

m.

SHAREABLES

Blistered Shishito & Smoked Corn Fundido (V, GFO) blistered shishito, smoked corn and fried saltines 9

Birria Fundido (GFO) braised beef birria, caramelized onions and fried saltines 9

Poke Tostada (GFO) ahi tuna, chipotle tamari, mother. chili crunch, cucumber, toasted sesame, house ponzu, jasmine rice, seasonal greens, crema and fried corn tortilla 15

Paella Bites house chorizo, saffron chicken, jasmine rice, charred scallion aioli 10

Street Corn Deviled Eggs (V, GF) charred corn, mother. chili crunch, cotija cheese, scallion, lime, micro cilantro 9

Pork Carnitas Three Cheese Nachos (VO) house chips, mole BBQ sauce, mother. guacamole, chipotle lime crema, mother. red salsa 18

EMPANADAS

Chicken Pot Pie Empanadas roasted chicken, celery, carrot, onion, peas, creamy thyme sauce, lemon parsley aioli 12

Smoked Brisket Empanadas cooper sharp, caramelized onion, Maldon salt, chimichurri aioli 12

Apple Pie à la mode Empanadas cranberries, raisins, vanilla ice cream, cinnamon & sugar 12

GUAC

mother. Guacamole (GFO) confit garlic, caramelized onions, blistered shishito, mother. chili crunch, micro cilantro, Maldon salt, served with fresh chips 12

Spiced Maple Bacon Guacamole (GFO) pickled red onion, cotija cheese, micro cilantro, Maldon salt, served with fresh chips 12

Charred Pineapple Mole BBQ Guacamole (GFO) blistered shishito, micro cilantro, Maldon salt, served with fresh chips 12

TACOS

Three tacos served on corn tortillas, hand-stretched flour tortilla upon request +3

Pork Carnitas Tacos (GF) mole BBQ sauce, candied long hots, pickled red onion 13

Smoked Brisket Tacos (GF) four-cheese sauce, peppers, onions 13

Jerk-Brined Popcorn Chicken Tacos charred pineapple habanero slaw 13

Chickpea Cauliflower Tacos (Vg, GF) sautéed cauliflower and chickpeas, shallot, garlic, chili lemon sauce 11

Braised Beef Tacos (GF) white onions, mother. green salsa, mother. chili crunch, cilantro, lime, house pickled jalapenos 13

Salt & Vinegar Fish Tacos house pickled jalapenos, fried caper cider slaw 15

Cured Pork Belly Tacos (GF) charred pineapple habanero slaw 13

*All above may be offered as a burrito bowl with your choice white or cilantro rice (GF) & ham & pork black beans +3

MAINS

Ancho Spiced 'Caesar' Salad (GFO) whole leaf romaine, blistered tomatoes, cotija cheese, tortilla crisps, garlic croutons, candied long hots 14

Add protein: birria 6, brisket 8, jerk-brined popcorn chicken 6, pork belly 7, pork carnitas 6, sautéed cauliflower and chickpeas 2, salt & vinegar fish 12, sesame tuna 12, shrimp 12

Birria Ramen jammy egg, mild chili threads, mother. chili crunch, carrot, scallion, micro cilantro, lime 22

Quesabirria (GF) jack, cheddar, & cotija cheeses, pickled red onion, mother. chili crunch, micro cilantro, consommé 23

Shrimp Sopes sautéed shrimp, garlic, onion, shallots, blistered cherry tomatoes, fried caper beurre blanc 25

FOR THE TABLE

Rice your choice of cilantro or plain (GF, V) 4

Ham & Pork Belly Black Beans (GF) with cotija & chipotle lime crema 5

Smashed & Fried Plantain your choice of: Maldon salt, cinnamon & sugar, or spicy maple syrup 10
Add vanilla bean ice cream 1.50

KIDS

Kids Plain Cheese Quesadilla melted cheeses & corn tortillas (GF) 4, or flour tortilla +1

Seasonal Fruit & Cheddar Cheese (GF) 4

Fresh Salted Corn Chips 2

Buttered Rice (GF) 4

SIDES/SALSAS (GF)

Guac (mother. or plain) | 2.50

Salsa Bowl (red or verde) | 2.50

Candied Long Hots | 2

Charred Scallion Aioli | 1

Mole BBQ Sauce | 3

mother. Chili Crunch | 2

Chipotle Lime Crema | 1

Fundido Sauce | 2.50

House-pickled Jalapenos | 1.50

HAPPY HOUR
TUESDAY-FRIDAY
3:30-5:30p
(bar only)
BRUNCH
SATURDAYS & SUNDAYS
11a-3p

m.