

Albacore Tuna Tostada	aioli, avocado, fermented chile sauce, crispy shallots. 11
Salmon Tartare	guacamole, smoked olive oil, soy, serrano, radish, cilantro. 12
Raw Scallop Agua Chile	sweet potato puree, pickled red onion, cilantro, chia seed. 13
Grilled Octopus & Sweet Pea	green beans, asparagus, sugar snap peas, chicharron prensado. 14
Fried Green Tomatillos	almendrado, frisee, goat cheese, pickled jalapeno & capers. 8
Roasted Turnips & Spinach	sesame miso macha salsa, tomatillo, szechuan peppercorn. 9
Shaved Asparagus	salsa verde, hard boiled egg, toasted pepitas, queso fresco. 11

Sweet Corn Tamal	charred parmesan, tomato salsa. 8
Street Style Corn	cotija, mayo, hominy, masa pudding. 9
Shrimp Taquitos	tomato broth, avocado, pickled vegetables. 13
Grilled Mushrooms	maitake & shimeji, Oaxacan red mole, chestnut cornbread. 13
Chorizo Tlayuda	black beans, grilled onions, avocado, serrano, queso fresco. 12
Goat Albondigas	black mole, masa gnudi. 13
Braised Beef Tongue	tomatillo, white beans, nopales, herbs, hand-pressed corn tortillas. 14



### Carnitas

salsa verde, guacamole, chicharron,  
charred knob onions, black beans,  
hand-pressed corn tortillas.

21

### Carne Asada

grilled mushroom pico de gallo,  
guero chile rajas, Oaxacan pasilla sauce,  
hand-pressed corn tortillas.

27

### Pan Roasted Chicken

squash blossom-sunflower pipian,  
kale, fingerling potatoes,  
serrano chile.

24

### Crispy Pacific Cod

cabbage & carrot slaw,  
fermented hot sauce,  
hand-pressed corn tortillas.

24

### Roasted Vegetables with Green Peanut Mole

zucchini, eggplant, red pepper, sweet potato,  
sunchoke, crispy shallots, serrano, rice,  
hand-pressed corn tortillas.

19