

APERITIVOS

CHIPS & SALSA	4	CEVICHE DE CAMARON	19
<i>Spicy green salsa available upon request (+2)</i>		<i>Lime-pickled Mexican Gulf shrimp, lump crab, spicy tomato broth</i>	
GUACAMOLE & CHIPS	14	CABO WHITE FISH CEVICHE	20
<i>Fresh pomegranate, queso fresco, made-to-order chips</i>		<i>Aji amarillo, striped seabass, fresh citrus juice, avocado</i>	
GUACA-CRAB "JARACHO"	22	GUAJILLO BEEF TAMAL	14
<i>Freshly-made guacamole topped with citrus warm lump crab, diced mango, and crispy plantain chips</i>		<i>Shredded beef, Mexican cream, red chile sauce</i>	
TORTILLA MIGAS	12	GRILLED BONE MARROW ELOTE	16
<i>Scrambled eggs, marinated pork al pastor strips, smoked aioli</i>		<i>Zesty cornbread, Mexican creamy corn, cilantro, chives</i>	
AGUACATE FRITO (AVOCADO FRIES)	14	GRILLED VEGETABLE BREAKFAST TACO	12
<i>Preserved lemon dipping sauce, pomegranate seeds, cilantro lime salt</i>		<i>Zucchini, yellow squash, mushrooms, scrambled egg whites, avocado, serrano rajas</i>	
PORK CHICHARRÓN	16	SEAFOOD-POTATO CROQUETTES	14
<i>Maple and mezcal glazed pork belly, roasted cauliflower-pea mash, house-pickled jalapeños</i>		<i>Potato stuffed with seafood, smokey cream sauce, mirasol lime aioli, lime wedge</i>	

ENCHILADITAS

Single-rolled enchiladas | Add egg +2

MOLE CON POLLO ASADO	14	BRAISED BEEF SUADERO	15
<i>Dark mole Oaxaca, maduro, grilled chicken, sesame seeds</i>		<i>Slow braised brisket, peppers and onion escabeche, cheese chicharrón, charred pasilla pepper sauce</i>	
PACIFIC MEXICAN SHRIMP	16	MEXICAN SUCCOTASH	13
<i>Adobo marinated shrimp, watercress, cotija cheese, pepitas, green tomatillo sauce</i>		<i>Yellow squash, zucchini, corn, green beans, grated soybean, green mole sauce</i>	
SALMON CRAB	16		
<i>Jack cheese, lemon sour cream, scallions, cilantro, smoked morita chile cream sauce</i>			

SOPA Y ENSALADAS

Salad add-ons: chicken breast +4 or carne asada +6

TRADITIONAL RED MENUDO SOUP	12	RED TULUM QUINOA SALAD	16
<i>Three times cleaned tripe soup, hominy, oregano, lime wedge, hot salsa on side</i>		<i>Infused organic red quinoa, sliced asparagus, heirloom tomato, agave vinaigrette</i>	
CREAMY CHIPOTLE CAESAR SALAD	14	ICEBERG GAJO SALAD	24
<i>Romaine, cherry tomato, queso fresco, corn, cornbread croutons</i>		<i>Creamy crab mojo, heirloom tomato, olive, capers, red onion</i>	

PLATILLO PRINCIPAL (ENTREE)

GRILLED CARNE ASADA & EGGS	22	BREAKFAST QUESA-BURRITO	18
<i>Seville orange marinated prime skirt steak, potato brava, green guacachile salsa</i>		<i>Chorizo scrambled eggs, jack cheese, aji amarillo aioli</i>	
LUMP CRAB CAKE	22	SUCCOTASH GREEN MOLE CHILAQUILES	18
<i>Poached egg with lime hollandaise, avocado, red onion escabeche, chipotle adobo</i>		<i>Yellow squash, zucchini, corn, green beans, grated soybean</i>	
SEARED POLLO BORRACHO	26	CHICKEN CHILAQUILES VERDES	17
<i>Mexican beer marinated free ranch chicken, green acadera (sorrel) potato, baked tomato chimichurri</i>		<i>Sunny side up eggs, tomatillo sauce, queso fresco, cilantro, Mexican cream</i>	
FRESH SLICED FRUIT PLATTER	17		
<i>Assorted seasonal fresh melon, berries</i>			

POSTRES

PRICKLY PEAR FLAN	11	CHURROS	11
<i>Gran marnier, prickly pear sauce, whipped cream</i>		<i>Stuffed with goat's milk caramelo, served with whipped cream, vanilla bean ice cream</i>	
TRES LECHES	9		
<i>Whipped cream, cajeta</i>			

= Vegan | = Vegetarian | = Gluten-Free

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please alert your server of any food allergies. 18% gratuity applied for parties of 6 or more. Concept by Wild Thyme Group: www.WildThymeGroup.com*