



*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, CONTAIN OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GUACAMOLES

- HOUSE.....5.9
- HABANERO JELLY.....6.9
- PEPITA, CUCUMBER, CHIPOTLE GUAC ... 6.9
- APPLE, GOAT CHEESE, SMOKED BELL
- PEPPER GUAC.....6.9
- SAMPLER OF THREE OF THE ABOVE .. 15.9**
- SALSA TRIO.....9.9
- House, Verde, Caliente (**Individual Salsa Available Upon Request**)
- QUESO FUNDIDO 7.9**
- House Cheese Blend, Pickled Jalapenos, Tortilla Add Chorizo or Chicken 3

SALADS

- ** CASA 4/8**
- Organic Greens, Tomato, Onion, Avocado, Green Chili Yogurt
- ** CAESAR 5/9**
- Grilled Romaine, Smoked Manchego, Tomato, Olives, Red Chili Ceasar
- HINOJO 6/10**
- Shaved Fennel, Arugula, Spanish Onions, Aji Blood Orange Vinaigrette
- ** Add Grouper *Bistec, Grilled Pollo, Tofu, or Chorizo 6 // Add Salmon \$12**

SIDE DISHES

- CHIPOTLE HOMINY GRITS5.9
- EPAZOTE BLACK BEANS5.9
- PEPITA GREEN BEANS.....5.9
- SPANISH BROWN RICE5.9

APPETIZERS

- CAMARONES 12.9**
- Tequila Roasted Shrimp
- ENCHILADAS ROJOS 10.9**
- Confit Chicken, Leek & Peppercorn Crema, House Cheese Blend, Fried Egg

CLASSICS

- Served with Spanish Brown Rice and Epazote Black Beans
- TACOS AL PASTOR..... 13.9**
- Pollo, Puerco, Grouper, or Tofu, Pineapple Jicama Slaw, House Cheese Blend, & Corn Shells // Sub Shrimp \$2, Sub Steak \$4
- ** TAMALES 14.9**
- Roasted Carrot, Carmelized Onion, House Cheese Blend, Mole Blanco
- **Add Grouper, * Bistec, Grilled Chicken, Tofu, or Chorizo 6 // Add Salmon 12**
- LENGUA TACOS..... 14.9**
- Tequila Braised Beef Tongue, Jalapeno Remolade, Citrus Pickled Peppers, & Corn Shells
- POLLO CREMA.....17.9**
- Grilled Chicken with Roasted Jalapeno & Goat Cheese Crema
- * CARNE ASADA.....17.9**
- Espresso Adobo Marinated Flank Steak, Avocado, Pico de Gallo

ENTREES

- CERDO PACANA20.9**
- 14 oz Pork Porterhouse, Sorghum, Spinach, Candied Pecans, Napa Apple Slaw, Queso Fresco, Shagbark Aji Glaze
- SALMON Y TAMALES..... 21.9**
- Pan Seared Faroe Island Salmon, Ancho Shrimp Tamales, White Asparagus, Pomegranate Butter
- COSTILLAS CORTAS 21.9**
- Barbacoa Braised Short Ribs, Tillamook Chipotle Hominy Grits, Rainbow Swiss Chard, Wild Mushrooms
- GALLO ASADO24.9**
- Pan roasted poulet rouge chicken, roasted potatoes and turnips, ancho confit radishes, wilted cabbage, balsamic chipotle jus
- VIEIRAS.....27.9**
- Pan seared sea scallops, zucchini masa cake, corn fondue, porcini jus
- TAQUERIA**
- Served with Spanish Brown Rice and Epazote Black Beans, Corn Shells
- COCA-COLA BEEF TACOS 13.9**
- Coca-Cola Braised Beef, Chipotle Mustard, Tillamook Cheddar, Salsa Criolla
- MICHELADA SHRIMP TACOS 13.9**
- Pan Seared Shrimp, Peppers & Onions, Bloody Mary, House Cheese Blend
- RABANO NEGRA TACOS 13.9**
- Malanga Puree, Squash, Arugula, Queso Fresco Add Chorizo or Chicken 3
- CALABAZA Y POLLO TACOS..... 13.9**
- 4 Pepper Roasted Chicken, Roaste Apple & Butternut Squash, Napa Slaw, Smoked Pumpkin Seeds, House Cheese Blend