Dietary Menu

**\*Please inform your server of all allergies and food restrictions, including celiac disease\***

Gluten Free Menu

**Guacamole • Chips 15**

**Salsa Trio • Roasted Tomato | Cruda | Habanero | Chips 12**

**White Bean Puree • Crispy Short Rib | Herb Salad | Corn Tortillas 16**

**Karaage • Aji Amarillo | Citrus Gastrique | Togarashi | Lime 17**

**Papas Verde • Green Chorizo | Crispy Fingerlings | Tomatillo Salsa | Asadero 16**

**Shaved Brussel • Bacon Lardon | Date | Roasted Chile Vinaigrette | Cotija 17  
Romaine • Buttermilk Dressing | Mexican Sriracha | Parmesan | ~~Noble Bread Crumbs~~ 16**

**Elote • Chorizo Butter | Lime Creme Fraiche | Toasted Chiles 11**

**Calabacitas • Grilled Mexican Squash | Cilantro Pesto Crema | Salsa Tatemada | Cashew Dukkah 16**

**Hiramasa Ceviche\* • Grilled Pineapple | Coconut Leche de Tigre | Crispy Tortillas 26**

**Gambas al Ajillo • Wild Shrimp Co. Mexican Shrimp | Paprika Garlic Butter | Serrano Cruda | ~~Noble Bread~~ 26**

**Saltspring Mussels • Spanish Chorizo | Jalapeño Citrus Broth | ~~Noble Bread~~ (limited quantity) 26**

**Faroe Island Salmon Tacos\* • Yuzu Kosho Aioli | Seasonal Citrus | Pink Peppercorn | Corn Tortillas 22**

**Duroc Pork Belly Tacos • Tomato Jam | Toasted Peanut | Corn Tortillas 20**

**Skirt Steak Tacos • Cascabel Salsa | Avocado Relish | Cotija | Corn Tortillas 24**

**Carnitas Empanada • Duroc Pork Confit | Onion Marmalade | Manchego | Salsa Verde | Manzana Chile 21**

**Tlayuda • Smoked Green Chile Pork | Black Bean Puree | Romaine | Tomatillo Nam Prik | Manchego 20**

**Smoked Half Chicken • Tomatillo Nam Prik | Seasonal Stone Fruit | Chiltepin | Peanut Mole 38**

**Adobo Duroc Pork Chop\* • Aguacate | House Escabeche | Chicharron | Pork Demi 52  
Hiramasa Collar\* • Smoked Tomatillo Salsa | Corn Tortillas (limited quantity) 28**

**Mesquite Grilled Prime Carne Asada Ribeye\* • Charred Onion | Habanero Pomme Purée | Chimichurri 72**

Vegan Menu

**Guacamole • Chips 15**

**Salsa Trio • Roasted Tomato | Cruda | ~~Habanero~~ | Chips 12**

**White Bean Puree • ~~Crispy Short Rib~~ | Herb Salad | Flour Tortilla (\*dressing contains fish sauce) 16**

**Shaved Brussel • ~~Bacon Lardon~~ | Date | Roasted Chile Vinaigrette | ~~Cotija~~ 17**

**Calabacitas • Grilled Mexican Squash | Cilantro Pesto Crema | Salsa Tatemada | Cashew Dukkah 16**

Vegetarian Menu

**Guacamole • Chips 15**

**Salsa Trio • Roasted Tomato | Cruda | Habanero | Chips 11**

**White Bean Puree • ~~Crispy Short Rib~~ | Herb Salad | Flour Tortilla (\*dressing contains fish sauce) 16**

**Papas Verde • ~~Green Chorizo~~ | Crispy Fingerlings | Tomatillo Salsa | Asadero 16**

**Shaved Brussel • ~~Bacon Lardon~~ | Date | Roasted Chile Vinaigrette | Cotija 17  
Romaine • ~~Buttermilk Dressing | Mexican Sriracha~~ | Parmesan | Noble Bread Crumbs 16**

**Elote • Chorizo Butter | Lime Creme Fraiche | Toasted Chiles 11**

**Calabacitas • Grilled Mexican Squash | Cilantro Pesto Crema | Salsa Tatemada | Cashew Dukkah 16**

Dairy Free Menu

**Guacamole • Chips 15**

**Salsa Trio • Roasted Tomato | Cruda | ~~Habanero~~ | Chips 12**

**White Bean Puree • Crispy Short Rib | Herb Salad | Flour Tortillas 16**

**Karaage • Aji Amarillo | Citrus Gastrique | Togarashi | Lime 17**

**Shaved Brussel • Bacon Lardon | Date | Roasted Chile Vinaigrette | ~~Cotija~~ 17**

**Calabacitas • Grilled Mexican Squash | Cilantro Pesto Crema | Salsa Tatemada | Cashew Dukkah 16**

**Hiramasa Ceviche\* • Grilled Pineapple | Coconut Leche de Tigre | Crispy Tortillas 26**

**Faroe Island Salmon Tacos\* • Yuzu Kosho Aioli | Seasonal Citrus | Pink Peppercorn | Corn Tortillas 22**

**Duroc Pork Belly Tacos • Tomato Jam | Toasted Peanut | Corn Tortillas 20**

**Skirt Steak Tacos • Cascabel Salsa | Avocado Relish | ~~Cotija~~ | Corn Tortillas 24**

**Adobo Duroc Pork Chop\* • Aguacate | House Escabeche | Chicharron | ~~Pork Demi~~ 52  
Hiramasa Collar\* • Smoked Tomatillo Salsa | Corn Tortillas (limited quantity) 28**

**Mesquite Grilled Prime Carne Asada Ribeye\* • Charred Onion | ~~Habanero Pommes Purée~~ | Chimichurri 72**

**Some changes and modifications to this menu will politely be declined. Please be advised although we try to accommodate allergy requests, we are not a gluten free or nut free kitchen. 22% gratuity will be added to checks for parties of 6 or more.**

**\*Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.**