



ANTOJITOS

Caldo de Pollo / \$12
 chicken soup, carrots, potato,
 guajillo salsa

Coctel de Mariscos / \$14
 shrimp, scallop, octopus

Shrimp and Scallop Aguachile / \$16
 lime, cucumber, serrano, herbs

Guacamole with Herbs / \$15

Empanadas de Pescado / \$12
 hake, cabbage, tomato, avocado

Sopes / \$12
 chicken, black beans, cheese

Ensalada / \$12
 ancho-cashew dressing,
 cotija, sesame

Shrimp Tostada / \$13
 chipotle, pickled onions and
 carrots, avocado

Tamal Oaxaqueño / \$14
 turkey, cotija, mole negro

Chicharrón / \$5
 tajin

TACOS

2 each

Carnitas

shoulder, cheek
 \$14

Lamb Adobado

spiced lamb neck, charred
 tomatillo salsa
 \$15

Pescado Frito

hake, masa tempura, chipotle crema
 \$18

Suadero Chilango

brisket, tongue
 \$14

Egg Hoja Santa

beans, cheese, avocado
 \$12

PLATOS

served with guacamole, charred onions,
 nopales and tortillas

Camarones

cilantro lime marinated grilled
 shrimp
 \$20

Chuleta en Adobo

adobo marinated grilled pork loin
 \$18

Arrachera

skirt steak
 \$22

Hen of the Woods Mushroom

\$18

ADD A PORTION:

Camarones / \$10

Hen of the Woods
 Mushroom / \$8

Chuleta / \$8

Arrachera / \$12

Frijoles
 \$3

Arroz Verde
 \$3

Avocado
 \$3

Salsa Botanera
 \$3

SIDES



OUR MASA IS NIXTAMALIZED AND GROUND IN-HOUSE WITH
 HEIRLOOM CORN FROM MEXICO

AGUAS FRESCAS

Agua Fresca Del Dia
 \$4

Jamaica
 \$4

Horchata
 \$4

Consuming raw or undercooked foods may increase the risk of food-borne illness