



· DINNER MENU ·

**STARTERS**



**GREEN LIFE FARMS MEYER LEMON SALAD**



21.00

Grana Padano, Artisan Sourdough Bread,  
Zero Acre Oil

**PAPAYA & AVOCADO SALAD**



24.00

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

**SALSA MACHA GUACAMOLE**



21.00

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

+12.00

**KUROBUTA CHORIZO CON QUESO**



25.00

Habanero, Homemade Flour Tortilla, Oaxaca  
Cheese

**ROASTED BEETS**

18.00

Kaffir, Chile Manzano Crema, Candied Nuts

**CRUDO & TOSTADAS**



**\* YELLOW TAIL CRUDO**



28.00

Pastrami Hamachi, Kaffir Lime, Clementine,  
Ginger Water

**\* HOMESTEAD SALMON TOSTADA**

25.00

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

**\* BLUEFIN TUNA TOSTADA**



25.00

Orange Aioli, Guacamole, Citrus Soy

**SOUP**



**SHRIMP CALDO**

33.00

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

**Add Noodles**



+5.00



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.



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY

## ROBATAS



\* **BLUE SHRIMP ZARANDEADO** 28.00  
Chile Manzano Aioli, Green Chile, Caraway

**ORGANIC CHICKEN HANOI** 22.95  
Lemongrass, Chile, Sesame,

**TRUFFLE BARBACOA MUSHROOM** 19.95  
Gratitude Farms Mushrooms, Macadamia,  
Onion, Port Salut Cheese

**FISH OF THE DAY** 23.95  
Chile Habanero, Pickled Cabbage, Key Lime

**ADD SALSA EXPERIENCE** +9.95  
Jalapeno Salsa, Pork Chicharron Beans & Cheese,  
Tajin, Salsa Macha, Seasonal Pickled Vegetables,  
Tomatillo Salsa

## SIDES

**BROCCOLINI** 18.00  
Epazote, Miso Chili Butter, Peanuts

**HOMEMADE PAPAS PICANTES** 15.00  
Chile Guajillo, Chipotle Aioli, Parsley

**ARTISAN GREENS** 16.00  
Grana Padano, Zero Acre Oil, Meyer Lemon

**BRUSSELS SPROUT** 16.00  
Green Chile, Wasabi, Epazote, Mint, Nuts

**FRESH HANDMADE TORTILLAS** 6.95

**HOMEMADE LAVASH BREAD** 6.95  
Artisan Flour

## SUSTAINABLE ENTREES



**PORK AL PASTOR "LA GRINGA"** 38.00  
Oaxaca Cheese, Chile Arbol, Pineapple Red  
Yuzu kosho

**CHARCOAL-GRILLED BRANZINO IN ACHIOTE** 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 IN BANANA LEAF** 32.00  
Pumpkin Seed Papain, Chile Poblano, Lemongrass,  
Sesame Seeds, Black Garlic, Pickled Cabbage  
*Vegan option available*

## DESSERTS

**SEASONAL CHEESECAKE** 14.00

**VALRHONA 66% CHOCOLATE CAZUELA** 18.00  
Hazelnut, Dulce de Leche

**VEGAN SORBET** 12.00

**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