

## APPETIZERS

**Guacamole (vg)** ..... 18  
Hass avocado, tomato, onion, cilantro, lime

**Guacasabi (vg)** ..... 20  
Hass avocado, wasabi, onion, cilantro, lime

**Crudite (vg)** ..... 15  
Jicama, cucumber, carrot, celery, squash, radish,  
Hernando's ranch

**Ceviche** ..... 28  
Snapper, serrano chili, cilantro, cucumber, tomato,  
aji amarillo, plantain chips

**Hamachi Tiradito** ..... 32  
Hamachi sashimi, soy honey vinaigrette, pickled  
fresno chile

**Pan Roasted Pulpo**..... 32  
Spanish octopus, forbidden rice salad, orange,  
calamansi vinaigrette

**Gambas al Ajillo** ..... 33  
Shrimp, salsa macha, cherry tomatoes, white wine,  
lemon, grilled bread

**Crispy Cauliflower (vg)** ..... 22  
Hernando's ranch

**Shrimp Cocktail** .....25/45  
Poached Mexican white wild shrimp, lime  
horseradish cocktail sauce

**Lobster Tortilla Soup** ..... 35  
Poached Maine lobster, panela cheese, tortilla,  
cilantro, avocado

**Caviar & Chips** ..... 175  
loz Golden Osetra, crispy potato, plantain, lotus  
and taro chips, crème fraiche, Ajitazo, chives,  
avocado mousse, grated egg

## PEQUEÑITOS

**Tuna Tartare** ..... 24  
Yuzu, guacasabi, dashi soy

**Wagyu Beef Tartare** ..... 22  
Capers, cornichon, horseradish, cured egg yolk

**Crispy Rock Shrimp**..... 24  
Wasabi purée, chipotle crema

**Corn Empanadas** ..... 19  
Handmade roasted corn picadillo pastries,  
cotija, banana-habanero ketchup, mango slaw

**Chicken Empanadas**..... 19  
Handmade chicken picadillo pastries, banana  
habanero ketchup, mango slaw

## SALADS

**Caesar Salad** ..... 12/22  
Romaine hearts, parmesan, anchovies, croutons

**Burrata Salad** .....22  
Heirloom tomato, seasonal fruit, wild arugula,  
basil, cilantro, Jamón Ibérico, tortilla chips,  
lemon vinaigrette

**Hernando's Chop Salad (vg)**..... 12/28  
Iceberg, romaine, black beans, corn, avocado,  
tomato, jicama, pomegranate, crispy tortilla,  
house vinaigrette

**Heirloom Tomato Salad** ..... 12/22  
Heirloom tomato, cucumber, red onion, jicama,  
radish, mint, cilantro, arugula, chile de arbol  
honey dressing

**Lobster Avocado Salad** .....48  
Mixed greens, avocado, cucumber, cherry tomatoes,  
radish, ancho chile vinaigrette

## ENTRÉES

<b>Short Ribs</b> ..... 48 Barbacoa sauce, pickled onion	<b>Pollo a la Plancha</b> ..... 38 Half chicken, salsa de pifa, al pastor sauce
<b>Filet Mignon 6 oz</b> ..... 42 Chipotle béarnaise	<b>Sous Vide Chicken Breast</b> ..... 34 Organic airline chicken breast, blistered cherry tomatoes, roasted garlic pan sauce
<b>Filet Mignon 8 oz</b> ..... 55 Chipotle béarnaise	<b>Crispy Besugo</b> ..... 75 Whole sea bream, mango slaw, chipotle aioli
<b>Petit Wagyu Ribeye 12 oz</b> ..... 85 Black garlic purée, arugula salad	<b>Pescado Zarandeado</b> ..... 58 Branzino, salsa verde, salsa roja, charred lemon
<b>Petit Prime New York 12 oz</b> .....45 Chimichurri	<b>Pan Roasted Chilean Seabass</b> ..... 58 Chile piquin glaze, mango papaya salsita
<b>Mar y Tierra</b> ..... 85 Grilled Prime New York and lobster tail, butter lettuce, avocado, cherry tomato pico, jicama slaw, jalapeño cilantro crema	<b>Wild King Salmon</b> ..... 45 Mango-papaya relish
<b>A5 Kagoshima Filet 8 oz</b> ..... 195 Black garlic purée	<b>Lobster Tempura</b> ..... 72 Maine lobster, chipotle aioli, lettuce cups, cherry tomato pico, jicama slaw
<b>Carnitas</b> ..... 36 Salsa negra, mango slaw	<b>Vegan Chile Relleno (vg)</b> ..... 28 Potatoes, corn, asparagus, lentils, vegan cheese
<b>Grilled Lamb Chops</b> ..... 55 Peach mole, grilled peaches, pickled onion	<b>Duck Carnitas</b> ..... 44 Confit duck leg, orange marmalade, ginger sofrito

## TABLESIDE

<b>New York Wagyu</b> 16 oz. Chimichurri 150	<b>Tomahawk Steak</b> 32 oz. Chimichurri 185	<b>36h Brisket Birria</b> Birria consomé 45	<b>2 LB Maine Lobster</b> Butter and charred lemon 165
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## SIDES

<b>Papas Fritas</b> ..... 12 Hernando's seasoning salt, chipotle aioli	<b>Broccoli Rabe (vg)</b> ..... 18 Salsa macha, peanuts
<b>Trufas Fritas</b> ..... 25 Shaved black truffles, garlic aioli	<b>Roasted Cipollini Onions</b> ..... 12 Thyme, garlic, butter, beef jus
<b>Esquites</b> ..... 12 Tajin lime butter, smoked cotija cheese	<b>Frijoles Charros</b> ..... 24 Braised pork belly, Oaxacan Bayo and Mantequilla beans
<b>Papas Bravas</b> ..... 12 Roasted fingerlings, chile butter, black garlic crema	<b>Frijoles de la Olla (vg)</b> ..... 12 Oaxacan Chatino black beans, oven-dried tomato
<b>Arroz con Hongos</b> ..... 28 Parmesan risotto, roasted wild mushrooms, sweet corn, shaved black truffles	<b>Mango Slaw (vg)</b> ..... 12 Mango, green and red cabbage, bell peppers, habanero vinaigrette
<b>Cilantro Lime Rice</b> ..... 12 Cilantro, lime, butter	<b>Grilled Asparagus</b> ..... 18 Bacon wrapped, lemon vinaigrette
<b>Rajas (vg)</b> ..... 12 Grilled poblano pepper, red and yellow bell pepper	<b>Roasted Wild Mushrooms</b> ..... 22 Chile guajillo sauce, sesame butter
<b>Roasted Brussel Sprouts</b> ..... 18 Smoked cotija cheese, pommegranite, honey vinegar gastrique	<b>Chiles Toreados</b> ..... 12 Roasted jalapeños, chile guero, dashi vinaigrette