

# LET'S GET STARTED!

- CHIPS + SALSA TRIO..... \$9
- CHIPS + GUAC ..... \$14
- QUESO FUNDIDO ..... \$16  
*WITH GREEN CHORIZO OR SOYRIZO*
- YUCCA FRITTERS ..... \$8  
*SERVED WITH HABANERO AIOLI*
- NACHOS ..... \$15  
*WITH CHICKEN, STEAK, PORK OR SHORT RIB*
- TRUFFLE PICO FRIES ..... \$14  
*WITH PICO DE GALLO AND QUESO FRESCO*
- CHARRED OCTOPUS ..... \$24  
*WITH SPANISH GIGANTE BEANS AND CHORIZO CHIMICHURRI*
- HABANERO PINEAPPLE
- CHAMOY WINGS ..... \$16

# SALADS

- GOLD OF THE INCAS CAESAR ..... \$9  
*ROMAINE, QUINOA, TORTILLA CRUMBLE*
- CHIPOTLE BLUE CHEESE WEDGE ..... \$14  
*ICEBERG, PICO DE GALLO, CHORIZO, AVOCADO*
- KALE CRANBERRY..... \$12  
*BLUE CHEESE CRUMBLES, CANDIED PECANS, BARLETT PEARS*

# RAW BAR\*

- OYSTERS ON THE HALF SHELL  
\$4 EACH
- SCALLOPS ON THE HALF SHELL  
PONZU CHILI MINGONETTE  
\$4 EACH
- SHRIMP COCKTAIL  
\$6 EACH
- CEVICHE OR POKE OF THE DAY  
\$18

# BOWLS

ALL BOWLS SERVED ON A BED OF ARROZ CON GANDULES, CAULIFLOWER AND BRUSSELS SPROUTS

- PINEAPPLE STEAK.....\$20
- ACHIOTE SALMON.....\$22
- DUCK CONFIT.....\$28
- BLACKENED SHRIMP.....\$26
- BLACKENED AHI BOWL .....\$28

# CUBAN BOWL

\$18

FRIED PLANTAINS, BLACK BEANS  
MARINATED PORK, ARROZ CON GANDULES  
QUESO FRESCO & CHIPOTLE CREMA

# GREEN CHORIZO SMASHBURGER

\$17

A SPICY 8 OZ PATTY SERVED WITH  
MELTED CHEESE, CARAMELIZED ONIONS  
& PV SECRET SAUCE!  
SERVED WITH A SIDE OF CRISPY FRIES

# SMASHIES

\$6.50/EA

MEAT & CHEESE  
SMALL LIKE A TACO, SMASHED LIKE A QUESADILLA!

SHORT RIB\*  
GREEN CHORIZO - DUCK CONFIT

\*SERVED WITH HOT CONSUME FOR DIPPING

SCAN FOR CURRENT  
DRAFT BEER LIST



SCAN ME

# OUR FAMOUS TACOS

ALL SERVED ON OUR FRESH SECRET RECIPE TORTILLAS, HANDMADE & COOKED TO ORDER

- PINEAPPLE SKIRT STEAK - SOY GINGER GLAZE, PICKLED NAPA CABBAGE, QUESO FRESCO - \$6.50
- JACUZZI CHICKEN - SOUS VIDE CHICKEN, PICKLED NAPA CABBAGE, QUESO FRESCO - \$5.50
- FRIED CHICKEN - KALE SLAW, SMOKED PAPRIKA COCA COLA SYRUP - \$5.50
- JUMBO PRAWN - BLACKENING SPICES, PICKLED NAPA CABBAGE, CHIPOTLE CREMA - \$7.50
- FRIED OYSTER - PICKLED NAPA CABBAGE, CHIPOTLE CREMA - \$7.50
- BLACKENED SALMON - BARBECUE EEL SAUCE, PICKLED NAPA CABBAGE - \$7.00
- IPA BATTERED WHITEFISH - PICO DE GALLO, PICKLED NAPA CABBAGE, CHIPOTLE CREMA - \$6.50
- BRUSSELS SPROUT - SOY GINGER GLAZE, QUESO FRESCO - \$6.50 \*v\*
- ANAHEIM BURGER - MELTED CHEESE, TOMATO, SHREDDED LETTUCE, HOUSEMADE SECRET SAUCE - \$6.50 \*v\*
- SPICY AHI TUNA - PICKLED GINGER PONZU SAUCE, CHILI PASTE, GUACAMOLE - \$8.00
- VANILLA BEAN BRAISED SHORT RIB - NAPA CABBAGE, QUESO FRESCO - \$6.50
- CAULIFLOWER - SOYRIZO SPICES, PICKLED NAPA CABBAGE, QUESO FRESCO - \$6.50 \*v\*
- MANGO PORK - PICKLED NAPA CABBAGE, QUESO FRESCO, MANGO AJI AMARILLO - \$6.50
- PORK & PLANTAIN - BLACK BEANS, CHIPOTLE CREMA - \$7.00 \*v\*

\*v\* - VEGAN OPTION AVAILABLE

# SKILLETTS

ALL SERVED WITH CHAYOTE SQUASH,  
CHARRED SPANISH ONIONS, BLACK BEANS  
& ARROZ CON GANDULES!

- DUCK CHILE RELLENO ..... \$25
- WHOLE FRIED FISH ..... MP
- PINEAPPLE STEAK ..... \$36
- BLACKENED SHRIMP ..... \$34
- BLACKENED CENTER CUT AHI TUNA.....\$34
- ACHIOTE SALMON.....\$32

# SIDES

- HABANERO PLANTAINS ..... \$6
- ARROZ CON GANDULES ..... \$5
- MOLE POTATOES ..... \$6
- BACON BLACK BEANS ..... \$6
- VEGAN BLACK BEANS ..... \$5

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOOD BORNE ILLNESS