

MENU

L A T I N F L A V O R S

HOURS

WEEKDAY	WEEKEND
06:30 AM	07:00 AM
10:00 PM	10:00 PM

STARTERS

- CHIPS AND SALSA** \$7
- CHIPS AND QUESO** \$11
- PAO DE QUEIJO** \$16
Brazilian Cheese Buns, Roasted Veal Bone Marrow
- CITRUS GUACAMOLE** \$15
Orange Pico, Red Onion, Cilantro, Ancho Tortilla Chips
- CRISPY PLANTAIN TOSTADAS** \$16
Ahi Tuna Cruda, Chipotle Crema, Wasabi Tobiko, Avocado, Scallions, Lemon Infused Oil
- YUCCA FRIES** \$12
Garlic Aioli, Red Onion, Micro Cilantro



SALADS & SOUPS

- SOPA DE TORTILLA** \$10
Signature Tortilla Soup, Tomato Consommé, Grilled Chicken, Tortilla Strips, Avocado, Cilantro
 - BABY KALE SALAD** \$14
Sweet Potato, Purple Cabbage, Carrot, Radish, Dried Cranberry, Pepitas, Cotija Cheese, Fired Roasted Poblano Ranch
 - CHARRED WINTER SALAD** \$14
Rainbow Carrots, Baby Peppers, Red Onion, Poblano Pepper, Queso Fresco, Pistachio Cumin Vinaigrette
- ADD**
CHICKEN 8, ASADA 9, SHRIMP 9

TACOS



- TEQUILA LIME CHICKEN** \$16
Charred Pineapple Salsa, Flour Tortilla, Cilantro
- SKIRT STEAK** \$18
Poblano Pepper, Red Onion, Flour Tortilla, Salsa Roja, Avocado, Micro Cilantro
- HEIRLOOM CAULIFLOWER** \$16
Corn Tortilla, Lemon Garlic Aioli, Scallions, Grape Tomatoes, Micro Cilantro

ENTREES

- GRILLED SKIRT STEAK** \$29
Jasmine Rice, Black Beans, Sweet Plantain, Chimichurri
 - MARISCOS FRITOS** \$32
Fresh Cod, Shrimp, Jasmine Rice, Sweet Plantains, Lemon Aioli, Charred Pineapple Salsa, Black Beans
 - CHICKEN PUPUSAS** \$24
Cabbage Slaw, Sweet Corn, Salsa Roja, Micro Arugula
 - MILANESA DE POLLO** \$24
Shaved Fennel, Baby Arugula, Red Onion, Grape Tomato, Charred Cauliflower, Blood Orange, Lemon Vinaigrette
 - CAULIFLOWER STEAK HARISSA TAHINI** \$32
Butter Bean Puree, Roasted Tomato, Pomegranate Seeds, Spicy Pepitas, Tahini Harissa Sauce
 - PROTEIN BOWL** \$19
Jasmine Rice, Baby Kale, Avocado, Sweet Potato, Tomatoes, Black Bean Pico, Garlic Aioli
- ADD**
CHICKEN 8, ASADA 9, SHRIMP 9

SANDWICHES & BURGERS

- CHOICE OF FRIES, FRUIT, OR SMALL SALAD**
- CUBAN SANDWICH** \$17
Roast Pork, Ham, Swiss Cheese, Peach Mostarda, On Sourdough Bread
 - CLASSIC BURGER** \$17
Grilled Angus Beef, Lettuce, Tomato, Pickles, Red Onion, Hawaiian Bun
 - FISH SANDWICH** \$18
Grilled Mahi, Cabbage Slaw, Charred Pineapple Salsa, Hawaiian Bun

DESSERTS

- GUAVA CHEESECAKE** \$12
Guava Base Cheesecake, Graham Cracker Crust, Lime Whipped Cream And Raspberry Sauce
- COQUITO TRES LECHES** \$12
Rum Sponge Cake, Coquito Milk Mixture, Whipped Cream
- ALFAJOR CAKE** \$12
Dulce De Leche, Toffee Crunch

Parties of 6 or more will incur a 20% gratuity

Consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness