

Menu

Guacamole • Chips	15
Salsa Trio • 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
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
Charred Broccoli • Fresno Cashew Crema/Fermented Honey/Thai Sauce/AZ Microgreens	16
Hiramasa Ceviche* • Grilled Pineapple/Coconut Leche de Tigre/Crispy Tortillas	MP
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
Faroe Island Salmon Tacos* • Yuzu Kosho Aioli/Citrus/Pink Peppercorn/Flour Tortillas	22
Duroc Pork Belly Tacos • Tomato Jam/Toasted Peanut/Flour 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
Tlayuda • Green Chili Pork/Black Bean Puree/Queso Mahon/Nam Prik/Romaine	20
Smoked Half Chicken • Tomatillo Nam Prik/Stone Fruit/Chiltepin/Peanut Mole	36
Adobo Duroc Pork Chop* • Aguacate/House Escabeche/Chicharron/Pork Demi	48
Hiramasa Collar* • Smoked Tomatillo Salsa/Corn Tortillas (limited quantity)	28
16oz Mesquite Grilled Prime Carne Asada Ribeye* • Charred Green Onion/Habanero Pomme Purée/Chimichurri	MP

*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.