



ANTOJITOS

- Totopos, Guacamole y Salsa** \$15
tortilla chips, guacamole, salsa mixe
- Aguachile de Atún*** \$22
yellowfin tuna, avocado, sesame & chile costeno salsa macha, citrus
- Ceviche de Camaron** \$22
shrimp, chile morita salsa macha, avocado
- Queso Fundido** \$17
salsa verde, tortillas *(add Chorizo \$5)*
- Ensalada de Caesar*** \$15.5
caesar salad, romaine, parmesan, croutons
- Ensalada de Lechugas** \$14.5
mixed green salad, pomegranate, queso fresco, pumpkin seeds
- Ensalada de Betabeles y Naranja** \$16
beet salad, navel orange, sesame seed salsa macha, mint
- Quesadillas de Hongos** \$15
wild mushrooms, queso Chihuahua, epazote, salsa habanero

- Quesadilla al Pastor** \$15
slow-roasted pork, roasted pineapple, onion, cilantro, queso Chihuahua, salsa avocado tomatillo
- Sopes de papa con Rajas** \$16
Yukon potato, poblano, crema, salsa avocado tomatillo *(add Chorizo \$5)*
- Tetela de Requeson con Salsa de Frijol** \$15
masa triangle filled with requeson cheese, black bean salsa, escabeche
- Tacos al Pastor** \$15/3 per
slow-roasted pork, roasted pineapple, white onion, cilantro, salsa morita
- Tacos de Pescado*** \$15/3 per
fried fish, chipotle mayo, cilantro, cabbage, hot sauce, lime

PLATOS FUERTES

LA CALENDRA \$16
CLASSIC \$15
HIBISCUS \$16
MEZCAL \$16
SPICY \$16
FROZEN \$15

MARGARITAS

ARRACHERA

grilled adobo marinated steak, black bean, avocado salsa, baby potatoes | \$45

ENCHILADAS DE MOLE NEGRO CON POLLO

chicken enchiladas, mole negro, queso fresco | \$20

BARBACOA

braised beef short rib, onion, watercress, salsa avocado | \$32

COCHINITA PIBIL

slow cooked pork wrapped in banana leaf, salsa habanero, pickled red onions | \$28

PESCADO

ZARANDEADO

grilled hoja santa marinated fish of the day, garden greens | \$34

CAMARONES

AL MOJO DE AJO Y QUELITES

shrimp sautéed in roasted garlic, wilted greens, rice | \$32

POLLO AL CARBON

grilled adobo-marinated chicken, salsa morita, pickled red onion | \$29

ALLADO

Frijoles Refritos \$7.5
refried black beans, queso fresco

Arroz Blanco \$6.5
white rice

Elote \$8
grilled Mexican sweet corn, mayonnaise, cotija cheese, chile guajillo, lime

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF EGGS, FISH, LAMB, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDER-COOKED. MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS, AND MILK. FOR MORE INFORMATION, PLEASE SPEAK WITH A MANAGER.