



## EASTER DINNER

### COMPARTIR

#### House Made Guacamole & Fire Roasted Salsa 18

Cilantro, Tomato, Red Onion, Tortilla Chips

#### Roasted Heirloom Carrots 16

Fresno Pepper Romesco, Panela  
Whipped Local Honey Crema

#### Esquites (Fire Roasted Street Corn) 16

Mexican Crema, Queso Fresco, Garlic Mayo  
Fried Serrano

#### Crab Cakes 22

Jumbo Lump, Roasted Poblano Tartar Sauce  
Pickled Cucumbers, Arugula

#### Ancho Dusted Fried Calamari 19

Shishito Peppers, Yuzu Aioli, Chipotle Tomato Salsa

#### Quesadilla 16

Roasted Poblano Crema, Queso Fresco, Escabeche  
Vegetables Charred Tomatillo Salsa

**Add:** Chicken +4 Steak +6

### SOUP & GREENS

#### Strawberry and Burrata 19

Wild arugula, ver jus, basil

#### Charred Heirloom Tomato Soup 14

Crema, Parmesan Bread crumbs

#### Chopped Caesar Salad 17

Avocado, Cotija, Pickled Onion, Pepita  
Toasted Sourdough, Cascabel Caesar Dressing

**Add:** Chicken +4 Steak +6 Salmon +9

#### Garden Salad 16

Radish, Heirloom Carrot, Cherry Tomato, Beet  
Manchego, Shaved Fennel, Sherry Vinaigrette

**Add:** Chicken +4 Steak +6 Salmon +9

### MAINS

#### The Mayan Burger 24

8oz Natural Beef Patty, Escabeche, Pepper Jack  
Arugula, Roasted Tomato, Roasted Guajillo  
Mayo, Brioche

**Add:** Valentina Piloncillo Bacon +3

#### Faroe Island Seared Salmon 36

Tamarillo Glaze, Carrots & Peppers  
Poblano Cream, Peruvian Potato

#### Grilled Jumbo Baja Shrimp 38

Diabla Miso Sauce, Bok Choy, Broccolini  
Murasaki Sweet Potato

#### Shrimp & Crab Crepes 42

Pepperjack, Ancho Brandy Cream, Pickled Carrots

#### Lobster Cavatelli 44

Melted Leeks, Wild Mushrooms, asparagus, Lemon  
Brown Butter

#### New Zealand Lamb Chop 52

Roasted Figs, Broccolini, au gratin Potato, Fig Glaze

#### Ropa Vieja 40

Braised Short Rib, Black Beans, Roasted Peppers  
Onions, Escabeche, Caramelized Plantains  
Cilantro Crema

#### 22 oz Creekstone Farm Bone-in Rib-Eye 92

Grilled Onions & Peppers, Crispy Potato  
Salsa Trio

#### Filet Mignon 50

Grilled Onions, Garlic Potato Puree  
Asparagus, Chipotle Miso Demi-Glace

#### Grilled Pollo Al Pastor 38

Roasted Pineapple, Avocado, Black Beans  
Cabbage Salad, Cilantro Crema

#### Maitake Mushroom 34

Grilled Cabbage, Chili Piquin Aioli  
Parmesan, Chimichurri

### 20% Gratuity will be added to all orders

*Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.*

**WARNING:** Plastic and vinyl items in this establishment can expose you to Di (2-ethylhexyl) phthalate which is known to the State of California to cause cancer and birth defects or other reproductive harm. For additional information go to [www.P65Warnings.ca.gov/hotels](http://www.P65Warnings.ca.gov/hotels)

### CEVICHEs & RAW BAR

#### Local Caught Fish Ceviche 20

Avocado, Cucumber, Red Onion, Serrano, Cilantro Oil

#### Ahi Tuna Crudo 22

Chipotle Ponzu, Sesame Macha  
Yuzu Daikon Radish, Escabeche

#### Ahi Poke Nachos 24

Avocado, Scallions, Jalapeno, Sweet Soy  
Spicy Aioli, Pickled Cucumber, Tobiko

### FUEGO TACOS

Three Soft Corn Tortilla Taco  
**Add Smashed Avocado \$3**

#### Pork Belly Taco 17

Salsa Verde, Yuzu Garlic Aioli, Pickled Onion

#### Skirt Steak Taco 18

Arbol Salsa, Cilantro, Onion

#### Soy Glazed Wild Mushroom Taco 16

Yuzu Mirin Aioli, Salsa Quemada, Manchego, Daikon

#### Grilled Fish Taco 17

Horseradish & Pepper Crema, Cucumber Slaw  
Salsa Fresca

#### Aji Amarillo Free Range Pollo Taco 16

Rajas, Queso Fresco, Salsa Verde

### SIDES

Garlic Mashed Potato 10

Fried Plantains 10

French Fries 9/ Make it Truffle +3

Broccolini with Crunchy Garlic 12

Roasted Carrots & Cabbage 12

### SWEET ENDINGS

#### Dulce de Leche Flan 14

Fresh Berries, Chantilly

#### Cinnamon Sugar Churro Loops 13

Vanilla bean Ice Cream, Chocolate

#### Tres Leche 14

Moist Sponge Cake, Sweet Milk, Seasonal Berries

#### Raspberry Cheesecake 15

Dark Chocolate, Whipped Cream

#### Moist Carrot Cake 15

Whipped cream cheese, brittle crumble

Scan QR Below to View our Drink  
Menu & Featured Cocktail List



20% gratuity will be added to parties of six or more.

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