



"Our dining experience encourages the practice of sharing and grazing. Each dish comes to the table as they are ready and in no particular order—allowing you to try many different dishes and flavours"

SNACKS

Chips with Guacamole & Salsa Roja 15

Pork Belly Chicharron 10

guacamole

Chips with Queso Fundido 15

chorizo, peppers & onion

Deviled Eggs 18

fried oyster, aji amarillo & carrot hot sauce

Hush Puppies 8

aji amarillo mayo, cotija

APPETIZERS

Oysters on the ½ Shell (6) 20

ginger-lime mignonette, chipotle cocktail sauce

Smoked Bluefish Pâté 15

house-made carrot hot sauce, buttery crackers

Ceviche Mixto 20

codfish, octopus, shrimp, red onion, cilantro, avocado,

leche de tigre, sweet potato chips, cancha, corn nuts

Tuna Tiradito 22

melon, chili crisp, aged sherry vinegar

Baby Romaine 14

hush puppies, roasted poblano & pepita dressing, cotija

Soup of the Day P.A.

Crispy Brussels Sprouts 13

chili crisp vinaigrette, smokey blue cheese,

crispy garlic, hot honey

Empanadas 15

roasted corn, poblano, black beans, chihuahua cheese,

onion, spiced avocado puree, crema

Mexican Street Corn 10

chipotle aioli, cotija, tajin, cilantro

Fried Smashed Purple Potatoes 16

smoked beef cheek birria, Peruvian cheese sauce

Harissa Marinated Grilled Octopus 21

squid ink fideos, chorizo sofrito, pearl peppers,

avocado tomatillo puree

EVERYTHING MASA

Tuna Ceviche Nikkei Tostada 22

charred pineapple slaw, aji amarillo mayo, furikake

Salsa Rojo Pulled Chicken Tamale 15

avocado tomatillo puree, crema, cotija, chicharron

Smoked Beef Cheek Birria Enchiladas 18

cotija & chihuahua cheese, avocado puree, crema

Baja Fish Tacos 17

pickled cabbage, chipotle crema

Pulled Chicken Tacos 15

avocado puree, roasted corn, pickled onion,

chihuahua & cotija cheese

Chipotle & Honey Pork Belly Tacos 16

charred pineapple slaw, avocado salsa verde

Carne Asada Tacos 18

guacamole, pico de gallo, cotija

BRUNCH

Buttermilk Cheddar Bisquits with Honey Butter 7

Cottage Cheese Pancakes 14

passionfruit yogurt, blueberries, maple syrup

Cinnamon & Sugar French Toast Bake 14

tres leche sauce, blueberries, maple syrup

Buttermilk Cheddar Bisquit Sandwich 9

fried egg, cheddar ...add bacon +3 add sausage +3

Bisquits & Chorizo Gravy 15

buttermilk cheddar bisquit, 2 poached eggs, homefries

Fried Chicken Sandwich 17

chorizo gravy, honey fermented jalapenos,

buttermilk cheddar bisquit

Brunch Smash Burger 18

4 oz. Wagyu, Louie dressing, lettuce, house pickle, tomato

...add bacon +3 add fried egg +2 make it a double +8

Classic Breakfast 14

2 eggs any style, homefries, choice of sausage or bacon,

grilled sourdough

Chilaquiles Rojo 14

2 eggs, crema, cotija

Egg Benedict 15

2 poached eggs, chorizo & potato hash, Peruvian cheese

sauce, buttermilk cheddar bisquit

Smoked Beef Cheek Birria Omelette 16

chihuahua cheese

Breakfast Burrito 15

scrambled eggs, bacon, tots, chihuahua cheese,

salsas rojo & verde, crema, cotija

Huevos Rancheros 12

2 eggs any style, tostada, heirloom butter beans, cotija,

salsa rojo, avocado ...add grilled steak +12

Please advise your server if you or any member of your party has a food preference or allergy.
Consuming undercooked or raw meat, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.

A 1.5% Kitchen Appreciation fee will be added to all checks.

This fee is voluntary. If you wish to not pay it, please let your server or bartender know and we will be happy to remove it for you.