

# DINNER MENU

## ANTOJITOS de la TIERRA...

- Guacamole al Don** --- crushed avocado with jalapeno, lime, cilantro, queso fresco, jitomate & fresh tortilla chips. 8
- Tamales de Elote** --- house-made, sweet corn tamales with cheddar-poblano chile mole & cherry tomato-arugula salad. 12
- Chiles Rellenos** --- squash blossoms, requeson & pumpkin seed stuffed jalapeno chiles with an eggplant “sakil pak” pipian. 10
- Quesadillas Gueras** --- house-made flour tortillas stuffed with tres quesos & grilled torpedo onions; smoky chipotle salsa. 9
- Gorditas de Picadillo** --- crispy “masa” pockets stuffed with niman ranch beef picadillo, queso & “escabeche” slaw. 12
- Chilaquiles Casi Listos** --- tortilla chips tossed with chipotle cream, roasted chicken, baby spinach & gypsy pepper “rajas”. 12
- Carnitas Especial** --- sizzling platter of crispy niman pork “confit” (1/2 lb) with fresh corn-cheddar budino & salsa de nopales. 17
- Faldo Asado** --- grilled meyer ranch skirt steak with chimichurri verde, chorizo-poblano gratin & balsamic-red onion salad. 18

## ANTOJITOS de la MAR...

- Nuestro Ceviche** --- citrus cured mahi mahi with heirloom tomato-avocado “pico de gallo”, chayote & crispy blue corn chips. 13
- Ceviche Verde** --- shrimp, bay scallops & grilled calamari in an herby-citrus salsa verde with peach & sweet potato chips. 12
- Crudo de Atun** --- ahi tuna tartar with pumpkin seeds, mango, avocado, chipotle-agave nectar emulsion & yucca chips. 15
- Camaron “Sliders”** --- sauteed rock shrimp, arbol chile-coconut milk mole, chorizo & slaw on crispy “arepa” sopes. 13
- Callos de Mula** --- pan-seared day boat scallops in guajillo mole cream with roasted corn, nopales, chorizo & frisee. 17

## ENSALADAS y SOPAS...

- Mayakoba** - seared ahi tuna “taco” salad with a summer watermelon-tomato pico de gallo & micro cilantro in jicama wraps. 14
- Gemas Chiquitas** --- little gem lettuces in a cumin-champagne crema with cotija, avocado, pumpkin seeds & chile flakes. 9
- Jicama y Fresa** --- jicama salad with strawberries, wild arugula, candied pecans, tres hierbas & lime-agave vinaigrette. 9
- Jitomate “Heirloom”** --- mixed heirloom tomatoes with queso fresco, tostadas, chipotle-balsamic & pumpkin seed “pesto”. 12
- Sopa de Tortilla** --- traditional “azteca” soup with crispy tortilla strips, avocado, black beans, hominy & queso oaxaca. 6

## TACOS y ENCHILADAS... *(fresh, house-made tortillas, served three up)*

- Carnitas de Pato** --- mary’s duck leg “carnitas” tacos with chipotle-cherry compote, grilled radicchio, frisee & avocado. 13
- Camaron al Pastor** --- achiote-spiced prawn tacos with grilled pineapple, green apple-mango salsa verde & watercress. 14
- Yellowtail “Borracho”** --- corn meal, beer-battered yellowtail tacos with lime-guajillo rouille & red cabbage-cilantro slaw. 15
- Pollo Taqueria** --- crispy chicken tacos with “cascabel” mole, queso oaxaca, shredded little gems & refried beans. 13
- Carne Asada** --- griddled meyer ranch skirt steak tacos with guacamole, chimichurri rojo, caramelized onions & arugula. 14
- Carnitas** --- slow-cooked, pulled pork tacos with avocado-salsa verde, crema mexicana, pico de gallo & queso cotija. 13
- El Verano** --- crispy vegetarian tacos with roasted squash, eggplant, green beans, cherry tomato & red pepper mole. 14
- Enchiladas Suizas**--- cheese enchiladas with tomatillo-salsa verde, refried beans & a grilled sweet corn-black bean salsa. 16
- Enchiladas Rojas Sencillas** --- slow-cooked chicken enchiladas baked with mole amarillo, house-made crema & queso. 17
- Enchiladas Rancheras** --- braised meyer ranch tri-tip enchiladas with oaxacan mole “coloradito”, leeks & goat cheese. 18

## AL LADO...

- Esquites** --- sautéed corn with chipotle & cotija. 7
- Frijoles** --- heirloom beans with chorizo & epazote. 6
- El Jardin** --- green beans & golden beets with quinoa. 8
- Arroz** --- traditional mexican red rice. 4
- Queso Fundido** --- tres quesos, black beans & chorizo. 10
- Poco y Poco** --- half plate each of Arroz & Frijoles. 5