

A vibrant watercolor illustration featuring two skulls and various flowers. The top-left skull is rendered in shades of purple and blue. The bottom-center skull is primarily blue and white. The composition is filled with colorful flowers, including large pink and yellow peonies, smaller red and orange blossoms, and clusters of purple and pink flowers. The background consists of soft, blended washes of blue, yellow, and pink.

CITRUS & SALT
COASTAL MEXICAN

RAW BAR

OYSTERS ON THE HALF SHELL* (GF)

rotating varieties; ask your server for today's selection 3./each

TECATE POACHED PEEL & EAT SHRIMP*

prickly pear mignonette, Valentina cocktail sauce, atomic horseradish cream 4./each

DAILY CEVICHES*

rotating varieties; ask your server for today's selections 14.

DUCK CONFIT FLAUTAS 10.

mole poblano, avocado, tomatillo salsa, shredded cabbage, queso fresco

GRILLED STREET CORN 8.

flaming hot cheeto crumbs, smoked mayonnaise, cotija

CHILAQUILES (GF) 12.

goat cheese queso, salsa de rojo, crème fraiche

TEQUILA & CHIPOTLE STEAMED MUSSELS* 13.

house chorizo, fideos, grilled bread

CRISPY CHICKEN WINGS (GF) 11.

roasted green chiles, refried black beans, white bbq sauce

SIMPLE JONAH CRAB TOSTADAS (GF) 16.

sliced avocado, fried leeks

PASILLA BRAISED BEEF CHEEK (GF) 12.

butternut purée, wild mushrooms, prickly pear jus

PAN-SEARED SEA SCALLOPS (GF) 14.

almond jam, gooseberry salsa, candied chiles

WARM AGAVE GLAZED BLUE CORNMEAL BISCUITS 14.

smoked canela butter & poblano-pepperjack spread

LITTLE GEM SALAD (GF) 9.

granny smith apple, cojita cheese, avocado, jalapeño vinaigrette, spiced peanuts

BABY ARTISAN LETTUCE SALAD* 9.

pico de gallo, esquite corn, Oaxacan string cheese

CRAB & CACTUS CHOWDER 9.

tapioca, tequila, tortilla strips

CHAR-GRILLED OCTOPUS (GF) 14.

fried potatoes, salsa verde, shaved fennel, citrus

CRISPY ARROZ CON POLLO CROQUETTES 10.

chicken fat mayo, shaved cabbage salad

FRESH MADE JALAPEÑO KETTLE CHIPS & GUACAMOLE (GF) 12.

minced onion, cotija, cilantro (kick it old school & ask for our hand-cut tortilla chips)

CRISPY COCONUT SHRIMP 14.

Jason's BBQ sauce, jalapeño hot sauce, grilled lime

TWO BEER-BATTERED FISH TACOS 10.

radish, green tomato salsa, cracked pepper aioli

TWO PORK BELLY CHICHARRONE TACOS (GF) 10.

yucatan mayo, shredded lettuce, pickled onions

DESSERTS

"CHURRO" BITES 10.

vanilla dulce, mezcal chocolate

DOLE WHIP (GF) 7.

pineapple sorbet, fresh crushed pineapple
~ADD AGED RUM +4.~

SOFT SERVE SORBET OF THE DAY 5.

salted pretzel cone

EXECUTIVE CHEF JASON SANTOS | CHEF DE CUISINE GIAN-PATRICK MAGGIO

**These items may be cooked to order or served raw/undercooked. *Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.*

(GF) These items are gluten-free or can be modified to be served gluten-free.