

La Cena

Platos Fuertes (Entrees) 4pm

Pescado del Verano M/P**

Olive oil poached local fish, local summer vegetables, Summer Mole

Oaxacan (wa-ha-ken) Style Carne Asada* 32

Marinated skirt steak, charred onions and chiles, fried plantains, avocado relish, toasted garlic rice, warm tortillas

Pollo Mole Negro 26**

Roasted chicken breast, chicken flauta, toasted garlic rice, sautéed kale, Mole Negro

Whole fish del Dia M/P

“Taco Style”. Guajillo & local corn puree, onion, garlic, roasted corn, avocado, lime, chilies & cilantro. Served with warm tortillas & toasted garlic rice

Puerco Asado* 32

Charred Berkshire pork chop. Poblano & peach puree, fresh peaches, watermelon & chiles. Pickled watermelon rind, cotija cheese

Mas (Sides)

Mexican Street Corn 6

Cotija cheese, chile, lime, Negra Modelo mustard aioli

Aguacate 9

Raw avocado, salt, lime, cilantro

Arroz 5

Toasted rice, garlic, olive oil, onion

Arroz Con Frijoles 6

Toasted garlic rice, black beans, avocado, onion, cotija cheese, Mexican oregano

Frijoles Negros 6

Black beans, avocado, onion, cotija cheese, Mexican oregano

Platanos Fritos 6

Fried plantains, chile, lime

Summer Vegetable Selection from Hamlet Organic Garden Farm 10

Charred H.O.G. farm veg, local corn puree, Green House herbs, crispy garlic, lime

**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