



PADRE
LATIN TABLE & CRAFT COCKTAILS

BOTANAS

GUACAMOLE - 7 ADD GRASSHOPPERS - 2
CHIPS & SALSA - 3
YUCA FRIES - 6
BEER BATTER FRIES - 5 ADD BARBACOA - 6
ROASTED BEET TOSTADA - 6
SOPE (CARNITAS, BARBACOA, RAJAS - 9)
TAKIS CRUSTED ELOTE - 7
WINGS AL PASTOR BUFFALO - 10
PADRE NACHOS - 6 ADD PROTEIN - 6

TAQUERIA - \$5

BARBACOA JALISCO
cilantro, onion, salsaverde

CREAMED POBLANO PEPPERS
pumpkin seeds, corn

PORK PASTOR
pineapple, onion, cilantro

HUITLAGOCHE(corn truffle)
mushrooms, hominy, manchego

MOLE COLORADITO CHICKEN
rice, sesame seed, pickled onion

COCHINITA PIBIL(braised pork)
xni pec, cilantro

CARNE ASADA
heirloom pico, queso fresco, salsa verde

FRIED CHICKEN
watermelon salsa, habanero mayo

CARNITAS
heirloom pico, hot sauce

BAJA FISH
coleslaw, cranberries, chipotle mayo

BEER BATTERED AVOCADO
coleslaw, salsa verde, pico de gallo

SPECIALTY TACO
ask your server for our current
selection

CRUDOS

HALF DOZEN OYSTERS - 18
TUNA&SALMON TARTARE - 15
HOJA SANTA AGUACHILE - 15
CEVICHE PERUANO - 18
VEGAN CEVICHE - 12

Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.

SOUP & SALAD

SOUP OF THE DAY BOWL - 6 CUP - 4

KALE & ARUGULA - 8 ADD SALMON - 8
GRILLED SALAD - 8 ADD CHICKEN - 5
CHOPPED SALAD - 8 ADD TUNA - 8

PLATOS

NIXTAMAL HOMINY ESQUITES - 7
Marrownaisse - corn broth

GRILLED BROCCOLI - 12
Miso foam, pumpkin seeds, chimi

PANELA & NOPAL - 10
Grilled cactus, cheese, roasted
salsa

GRILLED BONE MARROW - 11
Sourdough - Greens

GRILLED OYSTERS - 9
Lime butter - chintextle

SHRIMP ZARANDEADO - 18
Grilled - spicy adobo - broccoli
puree

SEARED SCALLOPS - 16
Chile guero - lemon foam - speck

GRILLED SPANISH OCTOPUS - 24
Charro beans - Cactus Salad

LOMO SALTADO - 16
Tenderloin tips-fries-soy aji
sauce

STEAK BITES - 16
Tri-tip - chimichurri - charro
beans

PORK BELLY - 14
Hibiscus-morita glaze

RIBS CARNITAS - 14
ST Louis half rack, pickled
veggies

ADD A SIDE - 3
Beans - rice - salad - fries

POSTRE

CHURRO BITES - 10
SEASONAL CHEESECAKE - 7
AZTEC CHOCO FUDGE - 9
BANANA CREAM CHIMICHANGA - 7

18% gratuity added for parties 8 or more

cake cutting fee \$3 per person
corkage fee \$20 per bottle