



Lunch 11am - 3:30pm

APPETIZERS

Escabeche de la Casa - \$13

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

Chips de Plátano - \$11

house-made plantain chips, poblano ash crema, feta cheese

Papas Fritas de Birria de Cordero - \$18

crispy french fries, milk braised lamb birria, rendered consommé, oaxacan cheese, cilantro, onion, burro frito sauce.

Camarones Tempura- \$18 3ea

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

Agua Chile Rojo de Camarones - \$22

purple tomatillo & citrus poached red peppers, house seasoned tortilla chips, citrus marinated shrimp, radish, habanero peppers, red onion, sliced banana pepper.

Ceviche Verde Dorado - \$22

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

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 - \$15

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

Ensalada Caesar a la Valle - \$15

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)

served with plantain chips.

+ crispy white corn tortilla chips topped with charred poblano ash crema & feta.

Torta de Cordero y Champiñones - \$22

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

Torta de Verduras a la Parrilla - \$19

grilled seasonal local vegetables, caramelized torta bread, escabeche remoulade, radish pickles, garlic confit oil, pico de bruschetta, cotija & oaxaca cheese.

Torta de Dorado a la Parrilla - \$19

grilled dorado, escabeche remoulade, citrus vinaigrette tossed shredded lettuce and cabbage, radish pickles, sliced banana pepper, tomato, shaved sweet onion, fresh cilantro

TACOS

2 per order, served with plantain chips.

+ crispy white corn tortilla chips topped with charred poblano ash crema & feta.

Tacos de Portobello - \$19

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

Tacos Birria de Cordero en leche - \$20

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 - \$20

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

Tacos de Dorado - \$21

grilled dorado, citrus cabbage & lettuce slaw, avocado, cilantro, radish, pineapple salsa

Tacos de Carne Asada - \$22

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

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