

PLATES

AN INTERACTIVE DINING EXPERIENCE WHERE EVERYTHING IS MEANT TO BE SHARED

TO SHARE

GUACAMOLE & CHIPS / 12 (V/GF)

AVOCADO, SERRANO PEPPER, CILANTRO, LIME, COTIJA

TAJIN DUSTED CALAMARI / 16 (DF)

LIME-BASIL AVOCADO AIOLI

CRISPY BRUSSELS SPROUTS / 12 (GF)

BLACK BEAN HUMMUS, CHORIZO, PICKLED ONION, COTIJA

CRISPY POTATO BRAVAS / 9 (GF/DF/V)

TRUFFLE AIOLI

BRAISED BEEF EMPANADA / 16

CHIPOTLE, SMOKED GOUDA, CHIMICHURRI

CHIPTOLE CHICKEN EMPANADA / 16

DIJONAISE, SMOKED GOUDA, CHIMICHURRI AIOLI

GRILLED SHRIMP & AVOCADO TOAST* / 16 (DF)

MARINATED SHRIMP, PICKLED ONION, AGAVE-LIME GLAZE, TAJIN

AHI TUNA CRUDO* / 25 (GF)

SALSA MACHA, GRILLED CORN RELISH, CORN CREAM, PEPITAS, TAJIN, CHILI OIL

SMOKED SWORDFISH CEVICHE* / 19 (DF/GF)

CHARRED PINEAPPLE, SHALLOTS, HERBS, CITRUS, CILANTRO AIOLI

SWEET PLANTAINS / 11 (V, GF)

FRIED SWEET PLANTAINS, CILANTRO AIOLI, COTIJA, PICKLED RED ONION, CILANTRO

FROM THE GARDEN

SEASONAL SALAD / 13 (V/GF)

GOLDEN BEET, HEIRLOOM TOMATO, CUCUMBER, RED ONION, BASIL, BABY ARUGULA, COTIJA, EXTRA VIRGIN OLIVE OIL, PUMPKIN SEEDS

RED QUINOA SALAD* / 16 (V/GF)

AVOCADO, HEIRLOOM TOMATO, SWEET CORN RELISH, COTIJA, PICKLED ONION, ARUGULA

+\$6 GRILLED CHICKEN OR SHRIMP

FROM THE SEA

HALF DOZEN OYSTERS* / MKT (GF/DF)

DRESSED OYSTERS ON THE HALF-SHELL, CHAMPAGNE MIGNONETTE, FRESH GRATED HORSE RADISH, CHIVES, GRILLED LIME
+ 3 FLYING FISH CAVIAR

TEQUILA MUSSELS* / 19

HEIRLOOM TOMATO, CHORIZO, CORIANDER-LIME BUTTER, DOBEL TEQUILA, GRILLED LIME, TOASTED BAGUETTE

CRAB TOSTADA* / 16 (GF)

BASIL-LIME AIOLI, AVOCADO, PICKLED RED ONION, SWEET CORN RELISH

SHRIMP & OCTOPUS AGUACHILE* / 19 (GF/DF)

AVOCADO TOMATILLO VERDE, CILANTRO, JICAMA, HEIRLOOM TOMATO, TOASTED PEPITAS, CRISPY TORTILLA

SHRIMP TACOS* / 11 (GF/DF)

CHAR-GRILLED MARINATED SHRIMP, SAFFRON-GARLIC AIOLI, PINEAPPLE SALSA

DAILY CHEF FISH SPECIAL* MKT

CHEFS' SELECTION OF LOCAL AND SEASONAL SEAFOOD

SCALLOPS / MKT (GF)

PAN SEARED CORIANDER BUTTER SCALLOPS WITH TRUFFLE AIOLI, SAFFRON AIOLI, GRILLED RADICCHIO, AND BLISTERED SHISHITOS



FROM THE LAND

GRILLED LAMB CHOPS* / 27 (GF/DF)

BLACK BEAN HUMMUS, ROASTED MIXED PEPPERS, PUMPKIN SEEDS, TAJIN

GRILLED HANGER STEAK* / 28 (GF/DF)

LIME MARINATED, CORIANDER, GARLIC, CHIMICHURRI

ANGUS BEEF BURGER* / 17

GUACAMOLE, QUESO FRESCO, CRISPY CHORIZO, CORIANDER-LIME TOASTED BUN
+\$5 CRISPY POTATO BRAVAS

STEAK TACOS / 13 (GF)

CHURRASCO TACO WITH CHIMICHURRI, COTIJA CHEESE, AND PICKLED RED ONION

DESSERTS

CHURROS / 11

CINNAMON SUGAR, CHOCOLATE DRIZZLE

EMPANADAS / 11

BANANA, WHITE CHOCOLATE, HAZELNUTS, DOLCE DE LECHE

SORBET / 9

MANGO, UBE COCONUT, OR VEGAN CHOCOLATE

VANILLA GELATO / 9

DOLCE DE LECHE, CHOCOLATE DRIZZLE

APPERTIVOS

FRENCH PRESS COFFEE / 7

2-3 CUPS SERVED WITH GROUND SUGAR CUBES, SWEETENERS

CAFÉ EXPRES / 15

LUNAZUL REPOSADO, COFFEE LIQUER, FIG, COLD BREW, EGG WHITE

JAGUAR CROSSING / 14

SEASONAL CACHACA, AMARETTO, SEASONAL HORCHATA

DISHES ARE CAREFULLY CRAFTED TO BE ENJOYED AS IS. NO CHANGES, PLEASE. NOTIFY YOUR SERVER OF ANY ALLERGIES.

PARTIES OVER 6 WILL HAVE THEIR CHECKS SPLIT EVENLY NOT INDIVIDUALLY.

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.