



## SALADS

### HOUSE SALAD 8

spring mix, cherry tomatoes, almonds, orange supreme, pickled onions, lemon & shallot dressing

### FIG & GOAT CHEESE 12

arugula, goat cheese, pepitas, dried fig, lime vinaigrette

### QUINOA SALAD 13

quinoa, arugula, grilled corn, charred onion, avocado, cotija cheese, lemon vinaigrette

### BABY GEM CAESAR 13

baby gems, ciabatta croutons, cherry tomato, fried capers, cotija cheese

## SMALL PLATES

### SALBUTES 10

shredded achiote chicken, pickled cabbage slaw, handmade corn masa shell

### CONCH FRITTERS 10

with habanero aioli

### QUESO FUNDIDO 8

chorizo, poblano rajas, queso Oaxaca

### SMOKED FISH SPREAD 12

smoked snapper, yellow ginger, red onion, cilantro, crostini

### MUSSELS 14

mustard crema, beer, garlic, shallots, parsley, grilled ciabatta

## RAW BAR

### AHI TUNA CRUDO 14

olive oil, ginger, lime, pickled peppers, parsley, sesame seeds

### CONCH CEVICHE 12

pico de gallo, habanero, fresh squeezed lime

### PERUVIAN CEVICHE 11

wild alaskan halibut, ginger, sweet pepper, fresh squeezed lime, cilantro, red onion, bell pepper, habanero

## OAK-FIRED FLATBREADS

### ROTATING 14

Chef's daily special

### GOAT CHEESE 13

squash, oregano, honey, Mama Lil's spicy pickled peppers

### CHORIZO 13

chorizo, spicy béchamel, sharp cheddar, sweet pepper, cilantro

## PLATES

### HANGER STEAK 27

dry rubbed hanger steak, pistachio chimichurri, compound butter, herb fingerlings

### WILD SAPPHIRE SALMON 26

roasted red pepper sauce, roasted poblano mashed potatoes, rainbow carrots

### CARIBBEAN FISH STEW 25

SHRIMP, MUSSELS, FISH, CLAMS, CURED SAUSAGE, SPICY TOMATO & ORANGE BROTH, CILANTRO, GARLIC, SHALLOT, GRILLED CIABATTA

### YUCATAN CHICKEN 26

Roasted ½ chicken, yam, chayote, beet, fingerlings, pickled onions, achiote and citrus

### PORK BELLY POSOLE 24

hominy, california chile, house smoked pork belly, hibiscus 6 min egg, jalapeno, avocado, jicama slaw, cilantro jalapeno crema

### CREOLE SEABASS 27

CHERRY TOMATO, SWEET PEPPER, ONION, GARLIC, CILANTRO, LOBSTER COCONUT PAN SAUCE, COCONUT RICE, PLANTAIN

### BRAISED BEEF & CHILE LASAGNA 25

chile braised beef, béchamel, poblano, ancho chile tomato sauce

### VEGETARIAN RICE & BEANS WITH ROASTED VEGETABLES 24

coconut rice and beans, brussels sprouts, bell peppers, onion, chayote, beets, guajillo chili sauce, cotija cheese, fried egg (vegan option available)

## COMFORT

### WAGYU BURGER 16

white cheddar, Valentina aioli, caramelized onions, house pickles, arugula, brioche bun, Kennebec fries + fried egg 2

### FISH TACOS

grilled or fried mahi mahi, dressed cabbage, pico de gallo, secret sauce, guacamole, pickled onion, house made tortillas  
3 tacos 18 4 tacos 23

### COCHINITA TACOS

braised pork, pickled radish, cotija cheese, salsa fresca, sweet pickled peppers, house made corn tortillas  
3 tacos 18 4 tacos 23

### PORK BELLY TACOS

slow braised pork belly, homemade bbq sauce, dressed cabbage, pico de gallo, secret sauce, handmade tortillas  
3 tacos 18 4 tacos 23

## SIDES

### ROASTED CAULIFLOWER & WHITE CHEDDAR GRATIN 7

### BRUSSELS SPROUTS 7

with pork belly

### COCONUT RICE 5

### STEWED BLACK BEANS 6

### RAINBOW CARROTS 7

with green harissa, cotija & pepitas

### YUCCA FRIES 6

### GARLIC FRIES 7

parsley, cotija, Valentina aioli

### PLANTAIN CHIPS 5

with Valentina aioli

### STREET CORN 5

lime mayo, smoked paprika, cotija cheese

*MENU SUBJECT TO CHANGE*