

menu

Guacamole • Chips 10

Salsa Trio • Roasted Tomato/Cruda/Habanero/Chips 7

White Bean Puree • Crispy Short Rib/Herb Salad/Flour Tortillas 14

Fingerling Papas • Green Chorizo/Roasted Jalapeño Crema 12

Delicata Squash • Farro/Grilled Radicchio/Roasted Baby Beets/Goat Cheese 14

Shaved Brussel • Bacon Lardon/Date/Roasted Chile Vinaigrette/Cotija 13

Romaine • Mexican Sriracha/Buttermilk Dressing/Parmesan/Noble Bread Crumbs 11

Shrimp Aguachile • Tomatillo/Cucumber/Plantain 14

*Chula Hiramasa Ceviche • Grilled Pineapple/Coconut Leche de Tigre/Crispy Tortilla 15

PEI Mussels • Spanish Chorizo/Jalapeño Orange Broth/Mesquite Grilled Noble Bread 22

Elote • Chorizo Butter/Lime Creme Fraiche/Toasted Chiles 9

Charred Broccolini • Salsa Macha/Mango/Pepita Dukkah 12

Wood Grilled Cauliflower • Haricot Verte/Romesco/Preserved Lemon 12

Butternut Squash Soup • Seared Shrimp/Arugula Pesto/Toasted Pepitas 16

*Faroe Island Salmon Tacos • Yuzu Kosho Aioli/Citrus/Pink Peppercorn/Flour Tortilla 15

Duroc Pork Belly Tacos • Tomato Jam/Toasted Peanut/Flour Tortilla 14

Beef Barbacoa Tostadas • Pomme Purée/Echo Mountain Blue Cheese/Crispy Tortilla 14

Smoked Chicken Tostadas • Black Bean Purée/Green Chile/Crispy Tortilla 12

*Adobo Duroc Pork Chop • Aguacate/House Escabeche/Chicharron 28

*Mesquite Grilled Prime Carne Asada Ribeye • Charred Green Onion/Habanero Pomme Purée/Chimichurri 42

*Some changes and modifications to this menu will politely be declined. Please be advised although we try to accommodate allergy requests, we are not a gluten free or nut free kitchen. *Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness. 20% Gratuity will be added to parties of 6 or more.*