



## Seasonally Inspired Mexican Cuisine

Thank you for joining us. Before you begin your meal, there are a few things we would like to share with you about our restaurant.

Our menu is created using seasonal ingredients. Therefore, it changes often, based on the season, the weather, and our mood. This keeps things fresh and exciting for our team and for you, our guest. The food and drinks are inspired by our travels throughout Mexico and a passion for Mexican culture and cuisine. We hope that you enjoy your dining experience. ¡Buen provecho!

*Please inform your server of any food allergies.*

*Our food is designed with thoughtful flavor combinations, we kindly request that you refrain from substitutions.*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.*

### Snacks

Queso Fundido – Crispy Corn Tortillas 10...With Chorizo 13

Chips and Salsa 4

Chicharrones – Tajín 3

Guacamole – Crispy Tortillas 10

Roasted Chili Relleno – Fall Mushrooms, Squash, Queso Oaxaca, Mushroom Mole 9

Vegetable Escabeche 4

Soup of the Day

### Ceviches

Veracruz Style Seafood Cóctel\* – Tomato, Avocado, Onion, Chilies, Cilantro 12

Tuna\* – Avocado, Citrus, Radish, Serrano Chili, Sesame 16

### From The Street

Tacos:

Carnitas – Salsa Roja, Onion, Chicharrones, Cilantro 4

Fried Chicken – Sweet Corn Salsa, Fresno Chili Crema 4

Crispy Fish – Fennel, Cabbage, Crema, Cilantro 4

Mushroom – Charred Scallion, Huitlacoche, Epazote, Queso Cotija Tajo 4

Smoked Chapulines – Salsa Verde, Avocado, Chili, Lime, Onion, Cilantro 5

Milpas Quesadilla – Fall Squash, Beans, Queso Asadero, Toasted Pumpkin Seeds 8

Chicken Tostada – Black Beans, Mole Poblano, Pico de Gallo, Crema, Queso Fresco, Avocado 10

Milanese Pork Cemita – Arugula, Oaxacan Cheese, Chipotle Crema, Avocado, Onion 12

### From the Casa

Crispy Whole Fish – Salsa Fresca 24

Chicken in a Clay Pot – Mole Poblano, Amaranth Salad 22

Carne Asada – Crispy Potatoes, Mole Negro, Herb Salsa 24

Green Chili Braised Pork – Single Origin Rice, Heirloom Potatoes 20

### Sides

Crispy Potatoes – Mole Mixto, Crema, Sesame 6

Refried Beans – Smoked Pork Hock, Queso Fresco 8

Salad of Fall Greens – Roasted Squash, Spiced Apples, Toasted Pumpkin Seeds, Queso Fresco, Smoked Chili Vinaigrette 9