

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 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, Avocado

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

**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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