



Dinner 5pm - Close

Appetizers

Escabeche de la Casa - \$16

charred jalapeños, castelvetro olives, mint, carrots, fennel, radish, local vegetables, cannellini bean & hominy hummus, served with house-made plantain chips.

Aguachile Rojo de Camarones - \$22

purple tomatillo, citrus poached red peppers, house-seasoned tortilla chips & plantain chips, citrus marinated shrimp, radish, fresh orange, red onion, and sliced banana pepper.

Ceviche - \$22

crispy tortilla chips, escabeche, cilantro, citrus-marinated fresh dorado, avocado goat cheese smear, radish, purple tomatillo verde

Camarones Tempura - \$22

masa and rice flour tempura shrimp, chipotle sauce, sliced banana peppers, fresh orange segments, cilantro, cilantro oil.

Bluefin Crudo de Atun - \$38

fresh bluefin tuna, citrus, avocado, radish, cilantro oil, plantain chips, citrus vinaigrette, poblano ash, banana peppers, fresh mint, and italian parsley.

Alitas de Pollo Salmuera de Ceniza - \$23

Apple wood ash buttermilk brined jumbo chicken wings, crispy white masa crust, cojita, house-made cholula buffalo, burro frito sauce, cilantro & shaved radish

ENSALADAS (SALADS)

Add: grilled dorado 4oz \$10, grilled chicken thigh 5-6oz \$8.50, or 5 marinated grilled shrimp \$8.50

Ensalada de Rábano y Remolacha - \$16

braised radish, citrus poached beet, roasted poblano-avocado goat cheese smear, arugula, fresh mint, cilantro, citrus vinaigrette, feta, and garlic confit oil.

Ensalada Caesar a la Valle - \$16

butter lettuce & green cabbage, fresh egg, caesar dressing, tajin seasoned torta croutons, cotija cheese, beet cured egg, sardines.

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical conditions**

PLATOS PRINCIPALES (ENTREES)

Tacos de Portobello - \$22

grilled portobello, braised radish, feta cheese, pico de bruschetta, avocado and diced sweet onion.

Tacos Birria de Cordero en Leche - \$24

reverse-seared milk-braised lamb birria, fresh masa tortilla, oaxaca cheese, cilantro, sweet onion, cabbage & lettuce slaw, pico de bruschetta, shaved radish served with consommé

Tacos de Camarones Tempura - \$23

house lager masa & rice flour tempura shrimp, citrus cabbage slaw, chipotle aioli, pico de bruschetta, shaved radish & cotija cheese

Tacos de Carne Asada - \$26

roasted pineapple ancho-agave marinated steak, pico de bruschetta, pineapple salsa, shredded cabbage, lettuce slaw, avocado & cotija cheese

Torta de Cordero y Champiñones - \$23

lamb and oyster mushroom smash burger, caramelized torta bun, escabeche remoulade, melted oaxaca cheese, shredded lettuce, shaved Yakima sweet onions, sliced tomato, and radish pickles.

Grilled Dorado - \$35

grilled dorado, israeli couscous, garbanzo beans, hominy, cilantro oil, carrot coriander puree, shaved radish.

Pork Tenderloin - \$29

marinated with apple cider, cilantro, served with apple butter purée, cilantro couscous, citrus poached beets, tangerines and locally sourced apples from Cornerstone Ranches

GUARNICIONES (SIDES)

Escabeche de la Casa - \$7

charred jalapeños, castelvetro olives, mint, carrots, fennel, radish, local vegetable, cannellini bean & hominy hummus with plantain chips, crispy white corn tortilla chips.

Verduras de Temporada - \$12

masa & rice flour tempura, seasonal vegetables, garlic confit oil, cilantro and italian parsley, chipotle aoli

Papas Fritas con Salsa "Burro Frito" - \$10

crispy french fries, cilantro, feta cheese, burro frito sauce.

Cilantro Israeli Couscous - \$10

cilantro pea stew, large israeli couscous, garlic confit, sliced banana pepper

Roasted Elote & Olive - \$13

roasted corn, castelvetro olive, cotija, garlic confit, sliced habanero pepper, cilantro oil, italian parsley, fresh cilantro, poblano ash crema.

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