



SHAREABLE / PARA COMPARTIR

		<u>MXN</u>
Smoked Fish Cake Pastel de Pescado	White Fish-Potato Cake / Greens / Green Horseradish Sauce / Lemon Pescado Blanco con Papas / Lechugas / Salsa de Rábano Picante / Limón Amarillo	\$185
Roasted Brussels Sprouts Col de Bruselas Rostizadas	House Mesquite Bacon / Smoked Almonds / Maple-Apple Cider Vinegar Glaze (GF) Tocino Casero/ Almendras Ahumadas / Glaseado de Maple & Vinagre de Manzana	\$189
Garlic Sautéed Mushrooms Champiñones al Ajo	Mushrooms / Chorizo / Garlic / Chili Pepper Flakes / Sherry Wine / House Bread Champiñones / Chorizo / Ajo / Chile Seco / Jerez / Baguette de la Casa	\$179
Salumi & Cheese Board Tabla de Salumi y Queso	Selection of Cured Meats & Cheeses / House Bread / Fruit / Nuts / Honey Crème Selección de Quesos y Carnes Frías / Pan Casero / Fruta Fresca / Nueces / Miel Cremosa	\$249
House Cut French Fries Papas a la Francesa	Paprika Seasoning / Parsley / Garlic-Paprika Aioli (GF) Perejil / Aioli de Ajo-Paprika	\$125

SOUP & SALAD / SOPA & ENSALADA

Seasonal Chopped Salad Ensalada Mixta de Temporada	Greens / Sweet Potato / Apple / Cranberry / Pecans / Parmesan / Roasted Shallot Vin (GF) Lechugas / Melón / Pepino / Queso Feta / Pepitas / Vinagreta de Vino Tinto	\$199
Roasted Beet Salad Ensalada de Remolacha	Roasted Red Beets / Gorgonzola Cheese / Orange / Walnuts / Walnut-Balsamic Vin (GF) Remolacha Roja / Queso Gorgonzola / Naranja / Nuez Tostada / Vinagreta de Balsámico y Nuez	\$175
Green Minestrone Soup Sopa Minestrone Verde	Broccoli / Cauliflower / Fennel / Spinach / Parmesan / Croutons Brócoli / Coliflor / Hinojo / Espinaca / Parmesano / Croutons	\$145

"MINI" MAIN SPECIALS / "MINI" PLATOS FUERTES

<i>Our Famous</i>	FISH & CHIPS (TUE & WED ONLY) (SOLO MAR y MIER)	Tempura-Battered White Fish / Fries / Tartar Sauce / Malt Vinegar Pescado Capeado / Papas Fritas / Salsa Tártara / Vinagre de Malta	\$299
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MAIN DISHES / PLATOS PRINCIPALES

Market FISH Pesca del Dia	Pan-seared Fish / Couscous / Artichokes / Sundried Tomato / Kalamata Olives / Capers (GF) Pescado al Sartén / Couscous / Alcachofas / Tomate Deshidratado / Aceitunas Kalamata / Alcaparras	\$389
CHICKEN Gnocchi Gnocchi con POLLO	Sweet Potato Gnocchi / Greens / Mushroom-Brandy Cream Sauce / Toasted Hazelnut Gnocchi de Camote / Acelgas / Salsa Crema de Champiñones y Brandy / Avellanes Tostados	\$379
Short Rib RAGU RAGU de Costilla de Res	Red Wine Braised Short Rib / Tomato / Green Beans / Pappardelle / Grana Padano Cheese Costilla Cocida al Vino Tinto / Tomate / Ejotes / Pasta Casera / Queso Grana Padano	\$389
11 oz Steakhouse Rib Eye Rib Eye Asado	USDA CHOICE Rib Eye / Mashed Potato / Roasted Vegetables / Herb Sauce (GF) Corte 330g CHOICE USDA / Puré de Papa / Vegetales Rostizados / Salsa de Hierbas	\$699

- ✓ BREADS, PASTAS, PRESERVES & PICKLES, SALAD DRESSINGS, DESSERTS & ICE CREAMS ALWAYS MADE FRESH, IN-HOUSE
- ✓ WE PROUDLY FEATURE FRESH, LOCAL PRODUCE THROUGH OUR PARTICIPATION IN THE COMMUNITY SUPPORTED AGRICULTURE PROGRAM
(GF) GLUTEN FREE SELECTIONS

IVA INCLUDED / IVA INCLUIDO

CORKAGE \$250 MXN PER BOTTLE / DESCORCHE \$250 MXN POR BOTELLA

SPLIT PLATE CHARGE OF \$40 MXN PER REQUEST / PLATILLO DIVIDIDO A UN COSTO ADICIONAL DE \$40 MXN

SERVICE CHARGE OF 20% ADDED TO PARTIES OF 10 OR MORE / UN CARGO POR SERVICIO DE 20% SERÁ AGREGADO A GRUPOS DE 10 O MÁS PERSONA