



Lunch

TUES - FRI 11AM - 4PM

Antojitos

starters

- CEVICHE* *gf* citrus cured snapper, red onion, heirloom tomato, cucumber, pineapple 14 + shrimp & octopus 5 | + avocado 3
- TAMAL *gf* masa wrapped roasted bell & evans chicken thigh, robust tomato sauce, cilantro 9
- GUACAMOLE *gf* pickled red onion, cotija cheese 11 + chapulines 2
- CHIPS & SALSA *gf* salsa roja, salsa verde 5

Tacos

two per order

- SINALOAN CRISPY FISH *gf* cerveza battered & fried snapper, marinated cabbage, red onion, chipotle aioli with rice & beans 21
- SHRIMP A LA MEXICANA *gf* argentine red shrimp sauteed in tomato, onion, serrano with rice & beans 18

Lighter Fare

- SNAPPER VERACRUZ *gf* seared snapper, rich tomato sauce, spicy escabeche, cilantro rice 22
- TUNA POWER BOWL* *gf* seared bluefin tuna, wild rice & quinoa, garbanzo beans, heirloom tomato, cucumber, champagne vinaigrette 22
- MEXICAN COBB SALAD *gf* grilled chicken, esquites, cotija cheese, avocado, cucumber, artisan greens, lemon vinaigrette 15
substitute grilled shrimp +4

Platos Fuertes

entrees

- ENCHILADAS VERDES *gf* grilled chicken thigh, heirloom corn tortillas, salsa verde, queso oaxaca, crema, cilantro 16
- CARNE ASADA QUESADILLA *gf* grilled steak, oaxaca cheese, onion, cilantro, crema, salsa verde, rice & beans 24
- BEEF EMPANADAS *gf* ground beef empanadas, salsa roja, rice & beans 15
- CHICKEN QUESADILLA *gf* grilled chicken, oaxaca cheese, crema, salsa roja, rice & beans 15
- ALBONDIGAS *gf* pork & beef meatballs in chipotle sauce, cilantro rice 16

Sides

- CILANTRO RICE *gf* jasmine rice, cilantro, olive oil 5
- STEWED BEANS *gf* slow cooked black beans, mexican sofrito 5
- FRIED YUCA *gf* lime aioli 7
- ESQUITES *gf* florida sweet corn, poblano, hominy, pearl onion, lime aioli, cotija cheese 10



Sweets

- GUERA CAKE *gf* layers of flan & tres leches cake topped with pecan cookie crumble 10
- CHURROS *gf* seasonal fruit compote, caramel sauce 8