

## APERITIVOS

CHIPS & SALSA	5	PORK CHICHARRÓN	16
<i>Spicy green salsa available upon request (+2)</i>			
GUACAMOLE & CHIPS	15	CEVICHE DE CAMARON	21
<i>Fresh pomegranate, queso fresco, made-to-order chips</i>			
GUACA-CRAB "JARACHO"	23	CABO WHITE FISH CEVICHE	22
<i>Freshly-made guacamole topped with citrus warm lump crab, diced mango, and crispy plantain chips</i>			
TORTILLA MIGAS	14	GUAJILLO BEEF TAMAL	15
<i>Scrambled eggs, marinated pork al pastor strips, smoked aioli</i>			
AGUACATE FRITO (AVOCADO FRIES)	16	GRILLED BONE MARROW ELOTE	18
<i>Preserved lemon dipping sauce, pomegranate seeds, cilantro lime salt</i>			
		<i>Zesty cornbread, Mexican creamy corn, cilantro, chives</i>	

## ENCHILADAS Y TAQUIDOS

*Two enchiladas | two taquidos | Add egg +2*

MOLE CON POLLO ASADO ENCHILADA	26	BREAKFAST TACOS	16
<i>Dark mole Oaxaca, maduro, grilled chicken, sesame seeds</i>			
PACIFIC MEXICAN SHRIMP ENCHILADA	28	BRAISED BEEF SUADERO ENCHILADA	29
<i>Adobo marinated shrimp, watercress, cotija cheese, pepitas, green tomatillo sauce</i>			
PRIME SKIRT STEAK TACOS	19	POLLO LOCO TACOS	18
<i>Street grilled beef tacos, red salsa casera, cabbage escabeche</i>			
FISH TACOS BORRACHO	19	GRILLED VEGETABLE TACOS	16
<i>Beer battered mahi-mahi, habenero rajas, mango relish</i>			
		<i>Roasted portobello mushroom, fresh pico, sliced avocado, lemon aioli</i>	

## SOPA Y ENSALADAS

*Salad add-ons: chicken breast +4 or carne asada +6*

CREAMY CHIPOTLE CAESAR SALAD	16	CHICKEN PORK POZOLE	16
<i>Romaine, cherry tomato, queso fresco, corn, cornbread croutons</i>			
		<i>House red sauce, traditional condiments</i>	

## PLATILLO PRINCIPAL (ENTREE)

GRILLED CARNE ASADA & EGGS	29	BREAKFAST QUESA-BURRITO	20
<i>Seville orange marinated prime skirt steak, potato brava, green guacachile salsa</i>			
LUMP CRAB CAKE	26	SUCCOTASH GREEN MOLE CHILAQUILES	19
<i>Poached egg with lime hollandaise, avocado, red onion escabeche, chipotle adobo</i>			
SEARED POLLO BORRACHO	32	CHICKEN CHILAQUILES VERDES	20
<i>Mexican beer marinated free ranch chicken, green acadera (sorrel) potato, baked tomato chimichurri</i>			
FRESH SLICED FRUIT PLATTER	17		
<i>Assorted seasonal fresh melon, berries</i>			

## POSTRES

PRICKLY PEAR FLAN	12	HOUSE MADE-TO-ORDER CHURROS	14
<i>Grand marnier, prickly pear sauce, whipped cream</i>			
TRES LECHES	12	<i>Stuffed with goat's milk caramelo, served with whipped cream, vanilla bean ice cream</i>	
<i>Whipped cream, cajeta</i>			

= Vegan | = Vegetarian | = Gluten-Free

*\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please alert your server of any food allergies. 18% gratuity applied for parties of 6 or more. Concept by Wild Thyme Group: [www.WildThymeGroup.com](http://www.WildThymeGroup.com)*