

Our tortillas are made fresh to order, we don't use canned or frozen product. Our fish is sourced fresh from our vendors in Southern California and our meats are sourced from Stockyard Farms

## APERITIVOS

CHIPS & SALSA   	3	CEVICHE DE CAMARON 	20
<i>Spicy green salsa available upon request (+2)</i>		<i>Lime-pickled Mexican Gulf shrimp, lump crab, spicy tomato broth</i>	
IRON SKILLET CORNBREAD	11	CABO WHITE FISH CEVICHE 	22
<i>Hatch green chilis, fresh corn, citrus honey butter</i>		<i>Aji amarillo, striped seabass, fresh citrus juice, avocado</i>	
FRESH GUACAMOLE TASTING	24	GUAJILLO BEEF TAMAL 	13
<i>Regular, carne asada, lump crab</i>		<i>Shredded beef, Mexican cream, red chile sauce</i>	
GUACAMOLE & CHIPS  	16	SHRIMP CHICHARRÓN TOSTADA	19
<i>Fresh pomegranate, queso fresco, made-to-order chips</i>		<i>Citrus avocado, tri-colored peppers, golden leeks, sweet radish escabeche</i>	
GUACA-CRAB "JARACHO"	22	GRILLED BONE MARROW ELOTE	16
<i>Freshly-made guacamole topped with citrus warm lump crab, diced mango, and crispy plantain chips</i>		<i>Zesty cornbread, Mexican creamy corn, cilantro, chives</i>	
AGUACATE FRITO (AVOCADO FRIES) 	16	CHARRED ESQUITES  	14
<i>Preserved lemon dipping sauce, pomegranate seeds, cilantro lime salt</i>		<i>Street-roasted corn served with crema Mexicana, tajin-lime seasonin, queso fresco, jalepeño, scallions, chili powder</i>	
PORK CHICHARRÓN	14		
<i>Maple and mezcal glazed pork belly, roasted cauliflower-pea mash, house-pickled jalapeños</i>			

## SOPA Y ENSALADA

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

CHICKEN FIDEO SOUP	9	CREAMY CHIPOTLE CAESAR SALAD 	16
<i>Light chicken broth, toasted pasta and sofrito, vegetables</i>		<i>Romaine, cherry tomato, queso fresco, corn, cornbread croutons</i>	

## ENCHILADAS

*Two enchiladas*

MOLE CON POLLO ASADO	26	BRAISED BEEF SUADERO 	29
<i>Dark mole Oaxaca, maduro, grilled chicken, sesame seeds, toasted, crushed nuts and raisins</i>		<i>Slow braised brisket, peppers and onion escabeche, cheese chicharrón, charred pasilla pepper sauce</i>	
PACIFIC MEXICAN SHRIMP	28	MEXICAN SUCCOTASH   	23
<i>Adobo marinated shrimp, watercress, cotija cheese, pepitas, green tomatillo sauce</i>		<i>Yellow squash, zucchini, corn, green beans, grated soybean, green mole sauce</i>	
SALMON CRAB 	33		
<i>Ora King Salmon, lump crab</i>			

## PLATILLO PRINCIPAL (ENTREE)

SKIRT STEAK TAMPIQUEÑO	38	SEARED POLLO BORRACHO	32
<i>Seville orange marinated prime skirt steak, potato brava, green guacachile salsa</i>		<i>Mexican beer-marinated organic chicken, green acadera (sorrel) potato, baked tomato chimichurri</i>	
SNAPPER FILET ZARANDEADO 	39	CALABACITAS & CORN   	24
<i>Achiote chile basted snapper, zesty garlic mojo sauce, habenero tatemado w/ onions</i>		<i>Saute herbed zucchini, caribbean calypso beans, sunflower pipian (chile) sauce</i>	

## POSTRES

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

## SIDES

RICE & BEANS	4	NAPA CABBAGE SLAW	4
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 = 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)*