

GUACAMOLE

mother. Guacamole (GFO)
house guac mixed with confit garlic, caramelized onions, topped with mother. chili crunch, micro cilantro, Maldon salt, served with fresh chips 15

Charred Pineapple Mole BBQ Guacamole (GFO)
micro cilantro, Maldon salt, served with fresh chips 15

Spiced Maple Bacon Guacamole (GFO)
pickled red onion, spiced maple syrup, cotija cheese, micro cilantro, Maldon salt, served with fresh chips 15

EMPANADAS

Smoked Brisket Empanadas
cooper sharp, caramelized onion, Maldon salt, chimichurri aioli 13

Black Bean & Plantain Empanadas
fresh tomato, cilantro, mild chilis, Maldon salt & charred scallion aioli 12

Chiptole Chicken & Cheese Empanadas
roasted chicken, confit garlic, scallions, Mexican oregano, chipotle adobo, cheddar & jack cheeses, Maldon salt mole BBQ sauce 12

SHAREABLES

Veggie Plate (V, GFO)
persian cucumbers marinated with jalapenos, shallots & sesame, smoked cauliflower, carrot sticks, baba ganoush hummus, fried flour chips 10

Three Cheese Nachos
protein of your choice, salsa, mole BBQ sauce, classic guacamole, chipotle lime crema, house corn chips 18
choice of: black beans (V), carne asada 5, brisket 4, jerk chicken 4, braised beef 4, pork belly 4

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

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

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

Caprese Fundido (V, GFO)
fresh cherry tomatoes, roasted tomatoes, fresh basil, chopped mediterranean olive mix, melted five cheese blend, fried flour chips 9

Birria Fundido (GFO)
braised beef birria, caramelized onions, melted four cheese blend, fried flour chips 9

TACOS

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

Carne Asada (GF)
marinated char-grilled steak, spicy pepper bacon jam 18

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

Jerk-Brined Popcorn Chicken
charred pineapple habanero slaw 13

Cured Pork Belly (GF)
charred pineapple habanero slaw 13

Seared Portabella (VO, GFO)
marinated in red wine vinegar & mexican oregano, jalapeno cucumber tzatziki, queso fresco, mother. chili crunch, flour tortillas 13

Smoked Brisket (GF)
sautéed peppers & onions, four-cheese sauce 14

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

Blackened Salmon (GFO)
cucumber, smoked corn, candied long hots, fried caper slaw, wasabi aioli, flour tortillas 16

Lemon Garlic Shrimp (GF)
sautéed shrimp, zucchini, onions, shallots, micro cilantro, white wine lemon garlic chili sauce 15

Chickpea Cauliflower(Vg, GF)
sautéed cauliflower and chickpeas, shallot, garlic, micro cilantro, chili lemon sauce 12

All above may be offered as a Burrito Bowl with your choice white or cilantro rice (VG, GF) & black beans (VG, GF) +3

MAINS

Shrimp Sopes
3 thick, fried masa topped with sautéed shrimp, garlic, onion, shallots & blistered cherry tomatoes in fried caper beurre blanc sauce 25

Birria Ramen
two-day slow cooked braised birria beef in a deep, rich broth*, jammy egg, mother. chili crunch, carrot, scallion, mild chili threads, micro cilantro, lime 22 **sample broth upon request*

Quesabirria (GF)
3 corn tortillas with slow cooked braised birria beef, melted jack, cheddar, & cotija cheeses, pickled red onion, mother. chili crunch, micro cilantro, consommé 23

VEGETARIAN

Bean & Cheese Burrito (VO)
vegetarian scratch cooked black beans, cheddar & jack cheese 8

Grain Bowl (V, GF)
red quinoa, chili lemon chickpeas, basmati rice, cucumbers, spinach, blistered tomatoes, red cabbage, herbed-sherry vinaigrette 23

Chorizo Smash Burger
house chorizo patty, pretzel roll, lemon parsley aioli, cubanelles & poblano pepper relish, sharp cheddar cheese, 20
your side of choice:
• mixed greens (house ranch or house vinaigrette)
• fried plantains

Summer Salad (GF, VO)
house oak-smoked salmon, queso fresco, candied long hots, charred corn, fried cauliflower, hard boiled egg, blistered tomatoes, cucumber, spring mix, grapefruit basil vinaigrette 20

Spinach Mushroom Wrap (VO, GFO)
marinated in red wine & mexican oregano, blistered cherry tomatoes, rice, smoked cauliflower, jalapeno cucumber tzatziki, chimichurri brined queso fresco & side of plantains 18

FOR THE TABLE

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

Black Beans (GF, VGO)
cotija & chipotle lime crema 5

Smashed & Fried Plantain (GFO, VO)
your choice of:
• Maldon salt
• Spicy maple syrup
• Cinnamon & sugar, 10

**Add vanilla bean ice cream 1.50*

SIDES & SALSAS (GF)

Side of Guac | 3.50
choice of: caramelized onion & garlic or classic
Side of Salsa | .50
choice of: red or verde
Salsa Bowl | 2.50
choice of: red or verde
Extra Chips* | 1.50
choice of: flour or corn
**not GF*

mother. Chili Crunch | 2
Side Aioli | 1
choice of: chimichurri, charred scallion, or lemon parsley
Fundido Cheese | 2.50
Pickled Jalapenos | 1.50
Candied Long Hots | 2
House Ranch Dressing | 1

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

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