



## Small Plates & Starters

- Housemade Guacamole & Salsas | chili de árbol pico | grilled tomato | guacamole 13 **GF**
- Coconut Lime Ceviche | shrimp | cucumber | onion | cilantro | chili | tortilla chips 14 **GF**
- Crab Tower | avocado | tomato | handmade tortilla chips 15 **GF**
- Duck Confit Street Tacos | pickled mango | jicama | cilantro crema | cotija cheese 11.5 **GF**
- Green Chili Pork Nachos | Santa Cruz chili beans | Mexican cheeses | guacamole 10.5 **GF**
- Chicharrón de Carne | beef | guacamole | pickled onion & poblanos | lime 12 **GF**
- Sopa de Lima | chicken | cilantro | lime 12 **GF**
- Southwestern Wedge | bacon | corn | cucumber | tomato | cotija cheese | chipotle ranch 9.5 **GF**
- Baby Bib Leaf | heirloom tomatoes | fresh-picked garden herbs | ricotta salata cheese | grilled ciabatta | ancho balsamic 11.5 **GF**

## Specialty Entrées

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| <p>Cilantro Mushroom Asada 16<br/>local tortillas   tomatillo salsa   grilled elote</p> <p>Three-Grain Enchiladas 15<br/>quinoa   barley   sorghum   spinach   Mexican cheese blend   cilantro rice</p> <p>Green-Lipped Mussels 23<br/>linguini   epazote tomato fond   shrimp   Manchego cheese   grilled bread</p> <p>Achiote Scottish Salmon 26 <b>GF</b><br/>charred cauliflower   leeks   tomatillo   mango habanero</p> <p>Seared Seabass 29 <b>GF</b><br/>spaghetti squash   tomato   fennel   strawberry balsamic chutney</p> | <p>Half Free-Range Roasted Chicken 21 <b>GF</b><br/>Manchego polenta   summer vegetables</p> <p>Santa Fe Enchiladas 18<br/>lime grilled chicken   red chili sauce   Chihuahua cheese   cilantro rice   Santa Cruz chili beans</p> <p>Beef Birria Burritos 16<br/>red chili beef   asadero cheese blend   cilantro rice   Santa Cruz chili beans   red chili sauce</p> <p>Grass-Fed Arizona Beef Burger 16<br/>lettuce   tomato   onion   pickle   hand-cut fries</p> <p>Ancho Baby Back Ribs half rack 17   full rack 27<br/>red chili barbecue sauce   green chili macaroni</p> <p>Grilled New York Steak 34 <b>GF</b><br/>boniato sage mash   shiitake mushrooms   chipotle thyme jus</p> |
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## Sides 7

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| <p>Green Chili Macaroni</p> <p>Grilled Lemon Asparagus <b>GF</b></p> <p>Manchego Polenta <b>GF</b></p> | <p>Shiitake Mushrooms <b>GF</b></p> <p>Summer Vegetables <b>GF</b></p> <p>Boniato Sage Mash <b>GF</b></p> |
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### Local and Regional Suppliers

Tortilla Factory | San Rafael Valley Grass-Fed Angus Natural Beef  
Barrio Beer Brewery | Crow's Dairy Farm | Arizona Produce

**GF** = Gluten Free available; please advise your server if you have any food allergies or special dietary needs.

Eating foods that may be raw or undercooked or contain raw or undercooked ingredients or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.