



Amuse Bouche

Chorizo Tostones

Fried plantains / queso fresco / chipotle-lime aioli / cilantro

Appetizer (select 1)

Street Corn Hummus

Garbanzo beans / tahini / corn / jalapeno / chili oil / blue corn tortilla chips

Tetelas

Masa tortilla / black beans / Oaxaca cheese / salsa / lime crema

Soup (select 1)

Chicken Pozole Verde

Jalapeños / poblanos / tomatillos / hominy / Pepper jack cheese / cilantro

Oaxacan Mole de Frijole Negro

Black beans / mole negro / stock / vegetables / nuts / seeds

Salad (select 1)

Agave Lime Mexican Salad

Romaine-arugula mix / black beans / Roma tomatoes / jicama / corn / radishes / bell pepper / avocado / queso fresco / agave lime dressing

Nopalitos

Marinated Cactus / jicama / heirloom tomatoes / pickled hibiscus / mezcal-orange vinaigrette

Intermezzo

Chili Lime Sorbet

Coconut milk / lime juice / maple syrup / chili lime / coconut flakes / tajin rimmed glass

Entrée (select 1)

Red Snapper

Spicy grilled snapper / Cilantro-lime rice and beans / asparagus

Shrimp Tacos

Seasoned shrimp / homemade masa flour tortillas / dragon fruit salsa / avocado crema

Stuffed Poblano

Long grain rice / chorizo / black beans / corn / mozzarella stuffed poblano / chimichurri sauce

Al Pastor

Marinated Pork / pineapple / cilantro-lime rice / grilled vegetables / pickled red onion / cilantro / salsa Verde

D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SA- Sesame Seeds, SF-Shellfish, V-Vegetarian, VG-Vegan

Menu subject to change to ensure the freshest ingredients possible

\$39.⁹⁵ / meal plus tax and service charge