

PATIO

Eat. Sip. Watch.

MODERN MEXICAN CUISINE

Selection of Salsas

**CHARRED SALSA VERDE | TOMATILLO-AVOCADO
TOASTED CHILE DE ÁRBOL | PINEAPPLE & TOASTED CHILE**
Choice of one salsa, served with tortilla chips & crispy pork skins **5.00**

Appetizers

ROCK SHRIMP CEVICHE* GF aguachile, cucumber, radish, red onion	17.00
HAMACHI CRUDO* GF shaved serrano pepper, mango, cucumber, cilantro, yuzu dressing	18.00
QUESADILLA avocado, mexican crema, charred salsa verde add chicken 6.00 carnitas 8.00 carne asada* 8.00	13.00
NACHOS queso fresco, guacamole, jalapeño, pico de gallo, black beans, cilantro crema, choice of salsa add chicken 6.00 carnitas 8.00 carne asada* 8.00	14.00
CHICKEN FLAUTA avocado, mexican crema, charred salsa verde	15.00

Salads

AVOCADO CAESAR SALAD 15.00 romaine lettuce, cotija cheese, crispy tortilla strips, creamy avocado dressing	15.00
TACO SALAD 15.00 mixed greens, crispy corn tortilla strips, roasted corn, black beans, queso fresco, radish, avocado, cilantro-lime vinaigrette	15.00

Sides

ESQUITES GF V 8.00 charred corn, chiles, cotija cheese, tajín, creamy lime-cilantro dressing	8.00
ARROZ VERDE GF V 8.00 chile, cilantro	8.00
FRIJOLE CHARROS GF V 8.00 chorizo, chiles, tomatoes	8.00
PATATAS BRAVAS V 8.00 ají verde, crema, cotija cheese, cilantro, tajín	8.00

Entrées

STREET TACOS chicken 17.00 shrimp 19.00 carnitas 18.00 carne asada* 19.00 mahi-mahi 19.00 served with onions & cilantro, choice of salsa	
CHICKEN TAMALES 15.00 salsa, cotija cheese, avocado, pickled onion, cilantro crema	15.00
CARNE ASADA* 26.00 guajillo chile rub-grilled ribeye, roasted spring onion, salsa de molcajete	26.00
SIZZLING FAJITAS chicken 21.00 skirt steak* 26.00 shrimp 26.00 bell peppers, onions, choice of flour or corn tortillas, choice of salsa	

Desserts

CHURROS V 10.00 mexican chocolate sauce, cinnamon sugar	10.00
FLAN GF V 12.00 spiced caramel	12.00
SOPAPILLAS V 10.00 honey, powdered sugar	10.00

GF – Gluten-Free **V** - Vegan

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Our products are prepared on shared equipment and in the same kitchen area and we cannot guarantee that cross-contact with allergens will not occur.

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Patio Specialty Cocktails

ULTIMATE PATIO MARGARITA 16

Don Julio Blanco Tequila, Cointreau, fresh lemon and lime juice, agave syrup

SERRANO PEPPER MARGARITA 16

Flecha Azul Blanco Tequila, Cointreau, fresh lemon and lime juice, fresh spicy serrano pepper

DRAGON FRUIT MARGARITA 16

Patrón Silver Tequila, Cointreau, dragon fruit, fresh lemon and lime juices, black rock salt rim

PEARTINI 16

Belle de Brillet Pear, The Botanist Gin, lemon juice, La Marca Prosecco float

M HURRICANE 15

Bacardí Superior White Rum, Mount Gay Eclipse Rum, orange, lime, cherry and passion fruit juices

SANGRIA 15

Red wine, Rémy Martin V, Cointreau, orange and lemon juices, simple syrup, fresh fruit

BAYBREEZE 14

Ketel One Vodka, cranberry and pineapple juice

MEXICAN OLD FASHIONED 16

Dos Hombres Mezcal, Bulleit Rye, agave syrup, chocolate bitters

BLACKBERRY MOJITO 15

Bacardí Superior White Rum, fresh mint, lime, agave syrup, sparkling water

WHISKEY SOUR 16

Woodson Whiskey, sweetened lemon and lime juices

HIBISCUS LEMONADE 16

Wheatley Vodka, hibiscus tea, agave syrup, lemon juice, sparkling water

Mocktails 7

HIBISCUS PALMER

Hibiscus tea and lemonade

NO-JITO

Mint, lime, simple syrup, soda water