

APPETIZERS

CHARRED BEETS A LA TULUM 9 (Vegan)
lime, green chile, whipped pumpkin & sesame seed butter

SPICY CARROTS TOASTED ALMOND MISANTLA 13
Riverdog Farm carrots, almonds, & frijol blanco gigante

POMEGRANATE & PERSIMMON GEM SALAD 13 Add Santa Barbara avocado (3)
Jicama, cucumber, mint, toasted pumpkin seeds, & Cosecha citrus vinaigrette

SMOKED TROUT TOSTADAS 16 Add one tostada (5)
2 tostadas topped with trout, crema de avocado, sun gold cherry tomatoes, & crispy shallots

QUESO FUNDIDO 15
Melted Oaxacan & gouda cheese, Solano Farm mushrooms, rajas, heirloom blue corn tortillas

POZOLE VERDE 7.25 - 15
Spicy Mexican chicken soup made with hominy, chile verde, bone broth, chopped avocado, cotija cheese & Tortillas

MASA

SHRIMP TACOS 19 Add one taco 5.50
Two crispy tacos, sustainable wild caught, crema de chipotle, cabbage slaw (contains gluten)

RED MOLE TAQUITOS DORADOS 15
3 crispy rolled chicken OR veggie tacos, pumpkin seed red chile mole, crema & queso
Vegan option available

CHICKEN MOLE TAMALES 12 (Contains pecan)
2 tamales wrapped en banana leaf, heirloom yellow maiz, Tlaxcala, Mexico

TETELA 11
Heirloom blue corn empanada, Oaxaca black bean, hoja santa, sheep’s milk cheese
Vegan option available

BLUE CORN QUESADILLA 11 Add braised pork (6)
Heirloom blue corn, Oaxacan cheese - mushrooms OR roasted yams

KIDS QUESADILLAS 10 Add braised pork (6)
Heirloom yellow corn tortilla, Oaxacan cheese, rice & beans

ENTRÉE

GRILLED SWORDFISH RED CHILE PIPIAN 25
San Diego wild caught swordfish, pumpkin seed red chile mole, Oaxaca black beans & tortillas

DUCK CARNITAS MOLE VERDE 27 (Contains peanuts)
Sonoma Liberty Duck leg confit, mole verde, rice, Oaxaca black beans & tortillas

CARNE ASADA HUARACHE SUPREME 35
Grilled fillet mignon, crispy Oaxacan cheese, Oaxacan black beans, salsa roja & guacamole served on a heirloom blue corn tortilla

PORK CARNITAS 27
Slow cooked in garlic & citrus, Oaxacan black beans, guacamole salsa & tortillas

ROASTED CHICKEN MOJO DE AJO HALF 30 WHOLE 35
Cream Co. Whole Organic Chicken marinated in garlic and lime, rice, greens, homemade salsa
Served with 6 hand pressed Chalqueno yellow corn tortillas

BLACK MOLE ROASTED BUTTERNUT SQUASH 25
Riverdog Farm Butternut Squash, toasted pecan, Swiss chard, Oaxaca black beans & tortillas

POSTRES

SPICED PUMPKIN CAKE 12
Whipped cream, Kashiwashe Purple Plum, pomegranate & pineapple

CHOCOLATE POT DE CRÈME 12
Mexican Chocolate, toasted pecan, whipped cream, chocolate butter cookie

WINE

SPARKLING

Peillot Montagnieu Brut, Chardonnay/Altesse, Bugey '17
13|52

Tierra de Pena Muscat, Querétaro, México '20
62

WHITE

Domaine de Roquefort 'Monblanc' Clairette/Vermentino, Rhone '21
13|52

Domaine Derain 'Landre' Chardonnay, Burgundy '20
62

ORANGE

Les Cigales dans la Fourmilière Grenache Blanc/Muscat, Languedoc '21
52

Slow Dance Sauvignon Blanc, Mendocino '21
56

ROSE

Les Terres Promises 'Apostrophe' Cinsault/Grenache, Provence '21
14|56

Bichi 'Rosa' Cariñena, Tecate, Mexico '19
50

Martha Stoumen 'Rosato' Nero D' Avola, Mendocino '21
62

RED

Philippe Tessier Pinot Noir/Gamay, Cheverny, Loire '20
15|60

La Franchaie 'Posson Rouge' Cabernet Franc, Anjou '20
16|64

Sonshine vins 'Petal' Grolleau Gris/Muscat Rouge, Loire '21
64

Julien Pineau 'L'Ecume des Nuits' Cabernet Franc, Loire '20
56

Bichi 'Listan' País, Tecate, Mexico '19
48

Ellsworth Merlot/Cabernet, Sierra Foothills '20
52

Mamaruta 'Cacahuete,' Carignan/Grenache, Corbieres '17
50