

## BOTANAS

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### CEVICHE DE PESCADO

fort bragg rock cod, salsa mexicana, avocado y golden tostadas...16

### CEVICHE DE CAMARON

gulf shrimp, coconut water, morita-pineapple pico de gallo y plantain chips...16

### CRUDO DE ATUN

yellowfin ahi, mango, avocado, chipotle-agave salsita y blue corn tostadas...18

### QUESADILLA ENTEMPORADA

roasted asparagus, fava beans, spring onions y dry jack; salsa arbol...14

### GORDITAS DE PICADILLO

seasoned ground beef y monterey jack in crispy masa pockets; chipotle crema...15

### SOPES DE PIBIL

yuca-tecan style pork, pineapple aguadulce, guacamole y plantain-masa fritters...15

### ALBONDIGAS DE BORREGO

lamb chorizo meatballs, guajillo adobo, crispy kale sprouts y red rice...16

## ENSALADAS Y SOPA

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### ENSALADA MANCHEGA

baby kale, fava beans, pickled carrots, crispy quinoa y serrano-manchecho dressing...14

### ENSALADA DE JICAMA

spring berries, candied pecans, queso cotija y lime-agave vinaigrette...12

### ENSALADA NORTEÑA

butter lettuce, roasted beets, avocado, queso fresco y tomatillo-morita vinaigrette...13

### SOPA AZTECA

ancho chile-tomato soup, avocado, queso oxaca y crispy blue corn tortillas...9

## PLATOS FUERTES

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### CHIPOTLE CHILAQUILES

duck carnitas, fava beans, fava leaves, spring onions, y crema latina...17

### CHILAQUILES VERDES

smoked bacon, asparagus, crispy brussel sprouts, salsa amarilla y queso cotija...16

### ENCHILADAS ROJAS

roasted chicken, mole amarillo, queso oxaca y roasted garlic crema...17

### ENCHILADAS DE RES

slow-cooked beef, beer braised kale, salsa quemada y white cheddar...18

### COSTILLA DE RES

braised short rib, ancho chile mole, crema casera y roasted poblano polenta...21

### CARNITAS ESPECIAL

1/2 pound pork shoulder confit, "seven layer" fundido, guacamole y corn tortillas...23

## T A C O S

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/ two per

### GRILLED ARCTIC CHAR

achiote rub, avocado aioli y mango-jicama slaw...16

### TECATE BATTERED ROCK COD

salsa molcajete, smashed avocado y chipotle-chayote slaw...15

### GRILLED GULF PRAWNS

pipian rojo, salsa tropical, toasted pepitas y ajillo aioli...14

### CRISPY LOCAL CALAMARI

corn meal dredge, tartar-ajillo aioli, chicory slaw y smashed avocado...14

### DUCK ENMERMELADA

refried black beans, mixed chicories, morita-strawberry marmalade y dry jack...14

### GOAT BARBACOA

avocado, crispy broccolini, salsa arbol, crema mexicana y queso manchego...15

### BRAISED PORK BELLY

refried black beans, apple-tomatillo pico de gallo, watercress y queso cotija...13

### PORK CARNITAS

guacamole, habanero-cabbage slaw, pickled onions y queso fresco...13

### GRIDDLED SKIRT STEAK

tequila-ancho rub, poblano pepper rajas, guacamole, arugula y queso cotija...16

### CRISPY CHICKEN DORADOS

stewed pinto beans, queso oxaca, shredded little gems y salsa mexicana...14

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CHIPS y SALSAS...5

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GUACAMOLE CON QUESO FRESCO...10

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BLACK BEAN QUESO FUNDIDO...12

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CRISPY BRUSSEL SPROUTS...11

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SWEET CORN ESQUITES...10

STEWED BLACK BEANS...8

RED RICE...6

CORN TORTILLAS...4

We are proud to offer only "never-ever" meats & poultry from Mary's, Marin Sun Farms, Homestead Ranch and Painted Hills; as well as seafood approved by the Monterey Bay Aquarium watch list. We also strive to use organic produce and masa whenever possible and are very dearly inspired by the seasonal and sustainable harvests from Oak Hill Farm, located just to the north in Glen Ellen, Sonoma.

**CUIDADO!**...eating raw or undercooked fish and meats may seriously increase your chances of food-borne illness! Also, we are not responsible for lost or stolen items.

A 4.5% surcharge has been added for San Francisco employer mandates.

