

\triangleleft	MEXICAN STREET CORN CHEESE DIP	
	blend of mexican cheeses, hatch green chile, chicharrones	15
SA	FIRE ROASTED RUSTIC SALSA	
ن	tomatoes, tomatillo, jalapenos, onions, garlic, cilantro, fried chips	12
PS	HUITLACOCHE BLACK BEAN DIP	
	with a5 wagyu diced trimmings, chives, fried chips	22

FOR THE TABLE

SHRIMP & GUACAMOLE avocado, salsa fresca, citrus vinaigrette, greens, open fire chipotle shrimp, basil vinaigrette, corn chips, tortillas

SEA BASS CEVICHE ANTIGUA 24 barramundi cubes, citrus juices, honey, aji amarillo, cilantro, corn, peppers, chipotle mayo, passion fruit foam, corn chips

GAMBAS AL AJILLO butter, garlic, shrimp, paprika, white wine sauce, sourdough cheese bread

MUSSELS & CHORIZO 22 lemon cream sauce, tarragon, sourdough cheese bread

AGUA CHILE VERDE 20 poached shrimp, serrrano sauce, cucumbers, pickled gold onions, cilantro, avocado, huitchol sauce

PARM CAULIFLOWER 17 tempura, red crushed pepper, almonds, chipotle mayonnaise

SOUPS AND SALADS		MARGARITAS	
POACHED BEET SALAD greens, queso fresco, candied pecans, pickled gold onions, white pear balsamic vinaigrette	17	CADILLAC corazón tequila reposado, grand marnier, house sweet & sour, seasonal fruit	14
HUITLACOCHE LENTIL SOUP mexican lentils, roasted tomatoes, purée of black beans, cilantro, onions	17	SKINNY corazón tequila plata, cucumber, cranberry, lime, agavé nectar	13
WATERMELON SALAD fresh greens, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette	19	SANTA FE corazón tequila reposado, grand marnier, spicy sweet & sour	14
CHICKEN POZOLE VERDE chicken,tomatillo broth, hominy, green cabbage, radishes, oregano, cilantro, onion	19	SANGRITA classic frozen margarita with house sangria	13

FAVORITES SINCE 2013

KING RANCH CHICKEN ENCHILADAS crisp bacon, roasted potatoes, fresh cilantro, chipotle cream sauce, medley of quesos

mexicanos, salsa fresca, butter rice, grilled corn	29
CHIPOTLE SHRIMP TOSTADAS fried corn tortilla, charred crema, SW relish, basil vinaigrette, salsa fresca, beet salad	29
ADOBO CHICKEN FAJITAS grilled onions with sweet peppers, guacamole rustic salsa, pearl tomato pico de gallo, creamy white beans, flour tortillas	34
RIBEYE CHOICE TACOS cremini mushrooms, green salsa, guacamolé, pickled onions, cilantro-onion mix, creamy white bea Mexican rice, salsa fresca garnish	ns, 27
MAHI MAHI TACOS tortillas, chipotle mayo, pickled slaw, sweet pepper sauce, salsa fresca, watermelon salad	25
PARM CRUSTED BAJA TACOS tempura mahi mahi, flour tacos, chipotle mayonnaise, escabeche salad, salsa fresca, mango vinaigrette, french fries	24
CHILE RELLENO-HONEY BUTTER VEGETABLES roasted poblano pepper stuffed with zucchini, squash, mushroom, kale, onions on a bed of tomatillo sauce, grilled queso panela, red Mexican rice Add chipotle prawns 12	24

CHEF SPECIALTIES

SHRIMP & CHORIZOS fettuccine pasta tossed in a velvety lemon cream sauce, mexican chorizo infused with fresh tarragon, grilled spanish-style sausage link, crisp crostinis	38	AGUA CHILE RIBEYE citrus-soy broth, garlic compound butter, serrano chile, red onions, cilantro, charred avocado, mexican rice, warm corn tortillas	52
BLACKBERRY MOLE SHORT RIBS huitlacoche bean sauce, honey butter vegetables, queso fresco, pickled relish, butter rice	42	DUROC DOUBLE BONE PORK CHOP brined and seasoned with mexican spices, served atop tomatillo sauce, chayote succotash, carrot escabeche	48

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. Up to three evenly-split payments per table. 20% gratuity charge for parties of 8 or more. All dishes are designed for a full flavor experience. Please no substitutions.