

## Shared

### ARANCINI CROQUETTES

Filled with tomato, mozzarella, Italian Carnaroli rice and crimini mushrooms 11

### ESQUITES

Mexican street corn 10

### GUACAMOLE AND SALSA

Served with blue corn tortilla chips 11

### BACON WRAPPED SHRIMP

With jalapeño and date jam dipping sauce 15

### VEGAN CEVICHE

Hearts of palm, avocado and nopales in a tomato purée 13

### AZTECA RAJAS

Layered corn tortilla, poblano peppers, fresh roasted corn, crema Mexicana and queso asadero 13

### CRISPY CHICKEN WINGS

With a homemade tequila-chipotle sauce 15

### MUSHROOM AND GOAT CHEESE EMPANADAS 12

### HUARACHE VEGANO

Black bean purée, crushed chick-peas and micro greens 12

### CHICKEN AND CHEESE QUESADILLA

Marinated chicken, roasted poblano peppers, and asadero. Vegetarian "chicken" available 13

### POBLANO MAC N CHEESE 8

## Held

Served with Hand Cut Fries

### THE INTELLECTUAL BREAST

Organic chicken breast, lettuce, crispy bacon, tomato and house ranch aioli 15

### THE CLASSIC TURKEY CLUB

Sliced turkey, vine ripened tomato, lettuce, bacon and mayonnaise 14

### SALMON AND GRUYERE GRILLED CHEESE

House cured salmon paired with gruyere on sourdough 15

### SHRIMP TACOS vegetarian option: mushroom and black bean

With cilantro pesto coleslaw and pico de gallo 13

### IMPOSSIBLE BURGER or

Plant-based burger, lettuce, tomato and onion 14 + cheese or vegan cheese \$1

### CHICKEN GYRO

Marinated chicken wrapped in Naan with cucumbers, tomatoes, and tzatziki 14

+ Sub Fries for different side \$3

House salad, cup of soup, cilantro coleslaw, vegan chickpea salad



## Savored

AVAILABLE AFTER 5PM

### WILD MUSHROOM FETTUCCHINI

In a crema blanca sauce 18 + shrimp or organic chicken \$7

### CHICKEN TAMPIQUEÑA

Pan seared chicken breast with a poblano cream and cheese served with roasted fingerling potatoes and baby heirloom tomatoes 23

### BLACKENED PAN SEARED TUNA

On a bed of rice, charred vegetables and mexi-asian reduction 31

### BRAISED PORKSHANK

Over Red Lentil Rotini pasta tossed in pesto and heirloom tomato, roasted caulilini and brocolini veg with a demi sauce 36

### ROASTED POBLANO

Stuffed with vegan sausage, squash and mushrooms, doused in a creamy avocado sauce 20

### CHICKEN SHISH

Served on a bed of basmati rice, Tzatziki, side salad and homemade naan 23

### BALSAMIC GLAZED SALMON

Blackened salmon over balsamic glaze served with roasted baby carrots, fingerling potatoes with cilantro pesto and baby beets 30

## Soups & Salads

cup 5 | bowl 8

### VEGAN POZOLE

### MAMA'S HOUSE SALAD

Mixed greens, strawberries, red onion, sliced almonds and goat cheese in a house poppyseed dressing 12

### SOUTHWEST SUPER SALAD

Kale, sweet potato, quinoa, onion, black beans, pepitas with an avocado ranch dressing 14




## Sweet

HOMEMADE - WITH LOVE 9

### BASKET OF CHURROS

### CHOCOLATE CON MUCHO AMOR

### OREO CHEESECAKE

 Vegetarian  Vegan  Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Take out fee +2.

