



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 (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

Smoked Butternut Empanadas maple, cranberries, thyme, cotija cheese, charred scallion aioli 10

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

Fried Jerk Chicken Tacos micro cilantro, plantain grilled pineapple slaw 13

Smoked Squash Tacos (V, VGO, GF) mother. chili crunch kimchee slaw, parsley, chipotle lime crema 11

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

Salt & Vinegar Cod 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, fried jerk chicken 6, pork belly 7, pork carnitas 6, smoked butternut 2, salt & vinegar cod 12, sesame tuna 12

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

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

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

mother. 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
COMING SOON!**

**BRUNCH
SATURDAYS & SUNDAYS
11a-3p**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF = Gluten Free V = Vegetarian
GFO = Gluten Free Option Vg = Vegan

m.

SHAREABLES

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

Barbacoa Fundido (GFO) braised beef barbacoa, 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 (GF) mother. chili crunch, cotija cheese, scallion, lime, micro cilantro 9

Pork Carnitas Three Cheese Nachos house chips, mole bbq sauce, mother. guacamole, chipotle lime crema, mother. red salsa 18

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

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

Smoked Squash Empanadas maple, cranberries, thyme, cotija cheese, charred scallion aioli 10

SALADS

Apple Brussels Salad (GF) cured pork belly, pumpkin seed brittle, cider vinaigrette 16

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

Add protein: barbacoa 6, birria 6, brisket 8, confit duck 6, jerk chicken 6, pork belly 7, pork carnitas 6, smoked butternut 2, salt & vinegar cod 12, sesame tuna 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 (GFO) four-cheese sauce, fried brussels 13

Jerk Chicken Tacos (GF) micro cilantro, plantain grilled pineapple slaw 13

Smoked Squash Tacos (Veg, GF) mother. chili crunch kimchee slaw, parsley, chipotle lime crema 11

Confit Duck Carnitas Tacos (GF) candied long hots, mole BBQ, jalapeno pear chutney 13

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

Salt & Vinegar Cod 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) & black beans +3

MAINS

Stuffing Fritters cranberry jalapeno slaw 15

House Chorizo Sloppy Joes (GFO) smoked tomato sauce, cotija cheese, toasted ciabatta roll, chipotle lime crema, side of plantain grilled pineapple slaw 17

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

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

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)

mother. Red or Green Salsa Bowl 2.50, **Jalapeno Pear Chutney** 2, **Candied Long Hots** 2, **Guac (mother. or plain)** 2.50

Scallion Aioli 1, **House-pickled Jalapenos** 1.50, **Mole BBQ Sauce** 3, **mother. Chili Crunch** 2, **Chipotle Lime Crema** 1,

Fundido Sauce 2.50

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Eats

- Classic Eggs Benedict** \$12
English muffin, poached eggs,
hollandaise
- Garden Omelette** \$11
Spinach, mushroom, bell peppers,
feta cheese
- Pancake Stack** \$10
Fluffy pancakes, maple syrup,
butter

Drinks

- Bloody Mary** \$10
Squeezed from ripe oranges,
refreshing and naturally sweet
- Mimosa** \$0
Calming blends of chamomile,
peppermint, and green tea.
- Hot Coffee** \$10
Squeezed from ripe oranges,
refreshing and naturally sweet

Burritos

- 'Steak & Eggs'** \$15
Smoked Brisket, 2 duck fat
scrambled eggs, blistered
shishitos, tater tots, cheddar &
jack cheese, mother. salsa verde
- Add cheese sauce
- Salmon Bagel** \$11
Toasted bagel, smoked salmon,
cream cheese, capers

EVERY
SATURDAY
AND SUNDAY
11AM-4PM

mother.

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- Classic Eggs Benedict** \$12
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Spinach, mushroom, bell peppers,
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