

PRIX FIXE MENU

\$45 PER PERSON

FIRST COURSE

PERSONAL NACHO CON QUESO BLANCO

oaxaca cheese, queso blanco, pico de gallo, guacamole, green onion, jalapeño, cilantro, crema drizzle

HOT HONEY CAULIFLOWER (VG)

crispy cauliflower, guajillo hot honey, cotija dressing

MARISCOS FRITOS

flash-fried shrimp and calamari, blistered shishitos, chili pepper relish, chipotle pomo

PERSONAL STREET FRIES POUTINE

stewed short rib, queso blanco, pico de gallo, tajín, consommé

SECOND COURSE

BRAISED PORK SHANK

pickled onion, spanish tomato risotto, birria jus, roasted root vegetables, cilantro gremolata

POLLO TINGA BOWL

crispy airline chicken, arroz rojo, frijoles negros, cotija cheese, pico de gallo, esquites, house-pickled onions, smokey tomato chipotle sauce

WILD MUSHROOM TACO (V)

hen of the woods, shiitake, ají amarillo, fresno, crispy onions

KOREAN BBQ SHORT RIB TACOS

basted short rib, shredded cabbage, guava BBQ, pickled onion, queso fresco, guacamole

DESSERT

CHEF'S CHOICE

25% OFF WINE BY THE BOTTLE

SONOMA CUTRER RUSSIAN RIVER RANCHES

CHARDONNAY (CA) ✦ 15 ✦ BTL 55

OYSTER BAY SAUVIGNON BLANC (NZ) ✦ 15 ✦ BTL 55

BANFI PINOT GRIGIO (IT) ✦ 14 ✦ BTL 45

HAMPTON WATER ROSE (FR) ✦ 15 ✦ BTL 55

DAOU CABERNET (CA) ✦ 15 ✦ BTL 55

ELOUAN PINOT NOIR (OR) ✦ 14 ✦ BTL 45

PIATTELLI RESERVE MALBEC (ARG) ✦ 14 ✦ BTL 45

Exclusive "Wine by the Bottle" Menu Available

V = vegan | VG = vegetarian

To accommodate our guests, tables will be limited to a two-hour seating time during peak business hours.

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FIRST COURSE

BIRRIA SPRING ROLL

seasoned short rib, flaky pastry,
oaxaca cheese, consommé

BRUSSELS SPROUT QUESADILLA (VG)

shaved brussels and cabbage, pickled onions,
salsa macha, cashew crema

STREET CORN & GUACAMOLE

seasonal corn, queso fresco, avocado, pico de gallo,
toasted sunflower seeds, corn chips

SPANISH OCTOPUS

roasted pimentón potato, black garlic agave purée,
cilantro gremolata, sweet peppers

SECOND COURSE

FILETE A LA PARRILLA

char-grilled angus filet mignon, yuca purée,
sautéed baby greens, vibrant cilantro gremolata

SEASONAL CATCH

seasonal fish prepared to chef's liking
accompanied by seasonal sides

POLLO A LA BRASA

roisserie-style 1/2 chicken, colossal crispy fries,
ají verde, herbed vinaigrette greens

VIERAS Y CAMARÓN

pan-seared scallops and shrimp, tahini coconut milk
cream, sweet peas, chickpea-crusting Mexican rice

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