

LET'S GET STARTED!

- CHIPS + SALSA TRIO..... \$9
- CHIPS + GUAC \$11
- QUESO FUNDIDO \$13
WITH GREEN CHORIZO OR SOYRIZO
- YUCCA FRITTERS \$7
SERVED WITH HABANERO AIOLI
- NACHOS \$14
WITH CHICKEN, STEAK, PORK OR SHORT RIB
- TRUFFLE PICO FRIES \$12
WITH PICO DE GALLO AND QUESO FRESCO
- CHARRED OCTOPUS \$18
WITH SPANISH GIGANTE BEANS AND CHORIZO CHIMICHURRI
- HABANERO PINEAPPLE
- CHAMOY WINGS \$15

SALADS

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

SIDES

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

SKIP THE TIP!

IN ORDER TO ENSURE OUR STAFF A FAIR AND COMPETITIVE WAGE, WE AUTOMATICALLY INCLUDE AN 18% SERVICE CHARGE IN LIEU OF GRATUITY TO EACH DINE IN CHECK.

PLEASE NOTIFY YOUR SERVER OR A MANAGER IF YOU WOULD LIKE THIS ADJUSTED OR REMOVED.

BOWLS

- PINEAPPLE STEAK..... \$18
- TEQUILA SEA BASS..... \$27
- ACHIOTE SALMON..... \$17
- DUCK CONFIT..... \$19
- BLACKENED SHRIMP..... \$22
- BLACKENED AHI BOWL \$26

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

CUBAN BOWL

\$16

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

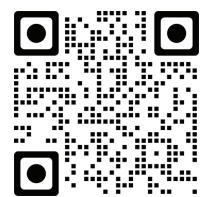
\$5.50/EA

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 BEER & WINE LIST



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 - \$5.50
- 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 - \$6.50
- FRIED OYSTER - PICKLED NAPA CABBAGE, CHIPOTLE CREMA - \$6.50
- BLACKENED SALMON - BARBECUE EEL SAUCE, PICKLED NAPA CABBAGE - \$6.00
- IPA BATTERED WHITEFISH - PICO DE GALLO, PICKLED NAPA CABBAGE, CHIPOTLE CREMA - \$5.50
- BRUSSELS SPROUT - SOY GINGER GLAZE, QUESO FRESCO - \$5.50 *v*
- ANAHEIM BURGER - MELTED CHEESE, TOMATO, SHREDDED LETTUCE, HOUSEMADE SECRET SAUCE - \$5.50 *v*
- SPICY AHI TUNA - PICKLED GINGER PONZU SAUCE, CHILI PASTE, GUACAMOLE - \$7.00
- VANILLA BEAN BRAISED SHORT RIB - NAPA CABBAGE, QUESO FRESCO - \$5.50
- CAULIFLOWER - SOYRIZO SPICES, PICKLED NAPA CABBAGE, QUESO FRESCO - \$5.50 *v*
- MANGO PORK - PICKLED NAPA CABBAGE, QUESO FRESCO, MANGO AJI AMARILLO - \$5.50
- PORK & PLANTAIN - BLACK BEANS, CHIPOTLE CREMA - \$5.50 *v*

v - VEGAN OPTION AVAILABLE

SKILLETTS

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

- DUCK CHILE RELLENO \$18
- TEQUILA MARINATED SEA BASS \$34
- PINEAPPLE STEAK \$29
- BLACKENED SHRIMP \$29
- BLACKENED CENTER CUT AHI TUNA..... \$32
- ACHIOTE SALMON..... \$22

COCKTAILS

- JARRITOS-RITA..... \$9
- JALAPENO MICHELADA..... \$10
- MICHELADA..... \$9
- HOUSE MARGARITA..... \$11
- JALAPENO MARGARITA..... \$12
- FRESH PRESSED MARGARITA..... \$12
- PASION CALIENTE OR RED PINATA
- GRAPEFRUIT PALOMA..... \$14
- RUMCHATA..... \$14
- TOP IT WITH A CHURRO..... \$3