

APPETIZERS

coconut fried **BANANAS**, vanilla anglaise 6

SALSA sampler with fresh chips 6

AVOCADO salsa with fresh chips 9
add crab 8, ceviche lobster tail 12

lime cured **WHITE BASS CEVICHE**, tomatillo and avocado 12

SOUPS AND SALADS

sopa **AZTECA**, pulled rotisserie chicken, crispy tortillas, avocado, radish 4 / 7

roasted **TOMATO AND POBLANO SOUP**, fried cheese, crema fresca and cilantro 4/7

BUTTER LETTUCE, jicama, garbanzo beans, tomatoes escabeche and radish 6

ROMAINE GREENS, manchego cheese, creamy garlic dressing and grilled bread 8

add crab 8, ceviche lobster tail 12, pulled chicken 5, garlic mojo shrimp 6

TACOS all come with achiote rice, black bean refritos and crispy slaw

garlicky griddled **SHRIMP** soft tacos, lemon aioli 12

LOBSTER CEVICHE crispy tacos, citrus-tomato salsa 16

habanero rotisserie **PORK** soft tacos, salsa verde 11

masa fried **MAHI MAHI** soft tacos, jalapeño aioli 14

WILD MUSHROOM AND POBLANO soft tacos, guacamole 11

BIG PLATES

chicken thigh **ENCHILADAS**, smoked red pepper and goat cheese cream, achiote rice, black bean refritos 13

el hombre **BURRITO**, chorizo, wild mushrooms and shrimp smothered in pork green chile 15

chorizo and sweet potato **HASH**, fried eggs and chile rojo 8

centro **BREAKFAST**, choice of bacon or chorizo, hash browns, scrambled eggs, salsa fresca 8

BISCUITS and **GRAVY**, green chiles-smoked cheddar biscuits, chorizo gravy, scrambled eggs 6

HUEVOS RANCHEROS, two eggs, roasted chiles, achiote rice, black bean refritos, avocado 10

lillabee gluten free **PANCAKES**, chocolate chips, pecans, tequila bananas, maple syrup 9

SIDES

salsa 2
pork green chile 4

rice and beans 4
seared greens 4

fried eggs 4
black bean tacu-tacu 4

DESSERT

ancho **CHOCOLATE** cake, warm cajeta, candied pecans and cinnamon ice cream 6

scoops, housemade **ICE CREAM** and sugar cookies (made fresh daily) 6

SOPAIPILLAS, cinnamon, sugar and honey 4



EXECUTIVE CHEF: IAN CLARK
SOUS CHEFS: ANTHONY LUKE and BRIAN FASTABEND