

### Antojitos

starters

- CEVICHE\* *gf* citrus cured snapper, red onion, heirloom tomato, cucumber, orange, jicama 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
- CALDO DE ALBONDINGAS pork & beef meatballs, savory mexican broth, carrot, potato, chayote 8 cup/12 bowl

### Tacos

two per order

- PORK AL PASTOR *gf* marinated pork shoulder, salsa verde, onion, pineapple, rice & beans 18
- SINOLOAN CRISPY FISH *gf* cerveza battered & fried snapper, marinated cabbage, red onion, chipotle aioli, rice & beans 21
- SUADERO *gf* slow cooked wagyu beef brisket, salsa borracha, onion, rice & beans 20

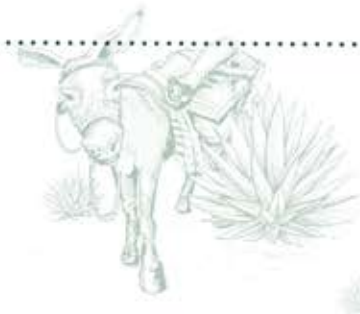
### Platos Fuertes

entrees

- ROASTED CHICKEN VERACRUZ *gf* joyce farms airline chicken breast, rich tomato sauce, spicy escabeche, cilantro rice 18
- ENCHILADAS VERDE *gf* grilled chicken thigh, layered between heirloom corn tortillas, salsa verde, queso oaxaca, crema, cilantro 16
- CARNE ASADA QUESADILLA grilled steak, oaxaca cheese, onion, cilantro, crema, salsa verde, rice & beans 24
- TUNA POWER BOWL\* *gf* seared bluefin tuna, wild rice & quinoa, garbanzo beans, heirloom tomato, cucumber, champagne vinaigrette 22
- BEEF EMPANADAS ground beef empanadas, salsa roja, rice & beans 15
- CHICKEN QUESADILLA grilled chicken, oaxaca cheese, crema, salsa roja, rice & beans 15
- BEEF ENTOMATADA *gf* picanha steak slow cooked in stewed tomato, potato, poblano, served with cilantro rice 19
- MEXICAN COBB SALAD *gf* grilled chicken, esquites, cotija cheese, avocado, cucumber, artisan greens, lemon vinaigrette 15  
substitute grilled shrimp +4

### 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 layers of flan & tres leches cake topped with pecan cookie crumble, soaked in three milks 10
- CHURROS seasonal fruit compote, caramel sauce 8