



## SMALLER PLATES

<b>ZUCCHINI BREAD</b>	12
House made Pine Nut Salsa Macha, whipped Ricotta	
<b>SWEET POTATO CEVICHE</b>	17
Japanese Sweet Potatoes Marinated in Coconut Milk - Ginger Leche de Tigre, Snap Peas, Serrano, Avocado Mousse, served w/ Pasta Chips (VEGAN)	
<b>CHORIZO Y CLAMS</b>	26
Manilla Clams, Fregola, Beans, Meyer lemon, Jalapeno Butter served w/ Homemade Chile de Arbol bread	
<b>BURRATA FRUTTA CARTA</b>	25
Imported Burrata, Arugula, Butternut Squash, Asian Pear, Red Onions, Pomegranate, Croutons, Vanilla Saba Vinaigrette	
<b>AGUACHILE</b>	30
Peruvian Scallops on Shell, Passion Fruit Chile Negro Broth, Cucumber Pico De Gallo, Avocado Mousse, micro Cilantro	

## PASTA

(All Handmade in House)

<b>ELOTE AGNOLOTTI</b>	25
Our "street Corn" filled pasta, Finger Limes, Cotija, House made Tajin (can be made Vegan)	
<b>MOLE DE OLLA PAPPARDELLE</b>	27
French Rabbit braised in Mole de Olla, mix diced Farmer Market Vegetables, Queso Fresco, Epazote	
<b>HUITLACOCHE CACIO&amp;PEPE</b>	28
Chitarra Style Spaghetti, Cacio Romano, Szechuan, Long Pepper, 63 Egg (Salty like in Rome, but with an Earthy Mexican twist)	
<b>CHILE COLORADO RIGATONI</b>	30
Braised Beef Shank Bolognese style in Chile Colorado spices, Mexican Sour Crema, Queso Fresco, dehydrated Lime, micro Cilantro	
<b>DUCK DUCK DUCK</b>	30
Epazote - Parsley Linguine, Mary's Duck Carnitas, Broccolini, Duck Gravy, crispy Duck skins	

A Special Thank to:  
4 Star Seafood, Rocker Bros, Guidi Marcello,  
Masienda, See Canyon Farm,  
Weiser Farm, Tenerelli Farm,  
Colema Farm and JJ Lone Daughter.

## MAINS

### AL PASTOR PORK BELLY

Marinated in Achiote -  
Pineapple, Parsnip Puree,  
charred Pineapple,  
crispy Celeriac  
served w/ Red Masa Tortilla  
(GF)  
38

### CARNE ASADA

10oz Prime Hanger Steak  
served over Aguachile Verde,  
charred Cucumber, Red Onions,  
Fresno w/ Homemade Piadina  
(served at Room Temp)  
44

### CHILE CON CARNE "OSSOBUCO"

Braised Beef Shank w/ Bone  
Marrow, New Mexico Hatch  
Chilies Salsa Verde,  
Pecorino Romano Polenta,  
Italian Gremolata,  
Cipollini Onions  
55

## DESSERTS

<b>SEASONAL SLICE OF PIE</b>	14
<b>AMIGA AMORE TIRAMISU</b>	14
<b>PISTACHIO HORCHATA AFFOGATO</b>	16

## SHARING IS ENCOURAGED AS FOOD COMES AS IT'S READY!

Please notify your Server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Modifications will be politely declined. Will do our best to accommodate your allergy requests.

All Menu Items are subject to change, according to seasonality and availability

A 20% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 6 AND MORE PLUS A 4% CHARGE WILL BE ADDED FOR PARTIES OF 10 OR MORE