



• DINNER MENU •

STARTERS

- GREEN LIFE FARMS MEYER LEMON SALAD**

Grana Padano, Artisan Sourdough Bread, Zero Acre Oil



21.00
- PAPAYA & AVOCADO SALAD**

Shishito, Mint, Basil, Avocado, Carrots, Jicama, Green Papaya



24.00
- GUACAMOLE & TOTOPOS**

Add Jalapeno Salsa, Refried Beans & Cheese, Tajin, Key Limes, Salsa Macha, Smoked Seasonal Pickled Vegetables, Tomato Salsa



21.00

+12.00
- LOCAL CRISPY KALE**

House Rub, Wasabi, Green Chile



18.00

TOSTADAS

- * YELLOW TAIL CRUDO**

Pastrami Hamachi, Kaffir Lime, Clementine, Ginger Water



28.00
- * HOMESTEAD SALMON**

Creamy Pea Serrano Yuzu, Cascabel Aioli, Pickled Radish, Green Chile

27.00
- * BLUEFIN TUNA**

Orange Aioli, Guacamole, Citrus Soy



25.00

SOUPS

- SHRIMP CALDO**

Chipotle Adobado, Epazote, Carrots, Local Potato, Chile de Arbol, Onion, Homestead Celery



33.00
- Add Noodles**

+3.00



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY



OUR MENU REFLECTS OUR DEDICATION TO SUSTAINABILITY; FOR INSIGHTS INTO OUR RESPONSIBLE SOURCING AND PARTNERSHIPS, PLEASE ASK A MEMBER OF OUR TEAM TO LEARN MORE.

TACOS (2 PCS)

*BLUE SHRIMP ZARANDEADO 	21.95
Homemade Flour Tortilla, Cabbage, Habanero Aioli, Yuzu Kosho	
ORGANIC CHICKEN HANOI 	18.95
Homemade Flour Tortilla, Lemongrass, Green Chile, Sesame, Jicama, Carrots, Cucumber, Cilantro	
PRIME RIB EYE CAMPECHANO 	21.95
Heirloom Corn Tortilla, Creekstone Farms, Chorizo, Pork Chicharron, Cilantro, Onion	
TRUFFLE BARBACOA MUSHROOM   	20.95
Homemade Flour Tortilla, Gratitude Farms Mushrooms, Macadamia, Onion, Port Salut Cheese	

SIDES

BROCCOLINI  	18.00
Epazote, Miso Chile Butter, Peanuts	
HOMEMADE PAPAS PICANTES  	15.00
Chile de Arbol, Scallions, Lime Pepita	
ARTISAN GREENS  	16.00
Grana Padano, Zero Acre Oil, Meyer Lemon	

SUSTAINABLE ENTREES

CHARCOAL-GRILLED BRANZINO AL PASTOR 	47.00
Cilantro, Kaffir Lime, Ginger Water, Pineapple	
ORGANIC BELL & EVANS CHICKEN  	40.00
Bourbon Crispy Tempura, Ancho Chile, Black Gochujang	
CREEKSTONE FARMS PRIME STEAK  	58.00
Certified Humane Prime Rib-eye, Green Life Greens, Homemade Lavash Bread, Avocado Salsa	
FARMS CAULIFLOWER TLAYUDA  	39.00
Pumpkin Seed Pipian, Chile Poblano, Vegan Option Available.	

DESSERTS

YOUNG COCONUT CHEESECAKE 	18.00
Passionfruit, Coconut Foam	
VALRHONA 66% CHOCOLATE CAKE	16.00
Hazelnut, Marshmallow   	
TEPACHE SORBET	17.00
Pineapple	



95.00

Taco Experience
with Chef Antonio

Three Varieties of Tacos
Three Unique Mezcal Shots

APPLICABLE TAXES AND 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SEVERAL MENU ITEMS MAY
CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY AND GLUTEN. INFORM YOUR SERVER IF YOU HAVE
A FOOD ALLERGY. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. YOU ARE AT GREATER RISK OF
SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK,
CONSULT A PHYSICIAN.



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY



OUR MENU REFLECTS OUR DEDICATION TO SUSTAINABILITY; FOR INSIGHTS INTO
OUR RESPONSIBLE SOURCING AND PARTNERSHIPS, PLEASE ASK A MEMBER OF
OUR TEAM TO LEARN MORE.