



SMALL PLATES - GUACAMOLES 5

Tradicional	\$7.50
tomato, white onion, cilantro, jalapeño	
Roasted Garlic Crab	\$8.50
roasted garlic crab and tomato	
Poblano And Goat Cheese	\$8.50
poblano pepper and goat cheese	
Pomegranate Cranberry	\$8.50
Los Cuatro	\$12.50
sampler of all four guacamoles	

BOTANAS, DEL MAR 12

Ceviche Clásico	\$9.50
lime marinated scallops and seasonal white fish mixed with avocado, chile serrano, tomato, cilantro and onions, served over crispy corn tostadas	
Atun Y Papas	\$12.00
seared saku tuna, roasted new potatoes, arugula, chimichurri	
Empanadas De Huitlacoche	\$8.50
mexican corn truffle, deconstructed street-vendor corn, truffle oil, puff pastry	
Ostiones A La Diabla	\$8.00
1/2 dozen oysters lightly baked with diablo aioli, chives	
Duck Chilaquiles	\$9.00
corn tortilla cooked in red chile sauce, duck confit, onions, queso fresco, cilantro, sunny side up egg	
Mussels Al Coco	\$8.00
baker's dozen tequila steamed mussels, tomatillo butter, coconut, habanero, pico de gallo, crostini	
Empanadas De Cochinita	\$8.50
annatto and sour orange marinated shredded pork shoulder, pickled onions, habanero salsa, puff pastry	
Ensalada De Camaron	\$9.00
poached shrimp, mixed greens, pico de gallo, avocado, cucumber, radish, lemon vinaigrette	

Betabel Salad	\$8.00
roasted beets, herb goat cheese, mixed greens, agave vinaigrette	
Pato Salad	\$9.00
duck confit, mixed greens, avocado, cucumber, radish, ahogada vinaigrette	
Sopa Del Dia	\$9.00
please ask your server for today's selection.	
Patatas A Lo Pobre	\$7.00
roasted new potatoes, garlic, butter, jalapeno, bell pepper, soft-boiled egg, queso fresco	

CHEF'S SPECIALTIES 8

Pato En Fig Mole	\$24.00
seared duck breast, truffled mashed potatoes, green beans, arugula, pickled onion, radish, mission fig mole	
Salmon Y Jaiba	\$19.00
seared crispy skin salmon, crab-mashed potatoes, deconstructed molcajeteadas salsa	
Vegetales Y Chimichurri	\$16.00
sauteed portobello-fingerling potato-asparagus-swiss chard, goat cheese, baby carrot, fresh tomato and chimichurri sauce	
Birria De Borrego	\$22.00
lamb osso bucco, arugula, tomato, black beans, traditional birria sauce	
Duo De Mariscos	\$25.00
seared jumbo scallops, sauteed shrimp, chorizo polenta, mushroom medley, poblano cream sauce	
Filet Mignon A La Pimienta	\$35.00
10 oz. black pepper crusted filet mignon, fingerling potatoes, brussel sprout leaves, red pepper confit, bacon, three chile demi glace	
Herb Crusted Chuletas	\$20.00
herb-crusted pork chops, chipotle onion soubisse, sweet potato chorizo hash, roasted brussel sprouts	
Swordfish A La Parilla	\$19.00
grilled swordfish, roasted fingerling potatoes, sauteed swiss chard, chimichurri	

TACO PLATTERS 4

Pollo Al Pastor	\$15.00
chicken breast prepared al pastor style, sauteed onions, molcajeteadas salsa	
Pescado	\$14.00
seasonal white fish, poached shrimp cabbage slaw, habanero salsa fresca	
Arrachera	\$20.00
grilled skirt steak, cilantro, onions, grilled scallions, chiles toreados guacatillo salsa	
Vegetal	\$14.00
grilled yellow and green zucchini, roasted portobello mushroom, chihuahua cheese, fresh tomato, molcajeteadas salsa	

EXTRAS 4

Mexican Crema	\$1.00
Guacamole	\$1.50
Shredded Chihuahua Cheese	\$1.00
Pico De Gallo	\$1.50

DESSERTS 5

Pan De Natas	\$8.00
butter-cream bread custard with mildly sweet zest-pulp marmalade and a rustic chocolate-clove-cinnamon ice cream	
Buñuelos Con Frutas	\$8.00
small tower of crunchy flour sheets served with two fruit pastry creams and fresh seasonal fruits finished with piloncillo syrup	
Flan De Coco Y Papaya	\$8.00
coconut and 18-month cured cheese flan with candied papaya	
Pastel De Queso Y Mango En Escabeche	\$8.00
creamy cheesecake with chunks of sweet and sour pickled mango	
Trio De Helados	\$8.00
three homemade ice creams or sorbets: selection of the day, ask your server	