

BOTANAS *snacks for sharing*

- CHIPS & SALSA** \$3.50
basket of crispy yellow corn tortilla chips, house spice, tomato-roasted jalapeño salsa
- GUACAMOLE CLASICO** \$12
served with corn tortilla chips, white onion, jalapeno, cilantro, tomato, fresh lime juice, queso cotija, radish
- PULPO A LA BRASA** \$16
Grilled octopus, garbanzo-poblano salad, jicama, pepitas, green onions, mango-vinaigrette, fresh cilantro, lime juice
- QUESO Y CHORIZO FUNDIDO** \$12
3 quesos blend, Logan's ground chorizo, avocado-tomatillo salsa, pico de gallo, cilantro, warm flour tortillas
- NACHOS DE BARBACOA DE CORDERO** \$15
braised lamb, corn tortilla chips, corn, pico de gallo, pickled jalapeños, crema mexicana, cilantro, poblano queso sauce

ANTOJITOS *palate teasers*

- TOSTADA DE ATUN** \$15
coriander crusted, seared rare, yellowfin tuna, black bean puree, cabbage slaw, cotija crema, avocado, tajin
- AGUACHILE CEVICHE** \$15
gulf white shrimp, bay scallops, fresh lime juice, cilantro, serrano chile, corn, cucumber, avocado, yellow corn tostadas
- TAQUITOS DORADOS DE POLLO** \$13
chipotle chicken, wrapped in crispy corn tortillas, tomatillo-avocado salsa, creamy cabbage slaw, queso cotija, pico de gallo
- MEJILLONES CON CHORIZO** \$13
Mussels, chorizo, Tecate, charred tomato-poblano broth, garlic, cilantro, roasted garlic country bread
- EMPANADAS DE PICADILLO DE RES** \$13
ground beef, potatoes, tomato, garlic, pasilla chiles, cilantro, cabbage slaw, avocado-tomatillo sauce

PARA ACOMPAÑAR *to accompany*

- YUCA FRITA** \$7
fried yucca, house spice, pickled red onions, chipotle aioli
- ARROZ Y FRIJOLE NEGROS CON EPAZOTE** \$7
black beans, epazote, queso cotija, green onions
- PLATANITOS MADUROS** \$7
pan fried sweet plantains, salsa chingón, crema, queso cotija, cilantro
- ESQUITES** \$7
shucked grilled corn, chipotle, cinnamon, garlic, fresh cilantro, crema cotija, lime

ENSALADAS Y SOPAS *salads/soups*

- Add to any salad- 5 shrimp...\$7 6oz mahi mahi...\$9**
- ENSALADA CESAR** \$9
chopped romaine lettuce, herbed chipotle croutons, queso añejo, roasted corn, shaved radish, cesar dressing
- ENSALADA DE AGUACATE Y PALMITAS** \$12
avocado, hearts of palm, ruby red grapefruit, spiced nuts, jicama, radish, scallions, tajin, agave-lime-cilantro dressing
- SOPA DE ELOTE Y POBLANO** \$8
cream of corn and poblano chile soup, roasted wild mushrooms, corn, crema cotija, cilantro,

TACOS

3 flour tortilla tacos served with Mexican rice and beans - Corn tortillas available upon request

- TACOS DE PESCADO** \$18
Mahi Mahi fish tacos, marinated with coriander, cabbage slaw, avocado, salsa verde, cilantro, lime wedges
- TACOS DE LENGUA** \$18
beef tongue tacos, braised 4 hours, habanero-mango salsa, fresh mango, chopped white onion, fresh cilantro, lime wedges
- TACOS DE FALDA DE RES** \$18
creekstone beef brisket tacos, braised 4 hours, pico de gallo, tomatillo-avocado salsa, fresh cilantro, lime wedges

PLATOS FUERTES

main dishes

- MEXI-BURGUESA** \$17
8oz. certified angus beef patty, dry rubbed, 3 quesos blend, grilled onion, salsa macha, piquillo peppers, chipotle aioli, cilantro, house spiced fries, sesame seed bun
- CARNE ASADA DE ARRACHERRA** \$25
8oz grilled skirt steak, sautéed onions-peppers-zucchini, side salad, guajillo chile-cilantro salsa
- PESCADO ZARANDEADO** \$29
butterflied whole bronzino, pin bone in, green cilantro adobo, red chile adobo, side salad with agave-lime-cilantro dressing, half avocado, lime, cilantro
- COSTILLA DE RES EN MOLE** \$29
braised beef bonless short rib, wild mushrooms, corn, red rice, huitlacoche salsa, grilled green onions, sesame seeds
- PECHUGA DE POLLO HORNEADO** \$19
oven roasted chicken breast, sweet potato & nopalito hash, sofrito, charred tomatillo-coriander sauce

POSTRES *desserts*

- TRES LECHES** \$9
Sweet soaked sponge cake, fresh fruit, whipped vanilla meringue
- CHURROS CON NUTELLA** \$9
Deep fried pastry dough, filled with cajeta, rolled in cinnamon sugar, vanilla ice cream, Nutella
- FLAN DE CARAMELO Y NARANJA** \$9
Creamy vanilla custard, golden caramel, pecan ice cream, roasted nuts, orange zest
- ARROZ CON LECHE** \$
coming soon, but not yet

PARA LOS NIÑOS *kids menu*

- CHEESE QUESADILLAS** \$8
3 quesos blend, choice of side dish
- NACHOS** \$8
crispy corn tortillas, corn, pico de gallo, crema, pickled red onions, poblano queso sauce
- 2 TACOS** \$8
Choose 1 style of taco, choice of side dish
- MEXI-BURGUESA** \$8
3 quesos blend, seasoned fries, sesame seed bun