

GLUTEN FREE MENU

FOR THE TABLE

GUACAMOLE

add 3 salsas: *verde cruda, salsa roja, salsa negra** \$1.95

CLASSIC 17.95 | tomato, onion, cilantro, jalapeño, garlic, lime **V**

SWEET & SPICY 17.95 | pineapple, papaya habanero, three cheeses **VG**

SMOKY 17.95 | pork belly, sweet potato, chipotle

GUACAMOLE SAMPLER 26.95

SIETE SALSAS 8.95

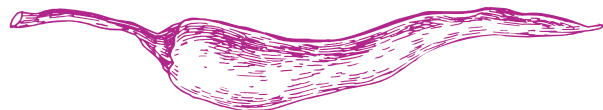
sampling of our 7 signature house-made salsas staged from mildest to hottest: avocado, verde, roja, negra*, macha*, morita, habanero papaya

ADOBO RUBBED CAULIFLOWER STEAK 9.95 VG
cilantro pesto, chili oil, cotija cheese

QUESO FUNDIDO 12.95 | oaxaca, chihuahua and asadero cheeses
add carne, shrimp or braised beef +5
chicken tinga or chorizo +3 | jackfruit or rajas +2

BLACK BEAN DIP 7.95 | queso fresco, pico de gallo **VG**

CHICHARRONES 9.95 | served with charred jalapeño aioli



SOUP & SALAD

CHICKEN TORTILLA SOUP 7.95

tomato, cilantro, rice, Mexican crema, crispy tortilla strips

BUTTERNUT SQUASH BISQUE 7.95 VG

roasted pumpkin seeds, Mexican crema, cilantro

ENSALADA MIXTA 14.95 VG

mixed greens, pickled onion, cucumber, tomato, cilantro, watermelon radish, asadero and cotija cheese, citrus vinaigrette

HARVEST SALAD 16.95 VG

roasted sweet potato, apple, pepitas, pomegranate seeds, goat cheese, cider vinaigrette

BURRITO BOWLS

choice of braised beef, chicken tinga, pork carnitas, or jackfruit tinga | carne asada or shrimp +7

TORO BURRITO BOWL 16.75

yellow rice, black beans, three cheeses, pico de gallo, salsa verde, chipotle aioli, Mexican crema

FAJITA BURRITO BOWL 18.75

sautéed peppers and onions, yellow rice, black beans, smothered with queso fundido and salsa ranchera

SURF AND TURF BURROTE BOWL 28.95

(giant burrito) carne asada, shrimp, yellow rice, black beans, oaxaca, chihuahua, asadero and cotija cheeses, pico de gallo, salsa verde, chipotle aioli, Mexican crema

ADD GUACAMOLE +4 | ADD QUESO +4

STREET TACOS

*3 per order, served on white corn tortillas
choice of protein, served street style with onion,
cilantro, lime and house taco sauce*

PORK CARNITAS 14.95

CHICKEN TINGA 14.95

LAMB BARBACOA 18.95

CARNE ASADA 18.95

SPECIALTY TACOS

*3 per order, served on blue corn tortillas
make it into a meal with rice and beans | +5
mix and match any tacos 22.95
jackfruit tinga (vegan) can be substituted on any taco*

SHRIMP AL AJILLO 19.95

garlic butter shrimp cooked in chile de arbol and white wine; cabbage, habanero papaya salsa, garlic lime aioli

BRAISED BEEF 17.95

pickled onion, cotija cheese, salsa negra*

SWEET POTATO 15.95 VG

goat cheese, corn, huitlacoche (Mexican truffle), salsa negra*

*Item contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *We cannot guarantee zero cross-contamination with wheat, eggs, peanuts, tree nuts or milk; please speak with your server about allergies in advance | Parties of 5 or more will have 20% gratuity added | Ask us about gluten free options or making your choice gluten free.

ENTRÉES

PLANCHA FIRED STEAKS

100% angus beef, served with cilantro rice, black beans, warm blue corn tortillas, pico de gallo, salsa macha*, Mexican crema

SKIRT STEAK 32.95

RIBEYE STEAK 37.95

PLANCHA FIRED FAJITAS

served with cilantro rice, black beans, 4 warm blue corn tortillas, peppers, onions, garlic chili butter, lettuce, 3 cheeses, Mexican crema, pico de gallo, salsa verde

CHICKEN 24.95

SHRIMP 26.95

STEAK 29.95

CHICKEN AND SHRIMP 27.95

STEAK AND SHRIMP 33.95

STEAK AND CHICKEN 31.95

STEAK, CHICKEN AND SHRIMP 36.95

STEAK ADDITIONS

BUTTERS: CHORIZO, HUITLACOCHÉ OR POBLANO & GARLIC \$3.95

VEGETABLES: PEPPERS & ONIONS, OR CHARRED JALAPEÑOS \$2.95

PROTEINS: SHRIMP AL AJILLO OR CHORIZO LINK \$6.95

MIXED GRILL MOLCAJETE 39.95

skirt steak, shrimp & grilled chorizo with charred pepper, onion & tomato, served with yellow rice, refried beans, blue corn tortillas

SIGNATURE PLATES

served with yellow rice, refried beans, warm blue corn tortillas

CHICKEN CHIPOTLE 23.95 grilled chicken breasts, peppers, onions, chipotle cream sauce

ROASTED SNAPPER IN BANANA LEAF 29.95 yuca hash, roasted plantain cream sauce, preserved lemon pico de gallo
*not served with yellow rice, refried beans

CHICKEN TINGA ENCHILADAS 24.95 oaxaca, chihuahua and asadero cheeses, salsa ranchera, salsa verde, cilantro crema

ANCHO DUSTED FILET MIGNON 39.95 adobo roasted cauliflower, charred poblano cream sauce, chorizo butter
(not served with rice and beans)

SIDES FOR TWO

FRIED SWEET PLANTAINS 6.25 | caramelized, cotija cheese **VG**

CRISPY FRIED POTATOES 5.95 | chipotle aioli **VG**

CHARRED SWEET POTATO 7.25 | chorizo, crema, scallion

CILANTRO RICE 4.95 | poblano, onion, garlic **VG**

BLACK BEANS 4.95 | onion, cilantro **V**

REFRIED BEANS 4.95 | pinto beans, epazote, cotija cheese

YELLOW RICE 4.95 | achiote, lime **VG**

DESSERTS

FLAN 9.95 | sweet vanilla custard, light caramel sauce

SORBET 5.95 | raspberries, tajin

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