

Dietary Menus

Gluten Free Menu

Please inform your server of severe gluten allergies, including celiac disease

Guacamole • Chips	15
SalsaTrio • 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 • Mexican Sriracha/Buttermilk Dressing/Parmesan/ Noble Bread Crumbs	16
Ocean Trout Crudo* • Yellow Tomato Mojo/Mango/ Chive Oil/Charred Shallot	24
Hiramasa Ceviche • Grilled Pineapple/Coconut Leche de Tigre/Crispy Tortilla	26
Gambas al Ajillo • Wild Shrimp Co. Mexican Shrimp/ Paprika Garlic Butter/ Serrano Cruda/ Garlic Noble Bread	26
Saltspring Mussels • Spanish Chorizo/Jalapeño Citrus Broth/ Mesquite Grilled Noble Bread (limited quantity)	26
Elote • Chorizo Butter/Lime Creme Fraiche/Toasted Chiles	11
Faroe Island Salmon Tacos • Yuzu Kosho Aioli/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	18
Smoked Half Chicken • Tomatillo Nam Prik/Citrus/Chiltepin/Peanut (limited quantity)	38
Adobo Duroc Pork Chop • Aguacate/House Escabeche/Chicharron	52
Hiramasa Collar • Smoked Tomatillo Salsa/Corn Tortillas (limited quantity)	28
Mesquite Grilled Prime Carne Asada Ribeye • Charred Green Onion/Habanero Pomme Purée/Chimichurri	72
Charred Broccoli • Fresno Cashew Crema/Fermented Honey/Thai Sauce/AZ Microgreens	16

Vegetarian Menu

SalsaTrio • Roasted Tomato/Cruda/ Habanero /Chips	12
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 • Mexican Sriracha/Buttermilk Dressing /Parmesan/Noble Bread Crumbs	16
Elote • Chorizo Butter/Lime Creme Fraiche/Toasted Chiles	11
Charred Broccoli • Fresno Cashew Crema/Fermented Honey/ Thai Sauce /AZ Microgreens	16

Continued...

Dietary Menus

Vegan Menu

Guacamole • Chips	15
SalsaTrio • 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 (*dressing contains honey)	17
Charred Broccoli • Fresno Cashew Crema/ Fermented Honey / Thai Sauce /AZ Microgreens	16

Dairy Free Menu

Guacamole • Chips	15
SalsaTrio • Roasted Tomato/Cruda/ Habanero /Chips	12
White Bean Puree • Crispy Short Rib/Herb Salad/Flour Tortilla	16
Karaage • Aji Amarillo/Citrus Gastrique/Togarashi/Lime	17
Shaved Brussel • Bacon Lardon/Date/Roasted Chile Vinaigrette/ Cotija	17
Chula Hiramasa Ceviche • Grilled Pineapple/Coconut Leche de Tigre/Crispy Tortilla	26
Faroe Island Salmon Tacos • Yuzu Kosho Aioli/Citrus/Pink Peppercorn/Flour Tortilla	22
Skirt Steak Tacos • Cascabel Salsa/Avocado Relish/ Cotija /Corn Tortillas	24
Duroc Pork Belly Tacos • Tomato Jam/Toasted Peanut/Flour Tortilla	20
Adobo Duroc Pork Chop • Pork Demi /Aguacate/House Escabeche/Chicharron	52
Hiramasa Collar • Smoked Tomatillo Salsa/Corn Tortillas (limited quantity)	28
Mesquite Grilled Prime Carne Asada Ribeye • Charred Green Onion/ Habanero Pomme Purée /Chimichurri	72
Charred Broccoli • Fresno Cashew Crema/ Fermented Honey / Thai Sauce /AZ Microgreens	16

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

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. 20% Gratuity will be added to parties of 6 or more.

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