

FOR THE TABLE

- Rustic Salsa** - tomatoes, tomatillos, onions, cilantro, lime, topos 10
- Parmesan Crust Cauliflower and Lime** - crushed red pepper, almonds, side of chipotle aioli 12
- Chicharrones and Hatch Chile Cheese Dip** - creamy cheese sauce, pork cracklings 14
- Guacamole + Blackened Shrimp** - greens, salsa fresca, basil vinaigrette, corn chips, corn tortillas 18
- Seabass Ceviche** - citrus juices, serranos, onions, cucumbers, mango, chipotle aioli, tomato-fig chutney 14
- PEI Mussels and Mexican Chorizo** - lemon cream sauce, tarragon, crostinis 14 **add** four shrimp 8
- Rabbit Tinga Quesadilla** - flour tortilla, tomato, onion, three cheeses, chipotle aioli, escabeche carrots 19

CHEF FEATURES

OG AguaChile Ribeye

sliced and tossed in a spicy broth of lime juice and soy, serranos chiles, red onions, cilantro, classic Mexican red rice
48

Bavette Asada

charbroiled steak, stuffed poblano pepper with corn, mushrooms, sweet peppers, shrimp, tomatillo-cilantro sauce, tomato-chipotle vinaigrette
45

PRIX FIXE

3 courses / \$40 per person

Menu is crafted around the very best ingredients available showcasing the best of our culinary team
please ask server

ENTRÉES

- Watermelon Salad** - arugula, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette 16
- Farm to Table Greens with Chipotle Rub Sockeye Salmon** - corriender vianigrette, tomatoes, onions, chipotle aioli, mango habanero vinaigrette, dijon sweet pepper sauce, salsa fresca 27
- Hatch Chile Cheese Burger and French Fries** - brisket beef patty seasoned with chipotle rub, NM green hatch chile, on a brioche roll with chipotle aioli, lettuce, tomatoes, onions 25 **add bacon 2.50**
- Mahi-Mahi Tacos** - chipotle-rub, corn tortillas, chipotle aioli, pickled slaw, red pepper sauce, salsa fresca, side of watermelon salad 22
- King Ranch Enchiladas** - chicken hash with potatoes, bacon, cilantro, jack cheese, chipotle cream sauce, Oaxaca cheese, salsa fresca, butter rice with roasted corn 24
- Blackened Shrimp and Mexican Chorizo** - fettuccine, lemon cream sauce, tarragon, chorizo link, grilled crostinis 30
- Braised Short Ribs** - blackberry mole, kale, bacon, red peppers, pickled vegetables, queso fresco 35
- Pan Seared Barramundi Seabass** - Texas dust, pepper panache with jicama and cilantro, sweet pepper sauce, butter rice, charred vegetables 36
- Pork Chop PorterHouse** - tomatillo sauce, escabeche carrots, arroz con leche, roasted corn 42
- Shrooms and Pasta** - olive oil, cremini mushrooms, green vegetables, peas, queso fresco, pepita sauce, grilled potobello mushrooms 25 **add** four shrimp 8

WINE CORKAGE FIRST BOTTLE 35 SECOND BOTTLE 45

All our dishes are designed for a full flavor experience. Please no changes.

Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of food-borne illness, specially if you have certain medical conditions