

starters

arancini

spiced arborio rice, jack & oaxaca cheeses, roasted red pepper sauce

tlacoyo

spice-roasted kabocha squash, butternut cream, queso fresco, pomegranate, mint

taquitos

green-chili braised pork, guacamole, salsa cascabel, crema, house pickles, cotija, cilantro

entrees

taco duo *choose two tacos from below, served with rice & beans or wild greens salad*

chicken tinga: chipotle braised chicken, red onion, cilantro, cotija

carnitas: guacamole, salsa verde, onion

hongos asados (v): grilled oyster mushroom, salsa cascabel, avocado, onion

tofu 'bánh mì' (v): cilantro, pickled daikon, carrot, & cucumber, jalapeño, herbed aioli

squash enchiladas

spice-roasted butternut and kabocha squash, queso fresco, butternut cream,
spiced pepitas, pomegranate, crema

prawn enchiladas

lobster bisque, fennel, lemon, fresno chili, crema negra

pozole

rich guajillo broth, braised pork shoulder, hominy, cabbage, radish, avocado, tostada

desserts

churros

classic churros with xocolati chocolate

tetela (v)

spiced apple compote, whipped crème

cocktails

classic margarita • blood orange margarita • horchata (na)