



\*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 FOOD-BORNE ILLNESS.

V = VEGAN GF = GLUTEN-FREE

**PARA LA MESA**

- HOUSE GUAC V / GF.....5.9
- HABANERO JELLY GUAC V / GF.....6.9
- SUNFLOWER & SESAME SEED GRANOLA, FRESNO CHILIS, BLACK GARLIC GUAC V / GF.....6.9
- PRESERVED PEACHES, FETA, PROSCIUTTO GUAC GF.....6.9
- SAMPLER OF THREE OF THE ABOVE GUAC V / GF.....15.9
- SALSA TRIO V / GF.....10.9  
House, Verde, Caliente  
{Individual Salsa Available Upon Request}

- QUESO FUNDIDO GF.....7.9  
House Cheese Blend, Pickled Jalapeño, House Tortilla Chips.  
Add Chorizo GF or Chicken GF // 3

**APPETIZERS**

- PLANTAIN FRITTERS V.....7.9  
Served with Chipotle Agave Syrup
- \*CAMARONES GF.....12.9  
Tequila Roasted Shrimp, Tomato, Caramelized Onion
- CHAPALA CALAMAR.....12.9  
Seville Orange Guajillo Glaze, Broccoli, Shredded Egg
- ROPA VIEJA EMPANADAS.....12.9  
Short Rib Ropa Vieja, Mushroom a La Grecque, Black Truffle Crema
- \*VERANO CEVICHE GF.....15.9  
Lightly Smoked Pacifico Striped Bass, Cucumber Melon Gazpacho, Black Radish, Red Chili, Toasted Nori

**SOUP & SALADS**

- ASK US ABOUT THE SOUP OF THE DAY.....5/9
- \*\*CASA V / GF.....5/9  
Organic Greens, Tomatoes, Onions, Avocado, Green Chili Yogurt, Bolillo Crisp
- \*\*CAESAR GF.....6/10  
Grilled Romaine, Smoked Manchego, Tomatoes, Olives, Red Chili Caesar, Bolillo Crisp
- \*\*MELOCOTON V / GF.....6/10  
Watercress, Preserved Peach & Roasted Beet Salad, Pumpkin Seed Chutney, Valdeon Queso, Raspberry Hibiscus Vinaigrette
- \*\*Add Tofu or Chorizo // 6
- \*\*Add \*Steak or Grilled Chicken // 8
- \*\*Add Thai Cobia // 10

**SIDE DISHES**

- WHITE HOMINY THREE CHEESE GRITS GF.....6.9
- HUITLACOCHÉ SPOON BREAD.....6.9
- PEPITA GREEN BEANS V / GF.....6.9
- ROOT FRIES V.....6.9
- PAPA FRITA V.....6.9
- VERDE WHITE RICE V / GF.....3.9
- EPAZOTE BLACK BEANS V / GF.....3.9
- GRACIAS A LA COCINA.....10  
Buy a round of drinks for the chefs



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## CLASSICS

Served with Verde White Rice & Epazote Black Beans

**CUBAN**.....14.9

Jerked Bacon, Roasted Pork Loin, Jalapeño Mustard, House Pickles, Manchego Cheese

**TACOS AL PASTOR V / GF**.....14.9

Four Pepper Roasted Chicken, Carnitas, Thai Cobia, or Tofu, Pineapple Jicama Slaw, House Cheese Blend  
Sub \*Shrimp // 2 Sub \*Steak // 4

**\*\*TAMALE V / GF**.....14.9

Wild Mushroom & Leek, Smoked Tomato Mole, House Cheese Blend

\*\*Add Tofu or Chorizo // 6

\*\*Add \*Steak or Grilled Chicken // 8

\*\*Add Thai Cobia // 10

**LENGUA TACOS GF**.....15.9

Tequila Braised Beef Tongue, Jalapeño Remoulade, Citrus Pickled Peppers

**POLLO CREMA GF**.....17.9

Two Grilled Chicken Breasts with Roasted Jalapeño & Goat Cheese Crema

**EL JEFE CARNITAS**.....19.9

Slow Braised & Roasted Pork Shoulder, Carnitas Jus

**\*CARNE ASADA GF**.....19.9

Chimichurri Marinated Flank Steak, Avocado, Pico de Gallo

## TAQUERIA

Served with Verde White Rice & Epazote Black Beans

**\*MICHELADA SHRIMP TACOS**.....14.9

Pan Seared Shrimp, Peppers & Onions, Michelada Sauce, House Cheese Blend

**SIKILPAK BURRITO V / GF**.....14.9

White Bean & Pumpkin Seed Hummus, Charred Broccoli, Marinated Tomato, Alfalfa Sprouts, Feta

Add Four Pepper Roasted Chicken, Carnitas, or Chorizo // 4

Add Tofu // 6

**CHIPOTLE POLLO QUESADILLA GF**.....14.9

Four Pepper Roasted Chicken, Roasted Corn, Salsa Criolla, Chipotle Mustard, House Cheese Blend

**EL NUEVO DANGER DOG**.....14.9

Pretzel Bun, Chorizo Sausage, Bacon Crumble, Curtido, Red Dragon Cheese

## ENTREES

**\*\*FRIJOLE NEGRO GUMBO V / GF**.....21.9

Chorizo Spiced Jackfruit, Black Bean, Vegan Cornbread, Cauliflower Steak, Pickled Okra & Fresnos

\*\*Add Tofu or Chorizo // 6

\*\*Add \*Steak or Grilled Chicken // 8

\*\*Add Thai Cobia // 10

**\*VIEIRAS**.....24.9

Pan Seared Scallops, Mint Habanero Pico de Gallo, Shrimp & Chintextle Empanadas, Baby Zucchini, Mango Coulis

**\*CHULETON GF**.....28.9

Black Angus Super Prime Ribeye, Peruvian Smashed Potatoes, Sweet Corn & Crab Elotes, Tamarind Barbacoa