







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

<b>CHIPS &amp; SALSA</b>   	4	<b>AGUACATE FRITO (AVOCADO FRIES)</b> 	14
<i>Spicy green salsa available upon request (+2)</i>		<i>Preserved lemon dipping sauce, pomegranate seeds, cilantro lime salt</i>	
<b>IRON SKILLET CORNBREAD</b>	9	<b>CEVICHE DE CAMARON</b> 	19
<i>Hatch green chilis, fresh corn, citrus honey butter</i>		<i>Lime-pickled Mexican Gulf shrimp, lump crab, spicy tomato broth</i>	
<b>GUACAMOLE &amp; CHIPS</b>  	14	<b>GUACA-CRAB "JARACHO"</b>	22
<i>Fresh pomegranate, queso fresco, made-to-order chips</i>		<i>Freshly-made guacamole topped with citrus warm lump crab, diced mango, and crispy plantain chips</i>	
<b>CABO WHITE FISH CEVICHE</b> 	20	<b>ROASTED BEEF BONE MARROW ELOTE</b>	16
<i>Aji amarillo, striped seabass, fresh citrus juice, avocado</i>		<i>Topped with cornbread crumbles, served over tangy Mexican street corn esquites and queso fresco</i>	
<b>CHARRED ESQUITES</b>  	14		
<i>Street-roasted corn served with crema Mexicana, tajin-lime seasonin, queso fresco, jalepeño, scallions, chili powder</i>			



## ENCHILADAS

Two enchiladas

<b>MOLE CON POLLO ASADO</b>	24	<b>PACIFIC MEXICAN SHRIMP</b>	28
<i>Dark mole Oaxaca, maduro, grilled chicken, sesame seeds</i>		<i>Adobo marinated shrimp, watercress, cotija cheese, pepitas, green tomatillo sauce</i>	
<b>BRAISED BEEF SUADERO</b> 	27	<b>MEXICAN SUCCOTASH</b>   	23
<i>Slow braised brisket, peppers and onion escabeche, cheese chicharrón, charred pasilla pepper sauce</i>		<i>Yellow squash, zucchini, corn, green beans, grated soybean, green mole sauce</i>	


## TACOS

Served with rice & beans or Napa cabbage slaw

<b>ASADA BEEF TACOS</b> 	19	<b>POLLO LOCO TACOS</b>	18
<i>Prime skirt steak, red salsa casera, cabbage escabeche</i>		<i>Sonora style grilled chicken, jicama pico de gallo, serrano toreado</i>	
<b>FISH TACOS BORRACHO</b>	19	<b>CHAMPIÑÓN TACOS</b>  	16
<i>Beer battered mahi-mahi, habenero rajjas, mango relish</i>		<i>Roasted portobello mushroom, fresh pico, sliced avocado, lemon aioli</i>	

## SOPA Y ENSALADA





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

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

## HUARACHES

(Mexico City Style Open-Face Corn Quesadillas)

Seasoned shredded lettuce, heirloom tomato & avocado relish, serrano peppers

<b>CARNE ASADA</b> 	19	<b>ROASTED VEGETABLES</b>  	17
<i>Jack cheese, chipotle aioli, epazote, cilantro</i>		<i>Jack cheese, tomato pebre, scallions, basil, crispy onion</i>	
<b>GRILLED CHICKEN</b> 	18		
<i>Jack cheese, lemon aioli, roasted peppers, chives</i>			

## POSTRES

<b>PRICKLY PEAR FLAN</b>	11	<b>HOUSE MADE-TO-ORDER CHURROS</b>	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>	
<b>TRES LECHES</b>	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](http://www.WildThymeGroup.com)