C'VICHE / CRUDO

CHOPPED STYLE — Diced seafood "cooked" in citrus with fresh vegetables, spices and herbs

SASHIMI STYLE — Sliced seafood, sashimi style, dressed up with citrus, fresh vegetables, spices and herbs

1 PICK A SEAFOOD

MARKET FISH 12.00 | SCALLOP 14.00 | TUNA 14.00 | SHRIMP 12.00

2 CHOOSE A STYLE

BAJA lime, tomato, onion, jalapeño, avocado, cilantro

PERUVIAN lime, shaved red onion, corn, aji chile, cilantro

ISLAND orange, lime, coconut water, pineapple, ginger, serrano, basil

ASIAN lemon, ginger, tamari, red chile, cucumber, red onion, micro herbs

MAKE IT A SALAD 2.00

C'viche or Crudo can be served atop our house mix of lettuce & vegetables with cilantro vinaigrette or red chile ranch

SPECIALTIES

SHRIMP AGUACHILE spicy jalapeño shrimp, cilantro, pomegranate 12.00

TUNA CRUDO "Poke Style", tamari, ginger, scallion 14.00

SCALLOP C'VICHE grapefruit, habanero, basil, sweet peas, red onion 16.00

GULF OYSTER COCKTAIL lemon, horseradish, tomato, onion, jalapeño 12.00

SNACKS

SALSA 4.00

GUACAMOLE 5.00

QUESO 6.00

STREET STYLE CORN 3.75

AVOCADO FRIES 6.00

BRISKET BULLETS 5.00

TACOS

CORN TORTILLAS

BRISKET SUADERO onions, cilantro, salsa, cotija 3.75

CHICKEN TINGA charred pineapple, pickled onions, cotija 3.50

GRILLED FISH cabbage slaw, sriracha mayo 4.50

FRIED EGG queso, roasted chiles, pea shoots, salsa 3.25

QUESADILLAS

CORN OR FLOUR TORTILLAS

SMOKED BRISKET 3.75

CHICKEN TINGA 3.50

QUESO QUESADILLA onions, chiles 3.25

SCRAMBLED EGG & CHORIZO 3.50