, Harissa Romesco, Lemon Arugula, Tillamook Cheddar
- CORDERO TACOS**.....13.9
 Cinnamon & Cumin Braised Lamb, Pickled Green Apple Salsa, Queso Fresco
- MICHELADA SHRIMP TACOS**.....13.9
 Pan Seared Shrimp, Peppers & Onions, Corona, Bloody Mary Mix, House Cheese Blend