

Dietary Menu

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

Gluten Free Menu

Guacamole • Chips	15
Salsa Trio • Roasted Tomato Cruda Habanero Chips	12
White Bean Puree • Crispy Short Rib Herb Salad Corn Tortillas	16
Karaage • Aji Amarillo Citrus Gastrique Togarashi Lime	17
Papas Verde • Green Chorizo Crispy Fingerlings Tomatillo Salsa Asadero	16
Shaved Brussel • Bacon Lardon Date Roasted Chile Vinaigrette Cotija	17
Romaine • Buttermilk Dressing Mexican Sriracha Parmesan Noble Bread Crumbs	16
Elote • Chorizo Butter Lime Creme Fraiche Toasted Chiles	11
Calabacitas • Grilled Mexican Squash Cilantro Pesto Crema Salsa Tatemada Cashew Dukkah	16
Hiramasa Ceviche* • Grilled Pineapple Coconut Leche de Tigre Crispy Tortillas	26
Gambas al Ajillo • Wild Shrimp Co. Mexican Shrimp Paprika Garlic Butter Serrano Cruda Noble Bread	26
Saltspring Mussels • Spanish Chorizo Jalapeño Citrus Broth Noble Bread (limited quantity)	26
Faroe Island Salmon Tacos* • Yuzu Kosho Aioli Seasonal Citrus Pink Peppercorn Corn Tortillas	22
Duroc Pork Belly Tacos • Tomato Jam Toasted Peanut Corn Tortillas	20
Skirt Steak Tacos • Cascabel Salsa Avocado Relish Cotija Corn Tortillas	24
Carnitas Empanada • Duroc Pork Confit Onion Marmalade Manchego Salsa Verde Manzana Chile	21
Tlayuda • Smoked Green Chile Pork Black Bean Puree Romaine Tomatillo Nam Prik Manchego	20
Smoked Half Chicken • Tomatillo Nam Prik Seasonal Stone Fruit Chiltepin Peanut Mole	38
Adobo Duroc Pork Chop* • Aguacate House Escabeche Chicharron Pork Demi	52
Hiramasa Collar* • Smoked Tomatillo Salsa Corn Tortillas (limited quantity)	28
Mesquite Grilled Prime Carne Asada Ribeye* • Charred Onion Habanero Pomme Purée Chimichurri	72

Vegan Menu

Guacamole • Chips	15
Salsa Trio • Roasted Tomato Cruda Habanero Chips	12
White Bean Puree • Crispy Short Rib Herb Salad Flour Tortilla (*dressing contains fish sauce)	16
Shaved Brussel • Bacon Lardon Date Roasted Chile Vinaigrette Cotija	17
Calabacitas • Grilled Mexican Squash Cilantro Pesto Crema Salsa Tatemada Cashew Dukkah	16

Vegetarian Menu

Guacamole • Chips	15
Salsa Trio • Roasted Tomato Cruda Habanero Chips	11
White Bean Puree • Crispy Short Rib Herb Salad Flour Tortilla (*dressing contains fish sauce)	16
Papas Verde • Green Chorizo Crispy Fingerlings Tomatillo Salsa Asadero	16
Shaved Brussel • Bacon Lardon Date Roasted Chile Vinaigrette Cotija	17
Romaine • Buttermilk Dressing Mexican Sriracha Parmesan Noble Bread Crumbs	16
Elote • Chorizo Butter Lime Creme Fraiche Toasted Chiles	11
Calabacitas • Grilled Mexican Squash Cilantro Pesto Crema Salsa Tatemada Cashew Dukkah	16

Dairy Free Menu

Guacamole • Chips	15
Salsa Trio • Roasted Tomato Cruda Habanero Chips	12
White Bean Puree • Crispy Short Rib Herb Salad Flour Tortillas	16
Karaage • Aji Amarillo Citrus Gastrique Togarashi Lime	17
Shaved Brussel • Bacon Lardon Date Roasted Chile Vinaigrette Cotija	17
Calabacitas • Grilled Mexican Squash Cilantro Pesto Crema Salsa Tatemada Cashew Dukkah	16
Hiramasa Ceviche* • Grilled Pineapple Coconut Leche de Tigre Crispy Tortillas	26
Faroe Island Salmon Tacos* • Yuzu Kosho Aioli Seasonal Citrus Pink Peppercorn Corn Tortillas	22
Duroc Pork Belly Tacos • Tomato Jam Toasted Peanut Corn Tortillas	20
Skirt Steak Tacos • Cascabel Salsa Avocado Relish Cotija Corn Tortillas	24
Adobo Duroc Pork Chop* • Aguacate House Escabeche Chicharron Pork Demi	52
Hiramasa Collar* • Smoked Tomatillo Salsa Corn Tortillas (limited quantity)	28
Mesquite Grilled Prime Carne Asada Ribeye* • Charred Onion Habanero Pommes Purée Chimichurri	72

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.