

Ceviches y Antojitos

Guacamole & Salsa, Tortilla Chips (gf) \$9

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**Ceviche de Vegetales, Quínoa, Aguacate
Salsa de Limón y Chile Cascabel (gf) \$8**

Vegetable Ceviche, Quinoa, Avocado

Lime & Cascabel Chile Marinade

**Tostadas de Camarón, Guacamole
Chiles Toreados con Piña (gf) \$16**

Shrimp Ceviche Corn Tostada

Roasted Serrano Pepper & Pineapple Salsa

**Ceviche de Pescado y Cítricos
Hoja de Rábano, Sal de Gusano (gf) \$16**

Catch of the Day Ceviche, Citrus Segments

Radish Leaf, Toasted Maguey Worm Salt

Quesos Artesanales y Jamón Prosciutto

Miel Trufada \$16

Artisan Cheese & Prosciutto Plate

Truffled Honey

**Empanadas de Plátano Macho
Queso Oaxaca, Cotija y Aceitunas (v) \$19**

Sweet Plantain Dough Turnovers

Aged Cheese & Fresh Oaxaca with Olives

**Quesadillas de Pollo en Adobo
Queso Oaxaca (gf) \$12**

*Spiced Grilled Chicken & Oaxaca Cheese
Quesadillas*

Patatas Bravas y Pulpo Parrillado (gf) \$13

Garlic- Chili Braised Potatoes & Grilled Octopus

Taquitos

**Flautas de Barbacoa de Costillar de Res
Guacamole, Crema, Queso Cotija (gf) \$14**

*Adobo Braised Short Rib Flutes, Guacamole, Sour
Cream, Aged Cheese*

**Pescado a la Talla Cebollita con Habanero y
Arugula (gf) \$16**

*Guajillo Pepper Roasted Fish Tacos, Pickled Onion
& Habanero, Arugula*

**Camarón Almendrado Mermelada de Piña y
Chile Serrano \$16**

*Almond Crusted Shrimp, Pineapple & Serrano
Pepper Marmalade*

**Carnitas de Atún, Guacamole
Cebolla Encurtida \$16**

*Orange- Cinnamon Spiced Tuna "Carnitas"
Guacamole, Onion, Cilantro*

**Ribeye y Portobello, Guacamole
Salsa de Mezcal y Chiles Secos (gf) \$17**
*Ribeye Steak & Portobello Mushroom
Mezcal and Dried Chilies Salsa*

**Lomo de Cerdo estilo "Relleno"
Escabeche Dulce de Vegetales (gf) \$17**
*Slow Roasted Pulled Pork Loin
Sweet & Spicy Vegetable Escabeche with Raisins*

Dulces

**Crème brûlée de flor de cacao, frambuesa
escarchada (gf) \$7**
Cocoa blossom crème brûlée, raspberries

**Brownie de doble chocolate, frutos rojos,
Helado de vainilla (gf) \$8**
*Double chocolate brownie, berries,
Vanilla ice cream*

**Tres leches de cerveza, plátano
caramelizado, Helado de palomitas \$8**
*Beer tres leches, roasted banana, Popcorn ice
cream*

Signature Cocktails

Cape

Herbal Infused Mezcal, Pineapple, Grapefruit,
Fresh Lime Juice, Angostura

\$15

Margarita Spritz

Tequila Silver, Triple Sec, Clarified Lime Juice

\$10

Tourist

Verbena Infused Vodka, Fresh Grapefruit Juice
St.Germain, Basil, Damiana Oil

\$15

Cockterraneo

Gin, Thyme, Olives, Pinch Salt, Lemon,
Champagne Foam, Cardamom Mist

\$14

Amarillo Submarine

Saffron Infused Mezcal, Star Anise Shrub, Tonic
Water

\$14

Bramble

Light Rum, Raspberry, Blueberry, Mint Shrub,
Sparkling Water Bitters

\$14

Smoked Cooler

Eucalyptus Infused Rum, Lemongrass Syrup,
Sparkling Water

\$13

El Nuevo Fashioned

Mezcal, Ancho Reyes, PX, Orange Bitters,
Bergamot Bitters, Lemon Twist, Sparkling
Water

\$16

Señor Ramos

Mint Lychee Gin, Coconut Real, Tonic Soda,
Crushed Allspice

\$14

Red Farm

Lemongrass & Ginger Infused Vodka, Citrus and
Pineapple Foam, Cranberry Bitters

\$14

French Revolution

Calvados, Grilled Pineapple, Real Coconut, Fresh
Lemon Juice, Peychaud's Bitters

\$14

Prices are in USD and included 16% tax.
A 15% of Service Charge will be added.