



CHIPS

GUACAMOLE TRADICIONAL	12
<i>1st Place at AZ Taco Fest</i>	
avocado + lime + onion + cilantro + jalapeño	
SALSA ROJA	3
tomato + onion + jalapeño + cilantro	
garlic + guajillo + chipotle	
SALSA VERDE	3
tomatillo + onion + poblano + jalapeño	
cilantro + garlic	
HUMMUS	10
salsa yucateca + pistachio tahini	
epazote + hominy	
add: cucumbers 2	
SHRIMP CEVICHE *	15
white shrimp + lime + "michelada" + cucumber	
onion + jicama + tostadas	
BLUE CRAB TOSTADAS	14
chile negro aioli + nopalito + corn + avocado	
TRIO	14
hummus + salsa roja + guacamole tradicional	

PARA LA MESA

ELOTE	7
poached corn + tajin butter + aji mayo	
cotija + corn nut + chili oil + lime	
QUESADILLA	10
<i>house made tortilla with hayden flour mills flour</i>	
monterey jack + menonita + oaxaca	
birria + salsa india	
beef colorado	6
chorizo	4
red bird farms chicken	5
seared diablo shrimp*	8

FEATURED BUBBLES

MOËT & CHANDON	75
brut champagne	

BRUNCH

SIMPLE BREAKFAST*	13
two eggs + bacon + potato + fruit + tortilla	
CHILAQUILES*	15
<i>award winning</i>	
green chili pork + crema + egg + oaxaca	
pickled red onion + chips	
CARNE ASADA FRIES*	16
steak + frite street fries + cheese fondue	
menonita + guacamole + sunny side up eggs	
AVOCADO TOAST*	13
proof bread + avocado + charred corn	
pickled fresno + queso fresco + poached eggs	
add: blue crab 8	
CHURRO WAFFLE	14
mesquite flour + pecan butter	
cinnamon & sugar + piloncillo rum syrup	
CARNE ASADA CON HUEVOS*	22
carne asada + eggs + guacamole + salsa quemada	
onion +charred tomato + roasted anaheim	
add surf & turf: diablo shrimp skewer * 8	
seared scallop * 6 ea	

ENTREES

add eggs: 3.5

GREEN CHILE CHICKEN	16
braised chicken + anaheim + poblano	
omission gluten free lager + fresno	
asadero + crema + blue corn tortilla	
CHILI COLORADO	17
shredded beef + guajillo + garlic + oregano	
crema + queso fresco + local flour tortilla	
CHARRED CAULIFLOWER	17
cauliflower "steak" + chimichurri	
black bean & avocado puree + burnt lime	
jicama + cabbage + naranja agria	
SHRIMP DIABLO	21
wild caught mexican white shrimp	
heirloom potato + charred lime + aguachile	

ENTRADA

POZOLE	12
traditional pork & hominy stew + guajillo	
pasilla + arbol + chipotle + cumin	
garlic + oregano + tortilla	
TIJUANA CAESAR	11
romaine + heirloom cherry tomato + cotija chimi	
red onion + bonito aji panca caesar	
VERDE	12
spinach & kale salad + daikon sprouts + fennel + pear	
charred broccolini + tajin glazed pistachios & pepitas	
cucumber + sesame sticks + roasted poblano buttermilk	
CHICO CHOPPED SALAD	13
baby kale + smoked marcona almonds + roasted corn	
hibiscus watermelon + queso fresco + heirloom tomato	
jicama + black barley + guanabana vinaigrette	
add protein:	
grass-fed steak*	8
red bird farms chicken	5
seared diablo shrimp *	8

EXTRAS

6

PUERCO BEANS
pinto beans + bacon + pork belly
poblano

COCONUT VERDE RICE
rice + coconut + salsa verde
pepitas + cotija + red onion

FRIJOLES NEGRO
black beans + garlic + coriander
pimento

FRESH FRUIT

BREAKFAST POTATOES

BOTTOMLESS

1 beverage at a time.

MIMOSA • MARGARITA • DRAFT BEER	25
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