



STARTERS & SMALL PLATES

PAPAS 5

sea salt, tomatillo ketchup, red chile aioli

*CEVICHE 10

ask for today's selection

SOUP DU JOUR 5

ask for today's selection

PERUVIAN PURPLE POTATO SALAD 5

jalapeno-mint vinaigrette, red peppers, cilantro, aji amarillo

GRITS 4

guajillo chile sauce, huitlacoche, asadero cheese

LOBSTER NACHOS 6

aged cheddar sauce, red chile crema, black beans, lime bubbles,
tomatoes, scallion

DESSERT

Ask your server for today's selection

*Consuming raw or undercooked meat, seafood or egg products
can increase your risk of foodborne illness especially if you have
certain medical conditions.





A LA CARTE TACOS

All tacos served with shredded cabbage on flour tortillas. No substitutions, please.

SOUTHERN STYLE SEITAN 5

buttermilk slaw, tomato, spicy pickle relish, aged cheddar

POTATO 4

seared crimini mushrooms, leeks, manchego, red chile crema

BLACK EYED PEA 5

garbanzos, curry, spinach, cucumber raita, toasted almonds

BEANS AND GREENS 5

braised kale, san marzano tomatoes, parmigiano reggiano

OYSTER PO' BOY 7

cornmeal breading, creole mustard, buttermilk slaw, jalapeno,
scallion, tomato

BLACK GROUPEY 8

grapefruit marmalade, shaved vidalia onion, key lime mustard

***SEARED TUNA 8**

pickled shiitakes, roasted granny smith apples, chipotle bbq, scallion

CALAMARI 6

jalapeno, tomatillo, red chile-garlic aioli, cilantro

BAHN MI STYLE PORK BELLY 6

cucumbers, cilantro, jalapeno, peanuts, nuoc cham

BRAISED CHICKEN 4

chipotle bbq, queso fresco, crispy tortilla strips

CHORIZO 5

dippy egg, asadero cheese, maple-arbol chile sauce

SHORT RIB 8

roasted carrots, pickled celery, crispy onion, chile infused jus

DUCK CONFIT 8

mole, spiced pepitas, cotija cheese, crispy onions



WINE

- ROJO MOJO SHIRAZ** (*Spain*) ~ stewed cherries - blackberry - cinnamon 6
CASA LAPOSTOLLE CABERNET SAUVIGNON (*Chile*) ~ black currant - pepper 8
NAVARRO CORREAS MALBEC (*Argentina*) ~ plum - cherry - violet 6
LA VENDIMIA RIOJA (*Spain*) ~ strawberry - tea leaf - vanilla 8
CONO SUR PINOT NOIR (*Chile*) ~ certified organic - cherry - cranberry - raspberry 7
SNOWUALMIE RIESLING (*Washington*) ~ spicy pear - apple 6
CALITERRA SAUVIGNON BLANC (*Chile*) ~ melon - passion fruit - tangerine 6
LITTLE BLACK DRESS CHARDONNAY (*California*) ~ oak - lush apple 6
SANTA ANA TORRONTES (*Argentina*) ~ jasmine - nectarine - green pepper 6
SALNEVAL ALBARINO (*Spain*) ~ honey - pear 7
FREIXENET BRUT CAVA (*Spain*) ~ sparkling apple - fig - lemon - almond 6

BLANCO TEQUILA

- CORRALEJO** ~ pink peppercorn - herbal 8
MILAGRO ~ stewed cherries - blackberry - cinnamon 6
1800 SILVER ~ clean - mint spice 6
CASA NOBLE ~ mild floral - agave - herb 6
SIEMBRA AZUL ~ pristine - floral - herbaceous 7
EL MAYOR ~ black pepper - floral 7
SAUZA TRES GENERACIONES ~ medium - minty 8
CORAZON ~ pineapple - snappy pepper finish 9
DON JULIO ~ smooth - citrus - black pepper 10
PATRON ~ crisp - citrus - oak 10
TRAGO SILVER ~ pepper - citrus - herb 11
GRAN PATRON PLATINUM ~ spice - vanilla - crisp 30

RESPADO TEQUILA

- CORRALEJO** ~ vanilla - peppercorn - honey - brine 9
1800 ~ buttery caramel - mild spice 5
EL JIMADOR ~ cinnamon - citrus - spice 5
CAZADORES ~ smoke - vanilla - oak 6
GRAN CENTARIO ROSANGEL ~ hibiscus - fruit - vanilla 7
CUERVO TRADITIONAL ~ herbaceous - cooked agave 8
HERRADURA ~ wood - fruit - spice 8
CABO WABO ~ pepper - fruit 9
PATRON ~ fresh - hints of oak 11
MILAGRO REPOSADO SELECT BARREL REVERSE ~ honey - amber 12

ANEJO TEQUILA

- TRES GENERACIONES** ~ oak - spice 10
DON JULIO ~ medium - wild honey - grapefruit 12
PATRON ~ grapefruit - orange - spearmint 12
CUERVO RESERVA DE LA FAMILIA ~ floral - vanilla - cognac 20

MEZCAL

- DEL MAGUEY CHICHICAPA** ~ smokey - fruit 10

Fresh lime, Cointreau or Grand Marnier Margarita add 2



SPECIALTY COCKTAILS

TRADICIONAL MARGARITA

Sauza Tres Generationes – Cointreau – Lime 9

RITA

Milagro Blanco – St Germaine – Patron Citronge 10

MOSCOW MULE

Ketel One Vodka – Ginger Beer – Lime Juice 7

LA DIABLA

El Jimador Reposado – Patron Citronge – Pineapple – Habanero – Lime 9

GINGER LIME MARGARITA

1800 Silver – Triple Sec – Ginger – Lime 8

PEPINO MARTINI

Boyd and Blair Vodka – Cucumber – Cilantro – Citrus 8

PISCO SOUR

Pisco Brandy – Lemon Juice – Egg White – Agostino Bitters 7

BLOODY VALENTINE

Del Maguey Chichicapa Mezcal – Blood Orange – Egg White – Citrus 9

O.D.B

Plymouth Gin or Grey Goose Vodka – Pickle Juice – Habanero 9

SPANISH PASSION

Cava sparkling wine – Passion Fruit Puree 8

Sparkling or still water also available. Ask your server for today's selections.

