



Raw Bar

OYSTERS IN THEIR SHELL

habanero mignonette
18/36

SHRIMP COCKTAIL

El Centro cocktail sauce 12

CEVICHE OF THE DAY

pico de gallo / cucumber / coconut oil /
ginger / plantains / avocado mousse 12

Share

GUACAMOLE TRADICIONAL

lime / tomato /
onion / cilantro /
jalapeño 12

CRAB GUACAMOLE

lime / cilantro
/ jalapeño / tomato
/ onion 15

QUESO FUNDIDO

melted Mexican cheeses topped with
housemade chorizo or wild mushrooms /
served with flour or corn tortillas 10

Appetizers

HUITLACOCHE QUESADILLA

wild mushroom / slaw / salsa verde 10

SHRIMP QUESADILLA

smoked bacon / avocado espuma / molecajete salsa 13

PUMPKIN TAMALE

pasilla sauce / crispy kale / cotija cheese 11

JARAL CHILI RELLENO

corn masa / pinto bean sauce / crema /
cotija cheese 12

TUNA TOSTADA

chipotle aioli / soy / ginger / serrano pepper /
sesame seeds 15

TORTILLA SOUP

chile pasilla / Oaxaca cheese / crema /
avocado / chicharrón 7

SPINACH & MIXED GREEN SALAD

dijon agave dressing / green chili 10

MEXICAN CHOPPED SALAD

romaine / crispy bacon / roasted corn / cherry tomatoes
/ chickpeas / queso fresco / cilantro ranch 9

Tacos

Served with creamed corn esquites OR
Mexican rice & charro beans

TACOS BAJA

tempura mahi mahi / chipotle slaw / purple onion /
oregano / lemon 17

TACOS DE CARNITAS

onion / cilantro / avocado / salsa cruda 15

TACOS AL CARBON

grilled chicken breast / guacamole / pickled
manzano chile 15

BEEF BARBACOA TACOS

beef wrapped in banana leaf and braised in adobo /
onion / cilantro 15

TACOS AL PASTOR

spit roasted pork / grilled pineapple / salsa verde /
cilantro / onions 16

TACOS VEGETALES seasonal and local vegetables 14

Enchiladas

Served with Mexican rice & charro beans
OR corn esquites on the side

CHICKEN ENCHILADAS DIVORCIADAS

salsa roja / salsa verde / melted Mexican cheeses /
crema / cilantro 19

BEEF BARBACOA ENCHILADAS

salsa mestiza / cilantro / crema fresca /
asadero cheese 21

SWISS CHARD & SPINACH ENCHILADAS

salsa verde / pico de gallo / crema fresca /
asadero cheese 18

Chef's Specials

PORK CARNITAS

roasted tomatilla salsa / crispy pancetta /
corn tortillas / charro bean 21

BRAISED BEEF CHEEK

pipian sauce / pureed cauliflower 26

YUCATAN CHICKEN

roasted airline chicken / achiote sauce /
yuca fries / mojo 22

SALMON MOLE

mole sauce / piloncillo squash / roasted
cashews / crema fresca 25

CARNE ASADA

grilled skirt steak / refried beans / scented
citrus swiss chard / mole poblano demi glaze /
achiote chimichurri / crema fresca 28

SIMPLY GRILLED

SELECT: catch of the day 27 / prawns 28
strip steak 29 / ribeye 36
choice of any side
choice of marinade: mole or chimichurri

CHICKEN FAJITAS

chicken / sautéed onion and bell pepper /
guacamole / pico de gallo / crema / fresh
corn or flour tortillas 21
add shrimp +4

STEAK FAJITAS

ribeye steak / sautéed onion and bell pepper
/ guacamole / pico de gallo / crema / fresh
corn or flour tortillas 22
add shrimp +4

CABBAGE AL FUEGO

cream / cotija cheese / truffle oil /
pipian sauce / cauliflower puree 19

BURGER

house-ground beef on toasted brioche /
lettuce / tomato / pickled red onion /
melted Mexican cheese / habanero aioli /
crispy yuca fries 14

From the Grill

Sides

all 6

**ESQUITES / MEXICAN RICE / CHARRO
BEANS / PLANTAINS WITH MEXICAN
CHEESE & CREMA / CRISPY YUCA FRIES /
VEGETARIAN REFRIED BEANS**

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

LONA MARGARITA

Tequila Cabeza / Del Maguey Mezcal Vida / jalapeño infused green chartreuse / lime / agave 12

TOMMY'S MARGARITA

Altos Blanco / lime / agave 10

CLASSIC MARGARITA

Siete Leguas Blanco / Cointreau / lime / agave 11

PALOMA BRAVA

Tequila Cabeaza / Lona Grapefruit Cordial / Tajin / celery bitters / soda 11

AÑEJO ESPECIAL

El Tesoro Anejo / lime / agave / Lona Absinthe Bitters / egg white 13

BREATHING LIGHTNING

Ilegal Mezcal Joven / pineapple / lime / honey-pineapple syrup / hellfire bitters 12

SANGRE MARIA

Cazadores Blanco / Lona Bloody Mary Mix / orange / lemon / lime / cayenne salted pickle 13

MEXICO CITY SWIZZLE

Del Maguey Mezcal Vida / Amontillado Sherry / Falernum / lime / ginger 11

PASIÓN ARDIENTE

Sotol Por Siempre / strawberry-passionfruit puree / pineapple / orange / lime 12

CAFÉ CABEZA

Tequila Cabeza / St. George Coffee Liqueur / chocolate wafer 11

Draft

Modelo Especial 6
Pacifico 6
Wynwood La Rubia Blonde Ale 7
Funky Buddha Floridian Hefeweizen 7
Cigar City Jai Laia IPA 8
Florida Keys Iguana Bait Honey Hibiscus Ale 8
Lauderdale C Porter 8

Bottled

Bud Light 4
Blue Moon 5
Corona Light 5
Corona 5
Fat Tire 6
Concrete Beach Tangerica 6
Negra Modelo 5
Stella 6
Stiegl Raddler 6
Funky Buddha Hop Gun IPA 7
Funky Buddha Seasonal 7

NAME	REGION	YEAR	G/B
SPARKLING			
François Montand Brut Rosé	Cotes du Jura, FR	NV	11/44
SYLTBAR Prosecco	Friuli, Italy	NV	12/48
Piper-Heidsieck Brut Cuvée	Reims, France	NV	18/75
Moët Imperial Brut	Épernay, France	NV	98
Moët Imperial Brut Rosé	Épernay, France	NV	105
STILL ROSÉ			
North by Northwest	Columbia Valley, WA	2016	10/40
Halter Ranch	Paso Robles, CA	2016	8/32
Chateau Miraval	Provence, France	2016	40
ALBARÍÑO			
Mar de Frades	Rias Baixas, Spain	2016	11/44
Burgans	Rias Baixas, Spain	2016	40
PINOT GRIGIO			
Masi Masianco	Friuli-Venezia Giulia, Italy	2015	9/38
Kettemeir	Alto Adige, Italy	2015	40
King Estate 'Domaine'	Willamette Valley, OR	2016	72
REISLING			
Charles Smith Kung Fu Girl	Washington State	2016	9/38
Dr L	Mosel, Germany	2016	50
SAUVIGNON BLANC			
Clifford Bay	Marlborough, NZ	2016	9/38
Honig	Napa Valley, CA	2016	42
Brochard "Tradition" Sancerre	Loire Valley, France	2016	56
Cloudy Bay	Marlborough, NZ	2017	75
CHARDONNAY			
Louis Jadot Steel	Burgundy, France	2014	10/40
Crossbarn by Paul Hobbs	Sonoma Coast, CA	2016	15/60
Bouchard Pouilly-Fuissé	Burgundy, France	2014	56
Foley Johnson	Carneros, California	2016	70
ZD	Napa Valley, CA	2015	95
PINOT NOIR			
Chalk Hill	Sonoma Coast, CA	2014	10/42
Alto Limay Select	Patagonia, Argentina	2015	12/48
Meomi	Santa Barbara, CA	2016	40
Four Graces	Willamette Valley, OR	2015	50
Tollot-Beaut Chorey-lès-Beaune	Burgundy, France	2015	90
CABERNET SAUVIGNON			
Trim	California	2015	9/38
BR Cohn Silver Label	Sonoma, California	2015	12/48
Montes Alpha	Chile	2014	16/64
Bramare Lujan de Cuyo	Mendoza, Argentina	2015	85
Cakebread	Napa Valley, CA	2014	160
Silver Oak	Napa Valley, CA	2012	280
MERLOT			
Cartildge and Brown	North Coast, CA	2015	9/38
Swanson Cyget Merlot	Napa Valley, CA	2013	48
Chateau Teyssier Grand Cru	St. Emilion, Bordeaux	2011	80
Darioush	Napa Valley, CA	2014	125
MALBEC			
Nieto Don Nicanor	Mendoza, Argentina	2015	9/38
Pulenta Estate	Alto Agrelo, Mendoza	2014	86
ZINFANDEL			
Shooting Star	Mendocino County, CA	2015	40
TEMPRANILLO			
Conde Valdemar Gran Reserva	Rioja, Spain	2007	78
Numanthia	Toro, Spain	2012	125
SYRAH/SHIRAZ			
Barossa Valley Estates	Barossa, Australia	2013	45
Craggy Range Gimblett Gravels	Martinborough, NZ	2010	72
K Vintners Rock Garden	Columbia Valley, WA	2014	105
RED BLENDS			
Hahn	Central Coast, CA	2015	10/40
Brancaia Tre	Tuscany, Italy	2014	50
Luce Lucente	Montalcino, Italy	2015	62
Prisoner	Napa Valley, CA	2016	75
Château Rauzan-Ségla,	Napa Valley, CA	2012	98
Segla Margaux			
Flora Springs 'Trilogy'	Napa Valley, CA	2014	125

Sweets



FLAN

coconut custard /
passion fruit sorbet /
toasted coconut 8

TRES LECHES

sponge cake / three milk /
fresh mango / whipped cream 8

EMPANADA

crispy pastry / banana / crema
fresca / candied walnuts /
coconut ice cream 8

ICE CREAM & SORBET OF THE DAY

iAzucar!
ICE CREAM COMPANY

serving coconut flan, key lime
pie and dulce de leche 8

LAVAZZA

regular or decaf 4

espresso 4

cappuccino 5

cafe latte 5

