

Guacamole 7

cotija, tortilla chips

Sikil P'ak 6

Pumpkin tomato and habanero, lime, chili

Mango 8

fresh mango, jicama, habanero, lime, chili

Tamal de Elote 7

Sweet corn tamal, jalapeno jelly

Ensalada Verde 8/14

gems, avocado, jicama, radish, lime vinaigrette

Ensalada de Zapallo 8/14

pumpkin, frisee, quinoa, pepitas, queso

Coctel de Camaron 13

shrimp, avocado, red onion, spicy burnt tomato sauce

Ceviche de Pescado 14

sliced ono, avocado, onion, tomato, jalapeno agua de chile

Empanadas de Alambre 9

tomato braised beef, jalapeno-cabbage slaw, salsa roja, lime

Quesadilla de Tinga 11

tomato poached chicken, oaxaca cheese, salsa

Quesadilla Huitlacoche 11

Braised greens, oaxaca cheese, salsa verde

Tostadas de Cangrejo 14

dungeness crab, chiotle aioli, spicy pickled onions, crispy tortilla

Tacos de Robalo 13

fried striped bass tacos, red onion and cabbage slaw, chipotle aioli, lime

Taquitos de Papa 7

fried tortilla stuffed with potato, greed onions and red chilies
topped with pickled onions, avocado and queso fresco

Sopes de Palmito 9

lightly fried masa dumplings, hearts of palm, bean salad, lettuce, spicy onions,
cheese, avocado

Quesadilla Acelgas 11

braised greens, oaxaca cheese, salsa verde

Mole Negro Poblano 17

chicken breast, cocoa and guajillo sauce served with tortillas
and pickled onions

Pescado Entero Zarandeado 25

whole branzino marinated in a smoked chili sauce, salsa criolla

Res con Chile Colorado 17

Chili stewed beef short ribs, rice, fresh tortillas, avocado, lime

Chile Relleno Ahogado 13

chile poblano stuffed with roasted peppers and cheese in atomato-guajillo broth and topped with
avocado

Enchiladas de Pato Confitado 15

duck confit wrapped in a home made tortilla served with salsa verde, avocado, lettuce and pickled
radishes

Pozole Verde 11

Hominy, chicken and tomatillo soup served with pickled cabbage, onion, avocado, and lime

served for sharing (or not) with rice, beans, salsa, pickles and fresh tortillas

Carne Asada 19/34

marinated hanger steak

Carnitas 18/32

citrus roasted pork shoulder

Pok Chuc 17/30

lime and cilantro marinated grilled pork

Esquite 7

sauteed corn, crema, red onions, tomato, lime, cotija

Arroz 4

red rice

Frijoles 4

black beans

FLORES

cocktails

Curandera 10
tequila, damiana agave, ginger,
lemon, mezcal

Bonita 11
vodka, velvet falernum, hibiscus,
pineapple, lime

Excelsior 12
rye, sweet and dry vermouths,
montenegro, amargo vallet

Yucatan Nightjar 11
mexican brandy, rum, campari,
pineapple, lime

Ghost Ride 12
mezcal, dry vermouth,
averna, cacao, mole bitters

Paloma 10
tequila, grapefruit, lime, agave,
soda, grapefruit smoked salt

Tostiloco 12
rum, tamarind, cucumber,
lemon, chile, soda, corn chips

margaritas

each or pitcher

Classica 9 | 32
tequila, lime, agave

de Flores 11 | 40
mezcal, dry curacao,
lime, orange, agave

beer

draft 6
Pacifico
Modelo Negra
Saint Archer White
Sierra Nevada Hop Hunter IPA

bottles/cans
5 / **Modelo Especial** | **Victoria**
6 / **Sierra Nevada Otre Vez**
21A Down to Earth Session IPA
Fort Point Villager IPA
14 / 32 oz **Corona Familiar**