

APPETIZERS

Guacamole * - cucumbers, celery, watermelon radishes, yellow beets	15
Empanada - roasted butternut squash, shallots, spinach, romanesco spread, salad	16
Queso Fundido - pan seared shrimp, muenster cheese, tomato, poblano peppers, avocado	17
Calamari Frito * - served with mango sweet chili sauce	15
Mejillones Al Chipotle - atlantic mussels, leeks, garlic, chipotle cream sauce	17
Ceviche Trio - fusion of mexican: octopus, american: shrimp, asian: hawaiian ahi tuna	19
Flautas De Pollo * - chicken, potatoes, cabbage, avocado, green sauce, crème fraiche, pico de gallo	15

SALADS + SOUPS

Ensalada Urbana - greens, corn, jicama, red peppers, radishes, cilantro vinaigrette	10
Watermelon Beet Salad - greens, red onion, yellow beets, feta, tequila vinaigrette	11
Tomato Soup , red pepper, farro	9
Chef's Soup of the Day - chef's selection	

TACOS

Teriyaki Chicken lettuce wrap taco - butter lettuce, spicy peanut sauce, papaya, peppers	24
Pescado taco - mahi-mahi, cabbage, mango relish, avocado, caper aioli , beans	25
Costilla de Res Taco - short rib tacos, sweet peppers, brussel sprouts, beans	26

SEAFOOD + MEAT

Salmon Al Carbon - grilled salmon, mango, papaya, avocado tangy puree	26
Callos De Hacha - scallops, acorn squash, spinach, tomato, onion, guajillo brown butter	29
Camarones Tropical - shrimp, pineapple, red pepper, asparagus, blood orange sauce, rice	28
Rock Shrimp Risotto - roasted root vegetables, red pepper, Asparagus, coconut yellow curry	26
Pasta De Mariscos - shrimp, calamari, mussels, rapini, with tomato vodka sauce	26
Chicken Farfalle Pasta - bowtie pasta, chicken, eggplant, tomato, poblano cream sauce	24
Pechuga de pollo - farm raised chicken, cipollini onions, orange couscous, peas, asparagus	27
Carne Asada - angus skirt steak, nopales empapelados, beans, arugula salad	30
Lomo de Gaza - new york strip, oyster mushrooms, french butter, side of beans	36
Cordero Al Carbon - baby rack of lamb, Asparagus, potato puree, tomato, chimichurri sauce	32

VEGETARIAN

Platillo Vegetariano - chef's vegetable plate creation of the day	24
Chile Relleno - stuffed poblano pepper with three cheeses, zucchini, salad	24
Vegetariano taco - mushrooms, red peppers, avocado, beans	23

SIDES

Coliflor - lemon, garlic, shaved romano cheese	10
Elote En Tequesquite - grilled corn, cotija cheese, lime juice, creme fraiche	9
Eggplant - pan seared, tamarind glazed, sesame seeds, green onion	10
Asparagus - grilled asparagus, red peppers, cheese	9
Gourmet spicy salsa - serrano pepper , tomato	5

DESSERTS

Capirotada de Arandano - blueberry bread pudding, pecans, vanilla ice cream, crema glasi	10
Fudgy Cocoa Brownie , vanilla Ice cream	9
Lava Cake - mixed berry coulis, ice cream	10

