

## Todo del Dia (Served All Day)

### Para la Mesa

(for the table & throughout your meal)

#### Guacamole Traditional Small M/P | Large M/P

Onion, tomato, lime, avocado leaf

#### Guacamole Rajas\*\* Small M/P | Large M/P

Roasted poblano, pomegranate seeds, pepitas, almonds

### Salsas

**Roja** - Roasted tomato

**Escabeche** – Citrus marinated onion & chile

**Verde** – Roasted tomatillo

**Arbol** – House Hot Sauce

**Matcha\*\*** - Peanut & chile

**Cebolla** – Caramelized onion, chile, vinegar

**Grapefruit Habanero** - Citrus & garlic

**Garlic Pasilla** – garlic, oregano, jalapeno

**\$3 Each, 3 for \$6, or 6 for \$12**

### Small Plates

**Ensalada Verde 9** – Local organic greens, pickled tomatillo, toasted sesame, tomato chile vinaigrette

**ADD:** Carnitas, Pollo, Tinga (shredded chicken), Pescado (fried or a la plancha) \$5 per  
Carne Asada \$9

#### Queso Fundido 12

Cast iron melted Oaxaca cheese, house made chorizo verde, salsa verde, pepitas, warm tortillas

#### Quesadilla de Chorizo con Papa 10

House made chorizo roja, Oaxaca cheese, roasted potatoes

#### Chicken Flautas 11

Roasted chicken, potatoes & caramelized onion rolled in corn tortillas & lightly fried. Topped with romaine lettuce, poblano verde, jicama, jalapeno, & cotija cheese

### DAILY PREPARATIONS

#### Ceviche del Dia M/P

Our seafood is hyper local & delivered daily. Ceviche is a traditional staple in Mexican dining. Marinated in citrus. Served with rotating accoutrement & house made tostada

#### Sopa 8

Rotating soup of the day

\*\*Items contain nuts. \*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server of any allergies