





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	AGUACATE FRITO (AVOCADO FRIES) 	14
<i>Spicy green salsa available upon request (+2)</i>		<i>Preserved lemon dipping sauce, pomegranate seeds, cilantro lime salt</i>	
IRON SKILLET CORNBREAD	9	CEVICHE DE CAMARON 	19
<i>Hatch green chilis, fresh corn, citrus honey butter</i>		<i>Lime-pickled Mexican Gulf shrimp, lump crab, spicy tomato broth</i>	
FRESH GUACAMOLE TASTING	24	CABO WHITE FISH CEVICHE 	20
<i>Regular, carne asada, lump crab</i>		<i>Aji amarillo, striped seabass, fresh citrus juice, avocado</i>	
GUACAMOLE & CHIPS  	14	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	ROASTED BEEF BONE MARROW ELOTE	16
<i>Freshly-made guacamole topped with citrus warm lump crab, diced mango, and crispy plantain chips</i>		<i>Topped with cornbread crumbles, served over tangy Mexican street corn esquites and queso fresco</i>	
CHARRED ESQUITES  	14	PORK CHICHARRÓN	14
<i>Street-roasted corn served with crema Mexicana, tajin-lime seasonin, queso fresco, jalepeño, scallions, chili powder</i>		<i>Maple and mezcal glazed pork belly, roasted cauliflower-pea mash, house-pickled jalapeños</i>	


ENCHILADAS

Two enchiladas

MEXICAN SUCCOTASH   	23	PACIFIC MEXICAN SHRIMP	28
<i>Yellow squash, zucchini, corn, green beans, grated soybean, green mole sauce</i>		<i>Adobo marinated shrimp, watercress, cotija cheese, pepitas, green tomatillo sauce</i>	
BRAISED BEEF SUADERO 	27	MOLE CON POLLO ASADO	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>	

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)

SKIRT STEAK TAMPIQUEÑO	38	SEARED POLLO BORRACHO	26
<i>Seville orange marinated prime skirt steak, potato brava, green guacachile salsa</i>		<i>Mexican beer marinated free ranch chicken, green acadera (sorrel) potato, baked tomato chimichurri</i>	
SNAPPER FILET ZARANDEADO 	28	COLORADO LAMB SHANK ADOBO	39
<i>Achiote chile basted snapper, zesty garlic mojo sauce, habenero tatemado w/ onions</i>		<i>Ancho chile mole, minted cream, queso fresco</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