

# 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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