

ANTOJITOS



MEXICANOS

A RARE SAMPLING OF AUTHENTIC MEXICAN ANTOJITOS & CONTEMPORARY MEXICO CITY CUISINE

Guacamole \$
Fresh Guacamole made to order and served with house made Corn Tortilla Chips

Picaditas de Jaiba \$
A duo of stone ground Yellow Corn Masa medallions topped with Shredded Dungeness Crabmeat, ripe Avocado, and a drizzle of Jalapeño Oil

Sopa de Verduras \$
A hearty Vegetable Soup with locally sourced Yellow Squash, Spring Pea, Potato, Carrot, Cremini Mushroom, Onion and Chayote Squash with Fresh Epazote

Pozole Rojo \$
Mexico City style Pozole, a rich Hominy and free range Pork Soup with Radish, Oregano, Chiles Guajillo and Piquin

TACOS

An order of three Tacos on a handmade Yellow Corn Tortillas, served with fresh Lime.

Tacos de Cochinita Pibil
Berkshire Pork steamed in Banana Leaf with Yucatan spices and Pickled Red Onion

Tacos de Rajas Con Crema
Roasted Chile Poblano Pepper with sautéed Onion and melted Queso Chihuahua

Tacos Gobernador
House-smoked swordfish gratinéed with Oaxacan Cheese and served on Flour Tortillas

Tacos de Costilla
All natural grilled chopped Beef Short Rib accompanied with its bone

QUESO FUNDIDO

A “usion of melted Oaxaca Chees and Queso Asadero served with warm Flour Totillas

Queso Fundido de Rajas
Roasted Chile Poblano Pepper with sautéed Onion

Queso Fundido de Huitlacoche
Sautéed Huitlacoche Corn Mushroom with fresh Epazote

Queso Fundido de Chorizo
Our locally made, organic, spicy Mexican Sausage

Ensalada Rosaura \$
A Citrus Cabbage and Queso Fresco Salad topped with fresh Avocado and Hibiscus Flower

Ensalada de Morada \$
Chopped Red Cabbage with Carrot, Parsley, and roasted Pumpkin Seed in a tangy Avocado Vinaigrette

Queso Oaxaca \$
Dainty rounds of one of Mexico’s most coveted cheeses made fresh in house

Verduras en Vinagre \$
A pickled array of seasonal vegetables comprising Cremini Mushroom, Cauliflower, Carrot, Onion, and Chile Jalapeño, Potato

Tostadas de Ceviche \$
Fresh Halibut Ceviche nested upon hand pressed Corn Tortilla Rounds served over Guacamole mixed with fresh green squash

Ostiones Cancún \$
Malpec Oysters on the half shell with a creamy Chile Ancho sauce and a spicy Mignonette

Terrine de Molleja \$
A terrine of sweetbreads and pork with brandy served with spicy pickled vegetables and in house made bolillo bread

BURRITAS

An order of three Burritas with Black Bean Purée served in small, Flour Tortillas

Burritas de Res
Wine-braised, local, all natural Steak stewed in fresh squeezed Lime Juice with Caramelized Onion

Burritas de Chorizo
House made Berkshire Pork Mexican Chorizo crumbled with Red Bliss Potato

Burritas de Verduras
Organic Red Bliss Potato, Roasted green squash, and Chile Poblano

SOPES

An order of three handmade, stone ground Yellow Corn Pancakes with Black Bean Purée, Homemade Crema Fresca, Queso Añejo and Romaine Lettuce

Sopes de Chorizo
In house made free range crumbled Berkshire Chorizo

Sopes de Pollo
Slow cooked, local, organic, free range Chicken

Sopes de Nopal
Blanched Mexican Cactus in a Chile Pulla Cream Sauce

HOUSE SPECIALS

Pescado a la Plancha \$
Butterfflied Pampano, half prepared in a Cilantro Rub, half in an Achiote Rub, served on a bed of grilled Heart of Palm

Camarones a la Diabla \$
Grilled Gulf Shrimp in a spicy Chile Pasilla Sauce served on a Slaw of Radish, Onion, and Parsley in a Citrus Vinaigrette

Cecina \$
Thin filets of house cured free range Beef accompanied by Frijoles Borrachos - Negra Modelo stewed pinto beens, Rajas con Queso, and Chiles Treados – pan-roasted Chili Serrano Pepper and onion

Mole Negro \$
Confit Guinea Hen Leg smothered in a classic Oaxacan Mole Sauce a portion of Saffron Rice Pilaf with fresh spring peas

Lengua de Res \$
Sliced Wagyu Beef Tongue in a Capar and Chile Poblano Sauce, served on a bed of local organic Swiss Chard

Barbacoa \$
Lamb Shank Confit stewed with Avocado Leaf and served in its own Consommé with Chickpea, Onion, Carrot and blanched Tomatillo