

PARA LA MESA (for the table)

SALSA TASTING (10)
smoked bean / roja asada / salsa verde / salsa árbol

GUACAMOLES
herby guacamole (14)
lump crab guacamole (21)
nutty guacamole (18)

SOPES DE TROMPO (16)
pork belly, flank steak,
pineapple-guajillo, roasted shallot

HAMACHI COLLAR (16)
tomatillo vinaigrette,
black truffle brown butter

DUCK CARNITAS HUARACHE (22)
smoked bean, avocado, radish,
onion, cilantro, salsa verde

DON FRIJOLE Y QUESO (16)
herb refried black beans,
artisan cheddar, tomatillo pico

MACHETE (18)
lamb cheek, smoked jalapenos,
caramelized onions, queso mixto

TETELA (16)
heirloom bean, goat cheese,
epazote, bone marrow salsa

RAW & CURED

EAST COAST OYSTERS
4(16) / 8(32) / 12(48)
on the half shell

TUNA TOSTADA (21)
avocado, smoked chile aioli,
sesame, charred cebollita salad

BEEF TARTARE (18)
uni-habanero sauce,
quail egg, potato chips

CAMPECHANA VERDE (19)
octopus, shrimp,
cherry tomato, hoja santa oil

HAMACHI (21)
cara cara, ponzu, cashew macha,
burnt pineapple, fermented black bean

CRAB TOSTADA (24)
lump crab, avocado,
plantain, chive, radish



LECHUGA (15)

little gem lettuce, tarragon vinegar,
chicatana & anchovy dressing

COAL ROASTED SWEET POTATO (12)

jalapeño yogurt, spring onion toreados

BRUSSELS (14)

guajillo, agave, lime, queso fresco

ESQUITES (12)

grilled corn, smoked chili,
lime, queso fresco

COAL BLISTERED SHISHITOS (12)

charred serrano aioli, lemon,
smoked oil, sea salt

CARNES
A LAS BRASAS
PREMIUM WOOD GRILLED MEATS

dry age prime
PORTERHOUSE (4.5 / oz)
LINZ, CHICAGO

dry age prime
BONE IN NEW YORK (4.5 / oz)
LINZ, CHICAGO

prime
BONE-IN RIBEYE (4.5 / oz)
LINZ, CHICAGO

BONE-IN FILET (4 / oz)
LINZ, CHICAGO

BERKSHIRE PORK CHOP (2 / oz)
OZARK MOUNTAIN FARM, ARKANSAS

bulevar

MEXICAN KITCHEN



MIXTO PIBIL (36)

oxtail, pork, roasted jus,
cilantro, onion, quelites

SHRIMP (32)

garlic mojo, ancho-balsamic reduction, avocado

PESCADO DEL DIA (MKT)

divorciados style, citrus butter

DUCK (42)

rohan duck breast, sweet potato-foie gras puree, mole poblano

SCALLOP + BACON (44)

heirloom ayocote charros,
fried epazote, queso anejo

POLLO A LAS BRASAS (32)

half roast chicken, corn puree,
roasted chicken jus

SWORDFISH (42)

pineapple butter, guajillo, serrano

