

CRUDO

**HAMACHI CEVICHE ANTIGUA** CITRUS JUICES, AJI AMARILLO, AGAVE, CUCUMBER, CILANTRO, CORN, COLESLAW PANACHE, AVOCADO, CORN CHIPS 24

**OYSTERS ROYALE** BAJA KUMAMOTO OYSTERS, CHIMICHURRI MIGNONETTE, BRANDY-RED ONIONS, FRIED GARLIC half dozen 26

EASY SUNDAY MORNING

**CHILAQUILES ROJO** CHILE ROJO, CORN CHIPS, QUESO FRESCO, CREMA, CILANTRO- ONIONS, EGGS 19

**SMOKED SALMON TOAST** TOAST BREAD, CHARRED CREMA, AVOCADO, COLD SALMON, EGGS 22

**FRENCH TOAST** TEXAS TOAST, BEATEN EGGS, POWDER SUGAR, DRUNKEN BLUE BERRIES, EGGS 19

**AMERICAN** EGGS YOUR WAY, BACON, TEXAS TOAST 18

**BRAISED SHORT RIB OMELETTE** BEATEN EGGS, BEEF, SW VEGETABLES, CHILE ROJO, CREMA 22

**TRES LECHE PANCAKES - EGGS - BACON** BUTTERMILK PANCAKE, 2 EGGS, 2 BACONS 19

SIDES

FRUIT CUP 8 BACON 7  
PAPAS BRAVAS 7 TOAST-FRUIT JAM 4

100 POINTS / CELLAR SELECTION  
2019 L’ERMITAGE BRUT

*If sunshine could be bottled it would be this. Aromas of fresh succulent stone fruit, a hint of yeast, citrus blossoms and notes of quince on the nose. The mousse is creamy and light with baked red apples, blood orange zest, white grapefruit, sticky caramel and layered salinity with a mouthwatering finish. It will bring a smile to your lips.*  
— Wine Enthusiast, Tonya Pitts, Aug. 2025

RAISE A GLASS TO YOU

EXCLUSIVE SPECIAL (when order together)

GLASS OF L’ ERMITAGE 20

1/2 DOZEN OYSTERS ROYALE 18

BOTTLE PF L’ERMITAGE 65

(enjoy your bottle here or at home)

MORE FOR THE TABLE

**CHICHARRONES** FRIED CRACKLING PORK SKIN, MADE TO ORDER, MEXICAN STREET CORN-CHEESE DIP, NEW MEXICO GREEN HATCH CHILE 16

**DUO SALSAS** AVOCADO-TOMATILLO SALSA, ROASTED TOMATOES SALSAS, FRIED CORN CHIPS 9

**CRISPY TAQUITOS (2)** CORN TACO SHELL, A5 WAGYU, RUSTIC SALSA, MALDON SALT, MICRO GREENS 19

**SHRIMP & GUACAMOLE** AVOCADO, SALSA FRESCA, CITRUSVINAIGRETTE, GREENS, OPEN FIRE CHIPOTLE SHRIMP, BASIL VINAIGRETTE, CORN CHIPS, TORTILLAS 22

**CLASSIC GUACAMOLE** AVOCADO, SALSA FRESCA, CITRUS VINAIGRETTE, CORN CHIPS 15

**PARM CRUSTED CAULIFLOWER** TEMPURA, RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE 17

**WATERMELON SALAD** GREENS, PICKLED CABBAGE, QUESO FRESCO, MANGO, TAJIN, PEPPERY VINAIGRETTE 19

**POACHED BEET SALAD** GREENS, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, PEAR VINAIGRETTE 17

HOUSE FAVORITES

**KING RANCH ENCHILADAS** CHICKEN, BACON, ROASTED POTATOES, FRESH CILANTRO, CHIPOTLE CREAM SAUCE, MEDLEY OF QUESOS MEXICANOS, SALSA FRESCA, BUTTER RICE, GRILLED CORN 30

**MAHI MAHI TACOS** CORN TORTILLAS, CHIPOTLE MAYO, PICKLED SLAW, SWEET PEPPER SAUCE, SALSA FRESCA, WATERMELON SALAD 25

**OPEN FIRE SHRIMP TOSTADAS** FRIED CORN TORTILLA, CHARRED CREMA, SW RELISH, BASIL VINAIGRETTE, SALSA FRESCA, BEET SALAD 34

**AGUA CHILE RIBEYE** CITRUS-SOY BROTH, GARLIC COMPOUND BUTTER, SERRANO CHILE, RED ONIONS, CILANTRO, CHARRED AVOCADO, MEXICAN RICE, WARM CORN TORTILLAS 52

**AIRLINE CHICKEN BREAST AND THIGH** BRINED AND INFUSED WITH ACHIOTE AND RED CHHILE MARINADE SERVED WITH SALSAS, ROSTED CORN, POTATO WITH CHORIZO TACO, GUACAMOLE, CORN TORTILLAS 32

**AUSTRALIAN WAGYU FLANK** MARINATED IN SMOKY CHIPOTLE AND BRIGHT CITRUS, SERVED WOTH SALSAS. ROASTED CORN, POTATO WITH CHORIZO TACO, GUACAMOLE, CORN TORTILLAS 35

**CHILE RELLENO-HONEY BUTTER VEGETABLES** ROASTED POBLANO PEPPER STUFFED WITH ZUCCHINI, SQUASH, KALE, ONIONS, MUSHROOMS ON A BED OF TOMATILLO SAUCE, GRILLED QUESO PANELA, CLASSIC MEXICAN RICE, GARNISH SALSA FRESCA 30

ADD OPEN FIRE CHIPOTLE RUB PRAWNS (4) 12    ADD AIRLINE CHICKEN BREAST 12    ADD WAGYU FLANK 16

Consuming raw or undercooked meats, fish, shellfish, poultry, or eggs may increase your risk of food-born illness, especially if you have certain medical conditions. All dishes are designed for a full flavor experience. Please no substitutions.

Up to three evenly-split payments per table. 20% gratuity charge for parties of 8 or more. Dessert service 2.00 per person

IF YOU USE A CREDIT CARD, WE WILL CHARGE AN ADDITIONAL 3% TO OFFSET PROCESSING COSTS. WE DO NOT SURCHARGE DEBIT CARDS OR CASH.