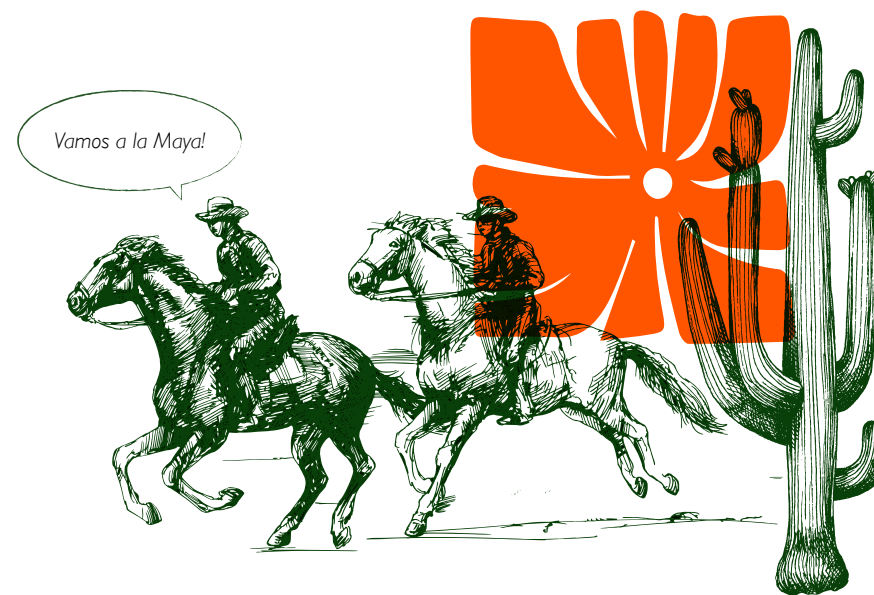




This menu was curated as an experience, allowing minimal to no modifications. Curated by Chef Andrés Meza

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A friendly reminder that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be advised that food here may contain these ingredients: milk, eggs, wheat, soybean, fish, shellfish, tree nuts, and peanuts.



Fall Dinner Menu



Sopa y Ensalada

Burrata Salad \$16 (GF)(V)

Mixed greens, jicama, green apple, heirloom tomatoes, watermelon radish, burrata, toasted cashews, macha balsamic vinaigrette

Tortilla Soup \$15 (GF)

Pasilla chicken broth, queso chihuahua, shredded chicken thighs, avocado, topped with corn tortilla strips

Cucumber Salad \$16 (GF)(V)

Cucumber, grape tomato, pomegranate, mint, queso fresco, house-made pepita vinaigrette, drizzled with balsamic glaze

Pumpkin Pear Soup \$14 (GF)

Pumpkin pear bisque, crab meat and poblano relish, garnished with olive oil and cilantro

Para Compartir *(to share)*

Guac Tradicional \$16 (V)(GF)

Red onions, tomatoes, jalapeno, cilantro, lime juice, served with house-made tostadas

Guac Especial \$18 (V)(GF)

Traditional guacamole, green apple, blue cheese, smoked almonds, fresno peppers, mint, served with house-made tostadas

Nachos \$17 (V) (GF)

Mixed cheese, black beans, pickled jalapeño, pico de gallo, crema, queso cotija, cilantro, and avocado salsa, served on crispy tortillas chips

Aguachile Verde \$19 (GF)

Ceviche-style crab and red snapper marinated in lime juice, garnished with avocado, jicama, cucumber, watermelon radish, dusted with onion hash

Chorizo Fundido \$18 (GF)

Melted blend of cheeses, green pork chorizo, tomatillo salsa cruda, served with house-made tortillas

Shrimp Tostada \$16

Shrimp, tossed in a macha sauce, crispy onions, yuzu jalapeño mayo, avocado, served on a tostada

Flautas de Camote \$14 (V)(GF)

Sweet potatoes, poblano rajas stuffed tortillas over a velvet bean sauce, morita chile crema, and queso cotija

Mussels con Chipotle \$19 (GF)

Mussels, cooked in a white wine and blue cheese chipotle cream, served with grilled bolillo

Duck Budín \$22

Corn masa filled with shredded duck confit tinga over a creamy habanero salsa, garnished with crispy ancho peppers

Empanada Birria \$18

Our famous lamb birria, queso chihuahua, birria sauce, garnished with a touch of habanero salsa

Quesadilla Gobernador \$16 (GF)

Garlic shrimp, poblano, queso Oaxaca in a corn tortilla, garnished with pepitas and avocado salsa

Rose Tostada \$15

Roasted beets, salsa macha, jalapeño mayo, avocado mousse, red radish, microgreens

Enchiladas

Suiza \$19 (GF)

Garlic and arbol chile marinated chicken thighs, creamy tomatillo salsa, melted queso chihuahua, onions, and cilantro

Short Rib Enchilada \$20 (GF)

Tomato-chipotle sauce, chihuahua cheese, pickled red onion, and cilantro

Enfrijolada \$19 (V)

Queso Oaxaca, corn and wild mushroom stuffed tortilla, velvet bean sauce, habanero crema, and queso fresco *(Chicken + \$5 or Beef + \$7)*

Plato Principal *(main course)*

Pescado a la Talla \$38 (GF)

Butterflied grilled branzino, marinated in salsa verde, topped with red cabbage slaw, morita salsa, and verde cruda, served with house-made tortillas

Lamb Birria \$42 (GF)

Four hour braised lamb shank, tender juicy inside, served with red onions, salsa habanero, and a side of house-made tortillas

Pollo Encahuatado \$29 (GF)

Pan seared chicken breast and thigh, served with peanut mole and butternut squash

Short Rib Gnocchi \$32

Braised short rib glazed with tequila, oyster mushroom, coated in hoja santa crema, topped with cotija, chile árbol and corn masa dumplings

Carne Norteña \$48 (GF)

12oz adobo, La Maya Tequila marinated ribeye, sauteed scallions, shishito peppers, guacamole, frijolitos, morita, demi glaze

Pork Carnitas \$34 (GF)(V)

Braised pork shoulder over black beans, garnished with cilantro and raw onions. Served with tortillas and salsas

Guarniciones *(sides)*

Platanitos \$8 (V)(GF)

Honey cream, queso fresco

Camote \$9 (V)(GF)

Roasted sweet potato wedges, requeson, salsa macha

Brussel Sprouts \$7 (V)(GF)

Spiced agave vinaigrette, pepitas, fresno peppers

Corn Ribs \$8 (V)(GF)

Chipotle mayo, queso fresco, lime, chile piquin

Black Beans \$7 (V)(GF)

Black beans, cooked with sofrito, topped with queso fresco

Wild Mushrooms \$8 (V)(GF)

Locally sourced mushrooms, sautéed with epazote, onions, poblano peppers, crispy garlic