

SNACKS

mexican PAPAYA , lime	4
oaxacan style PEANUTS	2
JICAMA tossed with chile, lime	2
CEVICHE TOSTADA , avocado, tomatillo, grilled nopales	4

AVOCADO SALSA

traditional AVOCADO SALSA	9
AVOCADO SALSA , house smoked chipotles, goat cheese	10
pork belly AVOCADO SALSA , charred anaheim chiles	10
blue crab AVOCADO SALSA , salsa verde, roasted garlic	14

STARTERS

SALSA SAMPLER and chips	6
rock shrimp CEVICHE COCTEL , spicy tomato broth, avocado, crackers	12
MAHI MAHI CEVICHE VERDE , olives, roasted red peppers, jicama	11
AHI TUNA CRUDO , mint, cilantro, cracked arbol chiles, olive oil, lime, patacones	12
LOBSTER NACHOS , pork green chile	12 / 18
sopa AZTECA , pulled rotisserie chicken, crispy tortilla, avocado, shaved radish	4 / 7
BUTTER LETTUCE SALAD , jicama, garbanzo beans, tomatoes en escabeche, radish	6
ROMAINE GREENS , manchego cheese, creamy garlic dressing, grilled bread	8
ARUGULA and AVOCADO SALAD , grapefruit, tomato, creamy corn croutons, red chile vinaigrette	10
anaheim CHILE RELLENO , salsa ranchera	12

TACOS

served with achiote rice and black bean refritos

masa fried FISH , chipotle remoulade	16
smoked PORK SHOULDER BARBACOA , vegetables en escabeche, manchego	16
wild MUSHROOM and ASPARAGUS , black beans, poblano crema	16
griddled SHRIMP , garlic mojo, jalapeño aioli	16
PIBIL CHICKEN , chicken cooked in banana leaf, orange, salsa chiltomate	14
anaheim CHILE RELLENO , salsa ranchera	16
ARRACHERA , grilled steak, charred corn relish, tomatillo salsa	16

SPECIALTIES

GOAT CHEESE MASA CAKES , black bean, avocado, watercress, tomato	15
grilled BLUE MARLIN SALAD , nopales, roasted peppers, grilled asparagus, white beans, cumin vinaigrette	16
el hombre BURRITO , chorizo, mushroom, pork green chile, shrimp	17
white bass and prawn VERACRUZ , black bean tacu-tacu, avocado tortilla salad	20
CARNE ASADA , grilled hanger steak, avocado, tomato, flour tortillas, charred tomatillo salsa	19
achiote grilled MAHI MAHI , smashed yam, chayote and red pepper slaw, warm red chile mojo	19
spicy FRIED CHICKEN , poblano corn pudding, pickled vegetable slaw, chile vinegar	14
grilled chicken thigh ENCHILADAS , red pepper goat cheese cream, achiote rice, refritos	15

CERDO GRANDE (24 hour pre-order required)

braised pork shoulder roast, smoky tomatoes, roasted potatoes, avocado, crispy onions, queso fresco, sauce colorado and a huge stack of tortillas
serves 8 to 10 / 120

EXECUTIVE CHEF: IAN CLARK

SOUS CHEFS: JASON BROWN and DEREK SPIRES