



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

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, 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

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



CEVICHES & RAW BAR

Local Caught Fish Ceviche 18 Cucumber, Red Onion, Serrano, Cilantro Oil

Ahi Tuna Crudo 20 Chipotle Ponzu, Sesame Macha Yuzu Daikon Radish, Escabeche

Poke Nachos 22

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 12 Fresh Berries, Chantilly

Cinnamon Sugar Churro Loops 13 Vanilla bean Ice Cream, Chocolate

Tres Leches 12 Moist Sponge Cake, Sweet Milk, Seasonal Berries

Raspberry Cheesecake 15 Dark Chocolate, Whipped Cream

Chef's Seasonal Dessert 13 Ask your Server for Details



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