

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, lemon parsley & mole BBQ sauce 12

SHAREABLES

Baba Ganoush (VG, GFO)
persian cucumbers marinated with jalapenos, shallots & sesame, side smoked cauliflower, carrot sticks, seasonal veg & fried flour chips 10

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

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

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

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

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, micro cilantro 18

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

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

Cured Pork Belly (GF)
charred pineapple habanero slaw 13

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

Jerk-Brined Popcorn Chicken
charred pineapple habanero slaw 13

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

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

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

Chickpea Cauliflower(VG, GF)
sautéed cauliflower and chickpeas, shallot, garlic, chili lemon, micro cilantro 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 (GFO)
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

Chorizo Smash Burger
house chorizo patty, pretzel roll, lemon parsley aioli, 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 (VGO, GFO)
marinated in red wine vinegar & mexican oregano, blistered cherry tomatoes, riced smoked cauliflower, chimichurri brined queso fresco, side jalapeno cucumber tzatziki, & side of plantains 18

VEGETARIAN

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

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

FOR THE TABLE

Rice (GF, VG)
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

GF = Gluten Free
O = Option
V = Vegetarian
VG = Vegan

A 20% gratuity will be added to parties of 8 or more

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