



SMALL PLATES

RED & GREEN SALSAS * ^ \$8
chips

ISLAND CREEK OYSTERS * 6pc \$14 / 12pc \$26
mignonette

TINNED FISH \$16
pickles, cherry tomatoes, baguette

SHRIMP CEVICHE * \$18
avocado, guajillo, lime

WEDGE SALAD * \$14
buttermilk, radish, bayley hazen blue cheese

LARGE PLATES

CRISPY YUCA TACOS * \$15
pinto bean, lime cream, radish salad

FRIED CHICKEN SANDWICH \$18
oaxacan cheese, salsa verde, cabbage slaw

ROASTED HALIBUT \$25
grilled squash, huitaloche, pepita seed, salsa verde

GRILLED TRI TIP STEAK * \$28
charred spring onions, rajas, chimichurri

SIDES

RED BEANS * \$5
queso fresca, cilantro

LA MILPA DE ROSA CORN TORTILLA * 6pc \$5

CHARRED CORN * \$5
spicy mayo, scallion

DESSERTS

HIBISCUS MERINGUE * \$11
berries, spiced mascarpone

CHOCOFLAN \$10
dulce de leche

BROWNIE \$10
high lawn mocha ice cream

Chef Ty Hatfield | Sous Chef Mike Moreno

A 20% service charge will be added to all food & beverage items.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.