

Tacos

3 to an Order - Handmade Tortillas

Crispy Rocky Mountain Oysters

Corn tortillas, pickled cabbage slaw, chipotle crema, avocado, queso fresco, lime, cilantro

Lobster

Charred corn, roasted red pepper, asadero cheese, flour tortillas, peanut chili de arbol salsa

Pork Belly (gf)

Crispy tender pork belly, fresh jalapeno pepper, red pepper, pineapple tamarind, corn tortillas

Shrimp de Gobernador (gf)

Blue corn tortillas, Oaxaca cheese, poblano chiles, roasted tomato salsa

Barbacoa (gf)

Slow braised beef cheeks, guajillo and chipotle chilies, fresh cilantro, white onion, pickled Fresno chili, blue corn tortillas

Wild Mushroom Chorizo (gf, vg)

Blue corn tortillas, avocado, pickled onion, cotija

WOOD FIRED

Kan Kan Pork Chop

Serves 2

Wood-fired heritage pork chop & crispy pork belly, carved tableside and served with warm flour tortillas, roasted salsa verde, charred cebollitas, grilled lime, frijoles charros

Pescado a La Talla

Whole grilled red snapper, chile rojo adobo, chile verde; crisp fingerlings, charred vegetables, warm flour tortillas, charred lime, pickled onions, salsa macha

Ora King Salmon (gf)

Roasted corn succotash, poblano beurre blanc, toasted pepitas

Halibut Veracruz

Confit tomatoes, Castelvetrano olives, capers, grilled lemon, herb oil, grilled sourdough

Coffee Crusted Pork Loin (gf)

Roasted butternut squash and bacon hash, apple poblano chutney

Rack of Venison (gf)

Parsnip purée, roasted wild mushrooms, cranberry chipotle reduction, pickled cranberries

Quail

Chorizo-corn dressing, roasted peppers, chile-honey glaze

Mary's Half Chicken (gf)

Roasted vegetable gravy, corn spoon pudding

