

CEVICHEs

+TROPICAL TUNA & CRAB 15
coconut + watermelon + habanero + lemongrass

+BEET 13
blue cheese + jalapeno + ginger

+SCALLOP 15
chipotle + smoked peppers + tomato + lemon

+ROCKFISH AGUACHILE 14
cucumber + chile pequin + red onion + lime

+OYSTER SHOOTER
tomato + beer + soy + sweet onion chimichurri

GUACAMOLES

+TRADICIONAL 12
tomato + onion + cilantro

+AZUL 13
blue cheese + bacon + chipotle + red onion

+LOBSTER & CORN 15
smoked chiles + red onion + queso fresco

+CRAB 15
crabmeat + grapefruit + serrano chile + rosemary

ENSALADAS

+CHERRY TOMATO 9
queso fresco + cilantro chimichurri + crispy onion

+JICAMA 9
orange red chile vinagrette + avocado + grilled watermelon + grapefruit + greens

+ROMAINE 11
roasted garlic vinagrette + cotija chimichurri + mexican crouton

SOPAS

+TORTILLA MXDC 9

tomato broth + guajillo + avocado + oaxaca + tortilla crisps

+YELLOW TOMATO GAZPACHO 11

ginger + tomato + sweet onion chimichurri + habanero

QUESADILLAS

+KABRA 11

goat cheese + cotija + arugula + smoked chile aioli

+HUITLACOCHÉ 14

mexican corn truffle + arugula + epazote-black truffle chimichurri

+MARISCADA 15

lobster + crab + shrimp + piquillo spread + arugula + jalapeno crema

TACOS

+CARNE ASADA 13

soy-ginger skirt steak + pico de gallo + pickled red onion + avocado

+POLLO 12

chile marinated chicken + pickled radish salsa + avocado

+PORK BELLY 14

slow roasted pork belly + pickled red onion + roasted tomato + avocado

+DUCK CARNITAS 14

confit of duck + red chile peanut pesto + avocado

+HONGOS 13

huitlacoche + wild mushrooms + truffled corn salsa

+PULPO 13

grilled octopus + cilantro pesto + pickled red onion + avocado

+MAHI MAHI 12

baja beer batter + grilled pineapple salsa + jalapeno

+LANGOSTA 16

smoked bean + lemon tarragon butter + chile de arbol

BOCADITOS

+GRILLED CHILEAN SEABASS 19

smoked chile + oyster butter + lime

+CAMARONES AL AJILLO 18

jumbo shrimp + roasted garlic + guajillo + fideo

+CHIPOTLE MUSSELS 18

mussels + bacon + blue cheese + tequila

+PORK BELLY ADOBADO 18

red chile + pineapple chutney + pickled onion

+COCHINITA PIBIL AREPAS 14

slow roasted pork shoulder + pickled red onion + cilantro + garlic aioli

+MOLE DE PATO 17

duck confit + mole + mexican cholate + orange glaze

+CUATRO QUESO FUNDIDO 14

oaxaca + chihuahua + cotija + fresco + chicharron + tortillas

ESPECIALIDADES (Family Style Option)

all accompanied by TORTILLAS + RICE + BEANS

+GRILLED TERRES MAJOR 34

grilled chipotle corn on cob + arugula + molcajete salsa

+POLLO ROSTIZADO 32

grilled chipotle corn on cob + queso fresco + molcajete salsa

+PESCADO A LA TALLA 38

slow roasted whole fish + chile de arbol aioli + arugula

+ROASTED PORK SHOULDER 38

pickled red onion + grilled avocado + grilled green onions

+SEVEN CHILE LAMB SHANK 42
slow roasted lamb shank + toasted red chiles + pickled red onion

SIDES

+RICE + LEMONGRASS 4
+BEANS + SMOKED CHILES 4
+BRUSSEL SPROUTS + CILANTRO PESTO 6
+GRILLED AVOCADO + PICO DE GALLO 7
+SWEET CORN GRATIN + RED CHILE AIOLI 7
+CHIPS + SALSA 5

DULCES

+ CHURROS + CAJETA

+TRES LECHES + ROSEMARY

+POPSICLES + PINEAPPLE CHILE DE ARBOL

+CHOCOLATE SEMIFREDO + BLOOD ORANGE

+SWEET CORN MEXICAN PANNA COTA

MIXOLOGIST JP CACERES
PRESENTS TONIGHT'S SEASONAL "COCTELES"

'MARGARITA DE CASA'

EL JIMADOR BLANCO, FRESH LIME, AGAVE, COINTREAU

'MARGARITA DE JAMAICA'

CABEZA TEQUILA, FRESH LIME, HIBISCUS SYRUP, CITRONGE, VIDA MEZCAL

'COCOA PICANTE'

TANTEO COCOA, LIME, AGAVE, JALAPEÑO WATER, COINTREAU

'SUMMER SMASH'

KETEL CITRON, PINEAPPLE SYRUP, FRESH LEMON, DOLIN BLANC

'BAJA BREEZE'

HENDRICKS GIN, FRESH LIME, SIMPLE SYRUP, CUCUMBER WATER, EPAZOTE

HOUSE BOTTLED COCKTAILS

'COCTEL DE MEXICAN MULE...DESIGNED TO KICK YOUR?'

CASA NOBLE REPOSADO, HOUSE MADE GINGER BEER, FRESH LIME,

'COCTEL DE PALOMA'

CABEZA SILVER, FRESH LIME, FRESH GRAPEFRUIT, HIBISCUS SYRUP, PINCH SEA SALT

