

RAW

Bison Ranch Tartar

Hand cut prime bison, roasted hatch chili aioli, pickled shallots, toasted pepitas, crispy capers, smoked sea salt, grilled sourdough

Picanha Agua Chili Negro

Thinly sliced seared prime picanha, black chili-lime broth, avocado, cucumber, charred scallions, toasted pepitas, smoked sea salt, cilantro oil

Ora King Salmon Amarillo

Agua Chili

Yellow heirloom tomato, yellow bell pepper, aji amarillo, citrus, avocado, charred corn, pickled Fresno chilis, cilantro blossoms

Shrimp Ceviche (gf)

Celery, cucumber, mango, red onion, Fresno chili, cilantro, tomato, avocado; plantain chips

Peruvian Ceviche (gf, vg)

Sweet potato, tigers milk, jicama, king trumpet, fresh orange, corn nut

APPETIZERS

Giant Tiger Shrimp (gf)

Grilled, citrus marinated, habanero aioli

Bone Marrow Esquites

Roasted bone marrow, fire-roasted corn, poblano, cotija, chili-lime crema
Corn nuts, pickled red onion, micro cilantro & grilled sourdough

Jalapeño Bacon Wrapped Shrimp (gf)

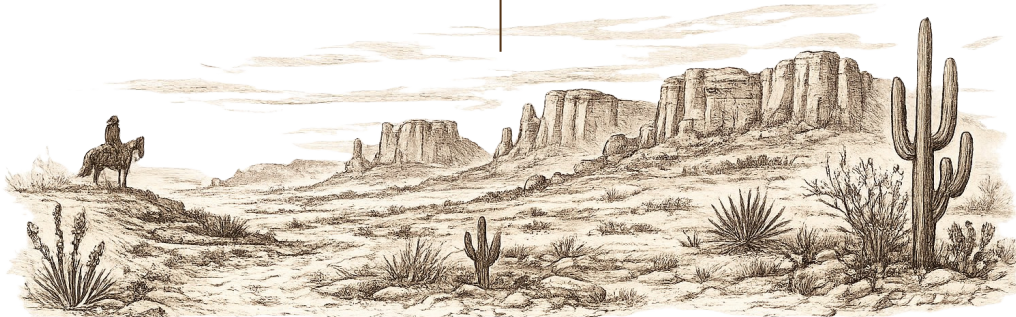
Fresh jalapeño cream cheese, roasted corn & Hatch chili succotash, charred jalapeños, agave-ancho glaze, toasted pepitas

Chicken Liver Toast

Chicken liver pate, pickled onion, roasted garlic, wild mushrooms, stone fruit, balsamic fig reduction, micro greens

Wild Boar Hatch Chili Empanada

Braised wild boar, hatch chiles, Oaxaca cheese, charred tomatillo crema, pickled red onions micro cilantro



ENSALADAS

Alma Ceasar (gf)

Baby romaine, shaved parmesan, blue corn croutons, 1924 anchovy citrus dressing

Desert Pear Salad (vg, gf)

Baby arugula, sliced pear, avocado, Manchego, toasted pepitas, pickled red onion, prickly pear vinaigrette

Wood-Fired Romaine (vg, gf)

Fire-roasted corn, blistered tomatoes, avocado, toasted pepitas, cotija cheese, pickled Fresno chiles, roasted poblano vinaigrette

Melon Salad (vg, gf)

Compressed watermelon, cucumber ribbons, mint, basil, chili-lime salt, whipped feta, toasted pistachios & pomegranate seeds

