



modern mexican kitchen & tequileria

## GUACAMOLE

TRADITIONAL 14  
*serrano / tomato / onion / cilantro*

BACON 15  
*chicharron / cotija cheese*

\*+TUNA TARTARE 18  
*serrano / chipotle / sesame seeds / wonton chips / jicama*

POMEGRANATE 16  
*mango / jicama / chamoy / pepitas*

## SOPAS Y ENSALADAS

*soups & salads*

TORTILLA SOUP 10  
*pulled chicken / avocado / crema fresca*

BLACK BEAN SOUP 10  
*crema fresca / cilantro*

ROASTED BEET SALAD 13  
*pickled vegetables / arugula / goat cheese / candied pecans  
ancho piloncillo glaze*

MIXED GREENS SALAD 12  
*carrots / jicama / red onion / radish / pepitas / cucumber  
grilled panela / ginger lime vinaigrette*

## TACOS

*3 corn tortillas - add rice & black beans for \$4*

CHICKEN TINGA 14  
*pico de gallo / crema fresca / black bean purée*

WILD MUSHROOM 15  
*huitlacoche / tomato / epazote / pico de gallo*

SMOKED BRISKET 15  
*chipotle slaw / avocado / pickled onion*

GRILLED MAHI MAHI 16  
*pico de gallo / roasted corn  
Napa cabbage / avocado / chipotle aioli / lime*

CARNE ASADA 16  
*chile toreado salsa / pickled fresno / panela cheese / avocado*

## ENCHILADAS

SHREDDED CHICKEN 24  
*corn tortilla / tomatillo salsa / Chihuahua cheese  
crema fresca / cherry tomatoes / micro greens*

CRAB & SHRIMP 25  
*lump crab / shrimp / corn / spinach / red bell pepper  
roasted tomatillo sauce / poblano chile rajas  
Chihuahua & mascarpone cheeses*

POBLANO AND CORN 22  
*rajas / mushrooms / Oaxaca cheese / poblano cream sauce*

BRISKET ENMOLADAS 24  
*adobo brisket / caramelized onions / Maya cheese  
pickled vegetables / mole poblano*

## ANTOJITOS

*starters*

+ CALAMARI AZTECA 15  
*chile ancho-crusted calamari / blood orange chipotle sauce*

QUESO FUNDIDO 14  
*melted cheese / warm tortilla / pico de gallo  
with chorizo add \$2 / with steak add \$3*

CHORIZO AND POTATO FLAUTAS 14  
*tomatillo salsa / crema fresca / cotija cheese*

CHILE RELLENO 16  
*shrimp / calamari / scallop / chile de arbol / crema fresca / black bean*

WINTER SQUASH QUESADILLA 13  
*adobo corn masa / farmer's cheese / butternut squash / salsa cruda*

CARNITAS CROQUETTES 15  
*corn puree / nopal pico de gallo / guacamole / salsa roja*

\* TUNA CEVICHE TOSTADA 17  
*avocado / jicama slaw / pickled fresno / cilantro*

## ESPECIALIDADES

*chef's specials*

+ ROASTED RED BIRD HALF CHICKEN 26  
*mole poblano / caramelized plantains / corn tortillas  
Mexican rice / black beans / pickled onions*

\* CARNE ASADA 29  
*achiote-marinated flat iron steak / black bean purée / chile pulla sauce  
panela cactus salad / bacon wrapped requesón fresno*

SLOW-ROASTED PORK CARNITAS 28  
*pork flatiron / pork shoulder / avocado puree / requesón cheese  
blue corn tortilla / black bean / pickled vegetable citrus salsa*

COLORADO STRIPED BASS 30  
*roasted vegetable quinoa / smoked chile aioli / poblano cream*

FIRE-GRILLED VEGETABLES 24  
*bell peppers / eggplant / zucchini / yellow squash  
plantains / sautéed spinach / salsa morita / panela cactus salad*

CAMARONES A LA DIABLA 26  
*zucchini / squash / tempura green onion / rice  
roasted chile tomato sauce*

COFFEE BRAISED SHORT RIBS 34  
*Oaxaca cheese grits / baby carrots / kale / mescal mole*

TACOS AL CARBON 48  
*served to share: steak, chicken, & shrimp  
cactus pico de gallo / roasted rajas & onions / crema fresca  
molcajete salsa / chile toreado / corn tortillas*

## MAS

*sides / 6*

MEXICAN RICE & BLACK BEANS

TORTILLAS, FLOUR OR CORN

CARAMELIZED PLANTAINS WITH CHIPOTLE BUTTER  
AND CREMA FRESCA

SAUTEED KALE, CHICHARRON, CORN, MUSHROOMS

*Please inform your server of any allergies*

*\*Consumption of raw or partially-cooked foods may be harmful to your health  
20% gratuity will be added to parties of 5 or more.  
+ Dish Contains Gluten*