

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   	4	PORK CHICHARRÓN	14
<i>Spicy green salsa available upon request (+2)</i>		<i>Maple and mezcal glazed pork belly, roasted cauliflower-pea mash, house-pickled jalapeños</i>	
GUACAMOLE & CHIPS  	14	CEVICHE DE CAMARON 	19
<i>Fresh pomegranate, queso fresco, made-to-order chips</i>		<i>Lime-pickled Mexican Gulf shrimp, lump crab, spicy tomato broth</i>	
GUACA-CRAB "JARACHO"	22	CABO WHITE FISH CEVICHE 	20
<i>Freshly-made guacamole topped with citrus warm lump crab, diced mango, and crispy plantain chips</i>		<i>Aji amarillo, striped seabass, fresh citrus juice, avocado</i>	
AGUACATE FRITO (AVOCADO FRIES) 	14	ROASTED BEEF BONE MARROW ELOTE	16
<i>Preserved lemon dipping sauce, pomegranate seeds, cilantro lime salt</i>		<i>Topped with cornbread crumbles, served over tangy Mexican street corn esquites and queso fresco</i>	

ENCHILADAS Y TAQUIDOS

Two enchiladas | two taquidos | Add egg +2

BREAKFAST TACOS 	16	FISH TACOS BORRACHO	19
<i>Zucchini, yellow squash, mushrooms, scrambled egg whites, avocado, serrano rajas, served with rice & beans</i>		<i>Beer battered mahi-mahi, habenero rajas, mango relish, served with rice & beans</i>	
BRAISED BEEF SUADERO ENCHILADA 	27	MOLE CON POLLO ASADO ENCHILADA	24
<i>Slow braised brisket, peppers and onion escabeche, cheese chicharrón, charred pasilla pepper sauce</i>		<i>Dark mole Oaxaca, maduro, grilled chicken, sesame seeds</i>	
PACIFIC MEXICAN SHRIMP ENCHILADA	28	POLLO LOCO TACOS	18
<i>Adobo marinated shrimp, watercress, cotija cheese, pepitas, green tomatillo sauce</i>		<i>Sonora style grilled chicken, jicama pico de gallo, serrano toreado, served with rice & beans</i>	
ASADA BEEF TACOS 	19	CHAMPIÑÓN TACOS  	16
<i>Prime skirt steak, red salsa casera, cabbage escabeche, served with rice & beans</i>		<i>Roasted portobello mushroom, fresh pico, sliced avocado, lemon aioli, served with rice & beans</i>	

SOPA Y ENSALADA

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

POZOLE SOUP	14	CREAMY CHIPOTLE CAESAR SALAD 	14
<i>House red sauce, traditional condiments</i>		<i>Romaine, cherry tomato, queso fresco, corn, cornbread croutons</i>	

PLATILLO PRINCIPAL (ENTREE)

BREAKFAST QUESA-BURRITO	18	SUCCOTASH GREEN MOLE CHILAQUILES 	18
<i>Chorizo scrambled eggs, jack cheese, aji amarillo aioli</i>		<i>Yellow squash, zucchini, corn, green beans, grated soybean</i>	
GRILLED CARNE ASADA & EGGS 	26	CHICKEN CHILAQUILES VERDES	19
<i>Seville orange marinated prime skirt steak, potato brava, green guacachile salsa, served with rice & beans</i>		<i>Sunny side up eggs, tomatillo sauce, queso fresco, cilantro, Mexican cream</i>	

POSTRES

PRICKLY PEAR FLAN	11	HOUSE MADE-TO-ORDER CHURROS	13
<i>Gran 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	11		
<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