

AÑEJO

CINCO *de* MAYO

**90 Minute Dining Time Limit Set*

GUACAMOLE

Traditional, Chicharron or Spicy Pineapple

16

GUACAMOLE TRIO

29

SALSAS

*Salsa Verde, Burnt Cilantro Crema,
Salsa de Arbol or Habanero*

5

SALSA CUATRO

15

GUACAMOLE & SALSA COMBO

*Traditional Guacamole & Salsa Cuatro
with Spiced Chips*

25

*ADD Vegetables +\$6
ADD Chicharron +\$5*

TACOS *2 / 3*

BEEF BIRRIA

*tortilla crisped in birria oil, slow braised short rib, salsa arbol,
queso chihuahua, onion, cilantro, consomme for dipping*

19 / 25

CHICKEN "AL PASTOR"

al pastor spices, pineapple, pickled onions, salsa verde

18 / 24

PORK CARNITAS

confit pork shoulder, pickled onions, guacamole, salsa verde, cilantro

18 / 24

LAMB BARBACOA

*chile adobo marinated lamb shoulder, braised in negra modelo,
canela, avocado leaf, served with salsa borracha, serrano chilies*

18 / 24

CRISPY FISH

beer battered mahi mahi, poblano slaw, lime aioli, flour tortilla

17 / 23

CRISPY CAULIFLOWER

pineapple-arbol glaze, snap peas, pea shoots, lime aioli

16 / 22

SHRIMP

*crispy gulf shrimp, guacamole, pico de gallo,
chipotle crema, cotija cheese*

18 / 24

VERDURAS

*mixed mushrooms, zucchini, corn, pickled carrots & jicama,
shaved lettuce, arbol salsa, cilantro (VG)*

17 / 23

BOTANAS

CHICKEN TINGA EMPANADAS

smoky chipotle tomato sauce, potatoes, green peas, avocado

15

SHRIMP EMPANADAS

*gulf shrimp, yuca, queso Oaxaca, corn epazote,
charred pineapple salsa*

17

PORK BELLY TOSTADAS

caramelized Niman Ranch pork belly, guacamole, cilantro crema

17

AHI TUNA CEVICHE

*avocado crema, yuzu- orange broth,
toasted sesame & pumpkin seeds, tostadas*

21

SHRIMP CEVICHE

*citrus marinated shrimp, coconut-mezcal leche de tigre,
plantain chips, lime, chive oil*

22

PLATOS FUERTES

RIB-EYE FAJITAS

*10 oz rib-eye, shishito/bell peppers, onions,
salsa picante, guac, house made flour tortillas*

42

ENCHILADAS ROJAS

*choice of chicken, pork, beef or veggie garnished with crema,
with a salad of shaved lettuce, onion, avocado & radish*

28

Choice of

CHICKEN, PORK, BEEF, OR VEGGIE

ACOMPAÑAMIENTOS

11

RICE & BEANS

annatto scented rice, braised black beans

YUCA FRITA

chipotle ketchup, chili salt

ESQUITES

sweet butter poached com, chipotle mayo, cotija cheese, lime, cilantro

SWEET MADUROS

ripe plantain, black bean purée, crema & queso fresco

DESSERT

11

FLAN

tequila caramel, cotija cheese

CHURROS

*served with dulce de leche milk caramel,
chocolate sauce, strawberry coulis for dipping*

**If you have allergies, please alert us as not all ingredients are listed.*

***Consuming raw or under cooked meat, seafood, or eggs may increase your risk of food borne illness.*

****Parties of 6 or more will incur an automatic gratuity of 20% * May 2026 - P+C v1*

****DUE TO DEMAND ON CINCO DE MAYO, A 90 MINUTE TIME LIMIT WILL BE STRICTLY ENFORCED****