



LUNCH

SPECIALS

- Sopa y Ensalada** soup & mixed green salad 4.95
- Sopa o Ensalada con Burrito** soup or mixed green salad with hanger steak, free range chicken breast or grilled vegetable burrito 7.95
- Sopa o Ensalada con Enchilada** soup or mixed green salad with pomegranate-charred chicken enchilada 7.95
- Brown Bag Burrito** hanger steak, free range chicken breast or grilled vegetable burrito – no frills 5.95

SOUPS & SALADS

- Sopa del Día** today’s soup 3.95
- Guacamole*** 3 relishes, warm handmade corn tortillas 8.95
- Ensalada Mixta**** mixed greens, jicama-green apple slaw, pepitas, lime vinaigrette 3.95
- Ensalada de Calamares** crispy calamares, citrus suprêmes, chorizo croutons, frisée 8.95
- Ensalada con Aguacate y Cabrales*** avocado, tomato, Spanish blue cheese, mixed greens, lemon-cumin vinaigrette 8.95
- Ensalada de Res*** hanger steak, tomatoes, pickled red onions, cotija cheese, mixed greens, mulato chile vinaigrette 11.95

SECOND COURSES

- Budín Azteca*** grilled free range chicken breast, corn tortillas, Chihuahua cheese, salsa verde, crema fresca 7.95
- Quesadilla de Hongos** roasted wild mushrooms, Manchego cheese, handmade organic spelt tortillas, jicama-green apple slaw 8.95
- Carnitas*** braised Niman Ranch natural pork, ancho tortillas, guacamole, pickled red onion, black beans 10.95
- Enchiladas de Pollo*** pomegranate charred free range chicken, pomegranate-guajillo salsa, refried beans, pickled cabbage 10.95
- Burritos** watercress, avocado, Chihuahua cheese, serrano-onion escabeche, free range natural chicken breast 10.95
marinated hanger steak 11.95 pork 11.95 shrimp 12.95
grilled vegetables 9.95 (side rice & beans)
- Tacos de Dorado*** pumpkin seed crusted mahi mahi, lime marinated slaw, roasted habanero salsa, ancho corn tortillas, black beans 10.95
- Camarones con Brecol** sautéed garlic-lime shrimp & broccolini, roasted tomato-almond salsa 12.95
- “Croque Señor”** pulled chipotle roasted Niman Ranch pork sandwich, rajas poblanos, avocado, watercress, Chihuahua cheese 10.95
- Pastel de Tres Granos**** wehani, quinoa & amaranth cake jalapeño-herb relish, sautéed kale, roasted chayote, kabocha squash purée 10.95

SIDES (Lunch & Dinner)

- Black Beans & Rice* 3.95
- Plantain Purée* 3.95
- 4 Warm Corn* or Organic Spelt Tortillas 3.95
- Yuca Cake with Goat Cheese 4.95
- Sautéed Greens: Collard or Spinach or Kale* 4.95
- Garlic Mashed Potatoes* 4.95
- Creamy Cotija Polenta* 4.95

DINNER

FIRST COURSES

- Budín Azteca*** free range chicken breast, corn tortillas, Chihuahua cheese, salsa verde, crema fresca 7.95
- Tamal de Camarones*** sweet corn dumpling, shrimp, chipotle butter, avocado pico de gallo 10.95
- Crepas de Pato** duck epazote confit, blue corn crépes, spicy pasilla BBQ sauce 9.95
- Ensalada de Calamares** crispy calamares, citrus suprêmes, chorizo croutons, frisée 8.95
- Guacamole*** 3 relishes, warm handmade corn tortillas 9.95
- Quesadilla de Hongos** roasted wild mushrooms, Manchego cheese, handmade organic spelt tortillas, jicama-green apple slaw 8.95
- Tacos de Dorado*** pumpkin seed crusted mahi mahi, lime marinated slaw, roasted habanero salsa, ancho corn tortillas 9.95
- Ensalada con Aguacate y Cabrales*** avocado, tomato Spanish blue cheese, mixed greens, lemon-cumin vinaigrette 8.95
- Ensalada Mixta**** mixed greens, jicama-green apple slaw, pepitas, lime vinaigrette 4.95

TRADITIONAL STREET FOODS

- Carnitas*** braised Niman Ranch natural pork, ancho tortillas, guacamole, pickled red onion, black beans 15.95
- Enchiladas de Pollo** pomegranate charred free range chicken, pomegranate-guajillo salsa, refried beans, pickled cabbage 15.95
- Burritos** watercress, avocado, Chihuahua cheese, serrano-onion escabeche, free range natural chicken breast 15.95
marinated natural hanger steak 16.95 shrimp 19.95
grilled vegetables 15.95 (side rice & beans)

SECOND COURSES

- Mixiote*** slow roasted Niman Ranch natural pork, red chile rub, plantain purée, collard greens 19.95
- Carne Guisado** jalapeño braised beef brisket, tomato-lime broth, garlic mashed potatoes 18.95
- Mole Michoacan*** free range chicken paillards, ancho, pasilla & guajillo chiles, toasted pumpkin seeds, sautéed kale 18.95
- Bistec en Recado** herb marinated natural hanger steak, garlic mashed potatoes, red wine escabeche 21.95
- Atún en Corteza de Chiltepe*** chiltepe chile crusted tuna, chorizo-poblano wild rice, sweet corn emulsion 22.95
- Camarones con Brecol** sautéed garlic-lime shrimp & broccolini, roasted tomato-almond salsa 19.95

Cordero Enchipotlado* chipotle braised lamb shank, caramelized onions, roasted tomatoes, epazote, creamy cotija polenta 23.95

Róbaló con Limón y Comino* lemon-cumin marinated striped bass fillet, avocado pico de gallo 21.95

Pastel de Tres Granos** wehani, quinoa & amaranth cake, jalapeño-herb relish, sautéed kale, roasted chayote, kabocha squash purée 16.95

*Gluten Free
**Gluten Free/Vegan
Please tell us about any food allergies or preferences.

DRINKS

L I C U A D O S

Cucumber Snap
ginger, avocado, lime, organic agave nectar 6.

Or-Mang-Yo-Tang
orange, mango, Greek yogurt, vanilla bean 7.

Vida Verde
kale, pineapple, green apple, lemon 6.

Cool Blue
blueberries, raspberries, banana, apple,
organic soy milk, organic agave nectar 7.

Cocoa Nuts
cocoa, almonds, apple, organic soy milk,
cinnamon, vanilla bean, organic agave nectar 7.

S O F T D R I N K S

Limeade 2. **with fruit** 3.

Hot or Iced Organic Mexican Coffee 2.

Hot or Iced Organic Teas 2.

Iced Hibiscus Tea 2.

Orange or Grapefruit Juice 3.

Boylan’s Root Beer 4.

Sodas 2.

Saratoga Water (28 oz) 5.

DESSERTS

Warm Flourless Valrhona Chocolate Tortita 6.

Coconut Flan 5.

Lime Tart 5.

Banana Tres Leches 5.

Cookies (special order) 3.

STORE

Roasted Tomato Salsa

4 oz with chips (serves 1 - 2) 2.25

8 oz with chips (serves 3 - 4) 5.25

16 oz bulk 8.50

16 oz with jumbo chips (serves 6 - 8) 10.00

32 oz bulk 16.00

32 oz with 2 jumbo chips (serves 12 - 16) 19.00

Guacamole

4 oz with chips (serves 1 - 2) 4.75

8 oz with chips (serves 3 - 4) 10.25

16 oz bulk 18.50

16 oz with jumbo chips (serves 4 - 6) 20.00

32 oz bulk 34.00

32 oz with jumbo chips (serves 8 - 12) 35.50

Chips & Tortillas

100% Corn Chips jumbo bag 4.95

Handmade 100% Corn Tortillas

(ancho, black bean & cilantro) 1 dozen 9.95

Handmade Organic Spelt Tortillas 1 dozen 9.95