

- Avocado Salsa** - tomatillos, onions, cilantro, lime, corn chips 12
- Parmesan Crust Cauliflower + Lime** - Crushed red pepper, almonds, side of chipotle aioli 12
- Chicharrones + Cheese Dip + Hatch Chile** - 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 chutney 22
- Watermelon Salad** - arugula, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette 14
- Charred Little Gems** - organic greens, warm creamy dressing, parmesan cheese, blistered pearl tomatoes, charred crostinis 14 **add chicken** 5
- Rabbit Tinga Quesadilla** - chipotle, tomato, onions, three cheeses, chipotle aioli, escabeche carrots 17
- Tiger Shrimp** - chipotle rub, greens, southwest relish, basil vinaigrette, charred crema 22
- Pound Chipotle-Rub Chicken Wings** - mango habanero vinaigrette, chipotle tomato vinaigrette 19
- PEI Mussels + Mexican Chorizo** - cooked in lemon cream sauce, tarragon, herb flat bread 22 + **shrimp** 8

EST. 2013 ORIGINALS

- King Ranch Enchiladas** - chicken hash with potatoes, bacon, cilantro, jack cheese, chipotle cream sauce, Oaxaca cheese, salsa fresca, butter rice with roasted corn 24
- Braised Short Ribs + Blackberry Mole Poblano** - served with kale, bacon, red peppers, butter rice, with roasted corn, pickled cauliflower relish, queso fresco 35
- Shrimp + Chorizo** - fettuccine, lemon cream sauce, tarragon, chorizo link, grilled crostinis 30
- Mahi-Mahi Tacos** - chipotle-rub, corn tortillas, chipotle aioli, pickled slaw, red pepper sauce, salsa fresca salsa fresca, side of watermelon salad 22

CHEF FEATURES

- Dry Aged Duroc Pork PorterHouse** - tomatillo sauce, escabeche carrots, arroz con leche, roasted corn 37
- Adobo Rack of Lamb + King Oyster Mushroom** - marinated in coffee-chile rojo adobo, saffron rice with roasted corn, NM chile rojo 39
- OG AguaChile** - medium rare charbroiled Rib Eye, suaced with a cool temperature spicy broth of lime juice and soy, cilantro, serrano, red onions, classic Mexican rice 52
- Seared Barramundi Seabass** - seasoned with Texas Dust (spicy and sweet), lemon cream sauce, shrimp, esquites, pickled onions 37
- Black Pasta + Seafood** - squid ink spaghetti, tomato saffron sauce, roasted tomatoes, mahi-mahi, shrimp, green onion vinaigrette, micro greens 38
- NM Style Open Fire Vegetable Enchiladas** - jack fruit, zucchini, squash, mushroom, layered with corn tortillas, queso fresco, charred crema, pepita sauce 27

Chef de Cuisine Alexis Posada