

LUNCH-DINNER

EXECUTIVE CHEF
Yanni Sanchez

GENERAL MANAGER
Richard Vallejo

TACOS

Minimum 2 Tacos
Must Be of Same Kind

COFFEE BRAISED BEEF BARBACOA 9.9
popcorn tortilla • queso fresco • pickled
jicama • cilantro • roasted peanuts

new Lechon 9.9
popcorn tortilla • habanero aioli •
pickled beets -red onion • cilantro •
garlic flakes

MEZCAL BRAISED LAMB BARBACOA 11
popcorn tortilla • roasted zucchini
parsnip crisps • pomegranate glaze

new CHICKEN POZOLE 9.9
popcorn tortilla • hominy puree • guajillo
escarole • watermelon radish • oregano

BRUNKOW CHEESE 9.9
pepita tortilla • aji peanut sauce
aruguala • avocado • pickled jicama •
almond brittle

SKIRT STEAK (asada) 13
popcorn tortilla • white bean cassoulet
green chimichurri • crispy sweet potatoes

FISH 9.9
pepita tortilla • coconut custard
carrot slaw • thai basil • puffed wild rice

new SHRIMP (camaron) 11
popcorn tortilla • shrimp bisque
watermelon gazpacho • sesame brittle

SIDES

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 *incl plantains chips*

new MAHI MAHI 15.5
coconut-citrus • red onion • jicama
banana pepper • mint • coconut granita

new OCTOPUS 16
black squid ink-citrus • cucumber
red onion • avocado • cilantro • serrano
black daikon • uni

SHRIMP 14.5
red onion • cilantro • serrano • citrus
tomato • roasted corn

SHARED PLATES

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

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**

