

Dietary Menu

Please inform your server of all allergies and food restrictions, including celiac disease

Gluten Free

Guacamole • Chips	18
Salsa Trio • Roasted Tomato Cruda Habanero Chips	12
White Bean Puree • Crispy Short Rib Herb Salad Corn Tortillas	18
Karaage • Aji Amarillo Citrus Gastrique Togarashi Lime	19
Papas Verde • Green Chorizo Crispy Fingerlings Tomatillo Salsa Asadero	17
Shaved Brussel • Bacon Lardon Date Roasted Chile Vinaigrette Cotija	18
Romaine • Buttermilk Dressing Mexican Sriracha Parmesan Noble Bread Crumbs	19
Elote • Chorizo Butter Lime Creme Fraiche Toasted Chiles	14
Calabacitas • Grilled Mexican Squash Cilantro Pesto Crema Salsa Tatemada Cashew Dukkah	18
Hiramasa Ceviche* • Grilled Pineapple Coconut Leche de Tigre Crispy Tortillas	26
Saltspring Mussels • Spanish Chorizo Jalapeño Citrus Broth Noble Bread (limited quantity)	27
Gambas al Ajillo • Wild Shrimp Co. Mexican Shrimp Paprika Garlic Butter Serrano Cruda Noble Bread	28
Faroe Island Salmon Tacos* • Yuzu Kosho Aioli Seasonal Citrus Pink Peppercorn Corn Tortillas	24
Duroc Pork Belly Tacos • Tomato Jam Toasted Peanut Corn Tortillas	22
Skirt Steak Tacos • Cascabel Salsa Avocado Relish Cotija Corn Tortillas	26
Carnitas Empanada • Duroc Pork Confit Onion Marmalade Manchego Salsa Verde Manzana Chile	22
Tlayuda • Smoked Green Chile Pork Black Bean Puree Romaine Tomatillo Nam Prik Manchego	22
Smoked Half Chicken • Tomatillo Nam Prik Seasonal Stone Fruit Chiltepin Peanut Mole	42
Adobo Duroc Pork Chop* • Aguacate House Escabeche Chicharron Pork Demi	58
Hiramasa Collar* • Smoked Tomatillo Salsa Corn Tortillas (limited quantity)	32
Mesquite Grilled Prime Carne Asada Ribeye* • Charred Onion Habanero Pomme Purée Chimichurri	78

Vegan

Guacamole • Chips Cotija	18
Salsa Trio • Roasted Tomato Cruda Habanero Chips	12
White Bean Puree • Crispy Short Rib Herb Salad Flour Tortilla (*dressing contains fish sauce)	18
Shaved Brussel • Bacon Lardon Date Roasted Chile Vinaigrette Cotija	18
Calabacitas • Grilled Mexican Squash Cilantro Pesto Crema Salsa Tatemada Cashew Dukkah	18

Vegetarian

Guacamole • Chips	18
Salsa Trio • Roasted Tomato Cruda Habanero Chips	12
White Bean Puree • Crispy Short Rib Herb Salad Flour Tortilla (*dressing contains fish sauce)	18
Papas Verde • Green Chorizo Crispy Fingerlings Tomatillo Salsa Asadero	17
Shaved Brussel • Bacon Lardon Date Roasted Chile Vinaigrette Cotija	18
Romaine • Buttermilk Dressing Mexican Sriracha Parmesan Noble Bread Crumbs	19
Elote • Chorizo Butter Lime Creme Fraiche Toasted Chiles	14
Calabacitas • Grilled Mexican Squash Cilantro Pesto Crema Salsa Tatemada Cashew Dukkah	18

Dairy Free

Guacamole • Chips Cotija	18
Salsa Trio • Roasted Tomato Cruda Habanero Chips	12
White Bean Puree • Crispy Short Rib Herb Salad Flour Tortillas	18
Karaage • Aji Amarillo Citrus Gastrique Togarashi Lime	19
Shaved Brussel • Bacon Lardon Date Roasted Chile Vinaigrette Cotija	18
Calabacitas • Grilled Mexican Squash Cilantro Pesto Crema Salsa Tatemada Cashew Dukkah	18
Hiramasa Ceviche* • Grilled Pineapple Coconut Leche de Tigre Crispy Tortillas	26
Faroe Island Salmon Tacos* • Yuzu Kosho Aioli Seasonal Citrus Pink Peppercorn Corn Tortillas	24
Duroc Pork Belly Tacos • Tomato Jam Toasted Peanut Corn Tortillas	22
Skirt Steak Tacos • Cascabel Salsa Avocado Relish Cotija Corn Tortillas	26
Adobo Duroc Pork Chop* • Aguacate House Escabeche Chicharron Pork Demi	58
Hiramasa Collar* • Smoked Tomatillo Salsa Corn Tortillas (limited quantity)	32
Mesquite Grilled Prime Carne Asada Ribeye* • Charred Onion Habanero Pommes Purée Chimichurri	78

Some changes and modifications to this menu will politely be declined. Please be advised although we try to accommodate allergy requests, we are not a gluten free or nut free kitchen. 22% gratuity will be added to checks for parties of 6 or more.

*Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.