

# RAW BAR

## OYSTERS ON THE HALF SHELL\*

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

## AHI TUNA CEVICHE\*

fresh pineapple, ají amarillo vinaigrette, candied jalapeño, taro chips 14.

## FRESH MADE JALAPEÑO KETTLE CHIPS & GUACAMOLE

minced onion, cotija cheese, cilantro 12.

- kick it old school & ask for our hand-cut tortilla chips •
- add veggies +2. •

## BRUNCH CHIMICHANGA

scrambled eggs, broken rice, poblano queso, salsa, home fries 14.

## BREAKFAST QUESADILLA

scrambled eggs, roasted pepper salsa, cucumber-radish salad 13.

## FRIED CHICKEN & WAFFLE TACOS

blue corn & tequila waffles, spicy agave syrup, avocado butter, watermelon pico de gallo 18.

## BABY ARUGULA & GOLDEN BEET SALAD

chipotle yogurt, candied kumquats, pumpkin seed crunch 9.

## PULLED PORK, CHEDDAR & REFRIED BEAN EMPANADAS

burnt tomato salsa, lemon crema 9.

## WARM AGAVE GLAZED BLUE CORNMEAL BISCUITS

hibiscus-honey butter & poblano-pepperjack spread 14.

## GRILLED STREET CORN

flamin' hot cheeto crumbs, smoked mayonnaise, cotija cheese 8.

## AVOCADO BENEDICT\*

warm biscuit, bacon jam, pico de gallo, chipotle hollandaise 14.

## CHILAQUILES ROJO\*

sunny-side up eggs, goat cheese, crème fraîche 13.

## NEW ENGLAND LOBSTER TACOS

smashed avocado, black pepper, brown buttered crumbs 16.

## HAMACHI CRUDO TOSTADA\*+

miso, ruby red grapefruit, toasted nut salsa 15.

## CRISPY CHILE-LIME WINGS

charred onion & blue cheese relish, green onion ranch 12.

+ CONTAINS NUTS

## SIDES

### TWO EGGS\*

3.

### HOME FRIES

3.

### JALAPEÑO BACON

3.

### PICO DE GALLO

4.

### GRILLED BREAD

3.

### CUCUMBER-RADISH SALAD

4.

### GRILLED AVOCADO

4.

## SOFT SERVE SORBET OF THE DAY

salted pretzel cone 5.

## "CHURRO" BITES

vanilla dulce, mezcal chocolate 10.

## DESSERTS

### DOLE WHIP

pineapple sorbet, fresh crushed pineapple 7.  
• add aged rum +4. •

### SOFT SERVE MIMOSA

soft serve sorbet of the day with a cava split 13.

EXECUTIVE CHEF JASON SANTOS

\*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.



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