

# LUNCH-DINNER

EXECUTIVE CHEF  
Alberto Mendez

GENERAL MANAGER  
Richard Vallejo

## TACOS

Minimum 2 Tacos  
\*\*Must Be of Same Kind\*\*

**COFFEE BRAISED BEEF BARBACOA 4.95**  
popcorn tortilla • queso fresco • pickled jicama • cilantro • roasted peanuts

**PORK ADOBO 4.95**  
popcorn tortilla • mango-pineapple escabeche • avocado • cilantro • pepitas

**new MEZCAL BRAISED LAMB BARBACOA 5.5**  
popcorn tortilla • roasted zucchini • parsnip crisps • pomegranate glaze

**BRUNKOW CHEESE 4.95**  
pepita tortilla • aji peanut sauce • arugula • avocado • yellow pickled peppers • almond brittle

**new SKIRT STEAK (asada) 6.5**  
popcorn tortilla • white bean cassoulet • green chimichurri • crispy sweet potatoes

**FISH 4.95**  
pepita tortilla • coconut custard • carrot slaw • thai basil • puffed wild rice

**new SPICY SHRIMP (camaron) 5.5**  
pepita tortilla • orange-tomato sofrito • baby kale • crispy parsnips

\* hot sauce available upon request

## SIDES

**new COCONUT RICE 7.5**  
jasmin rice • coconut milk • onion • garlic • toasted coconut

**CHIPS & SALSA 7.5**  
chef's seasonal selection

**PICKLED VEGETABLES 3.5**  
queso fresco • cilantro • pepitas

**FRESH TORTILLAS 3.5**  
popcorn • pepita

## CEVICHES

**TRIO 29.5 or 14.5 each *incl plantains***

**new TILAPIA**  
pineapple • red onion • cucumber • serrano • citrus • strawberry

**new OCTOPUS**  
poblano • red pepper • red onion • chile de arbol • sesame oil • citrus • avocado

**new SHRIMP**  
red onion • cilantro • serrano • citrus • tomato • roasted corn

## SHARED PLATES

**new AVOCADO PINE NUT PUREE 9.75 *incl tostadas***  
pickled garlic • cilantro • jalapeno • chile flakes

**new GREEN (kale) SALAD 9**  
local kale • frisee • achiote dressing • apples • goat cheese • dried cranberries • almond brittle

**PAPAS FRITAS 9**  
crispy purple potatoes • spicy cheese sauce • pork belly • garlic mojo • parsley

**OCTOPUS A LA PLANCHA 14.75**  
extra virgin oil • parsley • garlic • aleppo pepper • lemon potatoes

**CORN & CHEESE AREPA 14.75 / 19.75**  
**vegetarian, OR chorizo & chicken**  
Colombian style corn cake • mushrooms • pickled vegetables • cilantro • aji peanut sauce

**ESQUITES 9.5**  
roasted corn • queso fresco • cilantro • corn custard • chile flakes

**OUR MENU IS GLUTEN FREE. WE SERVE SUSTAINABLE SEAFOOD AND SUPPORT LOCAL FARMS:**  
ANSON MILLS / BRUNKOW / GENESIS GROWERS  
THREE SISTERS / MICK KLUG / MAPLE CREEK  
STEWARDS OF THE LAND / SPENCE FARM

