

## SNACKS

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

## AVOCADO SALSA

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

## STARTERS

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

## TACOS

*served with achiote rice and black bean refritos*

masa fried <b>COD</b> , chipotle remoulade	12
smoked <b>PORK SHOULDER BARBACOA</b> , vegetables en escabeche, manchego	12
wild <b>MUSHROOM</b> and <b>ASPARAGUS</b> , black beans, poblano crema	12
griddled <b>SHRIMP</b> , garlic mojo, jalapeño aioli	12
<b>PIBIL CHICKEN</b> , chicken cooked in banana leaf, orange, salsa chiltomate	10
anaheim <b>CHILE RELLENO</b> , salsa ranchera	12

## SPECIALTIES

<b>SHRIMP TORTA</b> , jalapeño aioli, butter lettuce, escabeche, chimichurri fries	12
spicy <b>CHICKEN SALAD TORTA</b> , red pepper aioli, radish, romaine lettuce, vine ripe tomatoes	10
grilled <b>MAHI MAHI SALAD</b> , arugula, avocado, creamy cilantro dressing, crispy corn croutons	12
<b>CHICKEN TORTILLA SALAD</b> , tomatoes en escabeche, queso fresca, crispy tortillas	10
grilled <b>BLUE MARLIN SALAD</b> , nopales, roasted peppers, grilled asparagus, white beans, cumin vinaigrette	10
grilled chicken thigh <b>ENCHILADAS</b> , red pepper goat cheese cream, achiote rice and refritos	15
<b>GOAT CHEESE MASA CAKES</b> , black bean, avocado, watercress, tomato	15
<b>HUEVOS RANCHEROS</b> , two eggs, roasted chiles, avocado, belizean bbq	10

EXECUTIVE CHEF: IAN CLARK

SOUS CHEFS: JASON BROWN and DEREK SPIRES