



SHAREABLE / PARA COMPARTIR

		<u>MXN</u>
FRITO MISTO Salad Ensalada FRITO MISTO	Tempura Fried Calamari / Shrimp / Baby Zucchini / Greens + Sprouts / Sambal Aioli Calamar, Camarón, Zucchini Baby Tempura / Ensalada y Germinados / Aioli con Sambal	\$299
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	\$199
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	\$189
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	\$289
House Cut French Fries Papas a la Francesa	Paprika Seasoning / Parsley / Garlic-Paprika Aioli (GF) Perejil / Aioli de Ajo-Paprika	\$135

SALADS / ENSALADAS

Seasonal Chopped Salad Ensalada Mixta de Temporada	Greens / Grilled Cantaloupe / Snow Pea / Shallot / Pumpkin Seed / Sherry Vinaigrette (GF) Lechugas / Melón Asado / Chicharro Chino / Chalota / Pepitas / Vinagreta de Jerez	\$199
Watermelon-Feta Salad Ensalada de Sandia y Feta	Watermelon / Feta Cheese / Red Onion / Kalamata Olives / Mint / Lime Vinaigrette (GF) Sandia / Queso Feta / Cebolla Morada / Aceitunas Kalamata / Menta / Vinagreta de Limón	\$175
Chilled GAZPACHO Soup Gazpacho Frio	Tomato / Cucumber / Bell Pepper / Shallot & Garlic / Bread / Sherry Vinegar Tomate Rojo / Pepino / Pimiento / Chalota y Ajo / Pan de Casa / Vinagre de Jerez	\$105 / \$179

"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
BBQ Bacon Cheeseburger HAMBURGUESA BBQ	(FRI & SAT ONLY) (SOLO VIER y SAB)	Beef Patty / Cheddar Cheese / Fried Onion Strings / BBQ Sauce / House-made Bun Carne de Res / Queso Cheddar / Cebolla Frita / Salsa BBQ / Pan de Casera	\$289

MAIN DISHES / PLATOS PRINCIPALES

Market FISH Pesca del Dia	Pan-seared Fish / Lemon Rice / Asparagus-Fennel-Fava Bean Salad / Serrano-Shallot Vinaigrette Pescado al Sartén / Arroz con Limón / Ensalada de Esparrago-Hinojo-Habas / Vinagreta de Serrano-Chalote	\$389
Lemon CHICKEN POLLO con Limón	Zucchini "Noodles" / Spinach / Cherry Tomato / Lemon-Parsley Sauce (GF) "Fideos" de Calabaza / Espinaca / Tomates Cherry / Salsa de Limón Amarillo y Perejil	\$359
Grilled RIB EYE Steak Rib Eye a la Parrilla	14 oz USDA CHOICE / Porcini Dry Rub / Truffled Mac & Cheese / Tomato Salad / Arugula Pesto 400 gr Choice Rib Eye / Costra de Porcini / Mac & Cheese con aceite de Trufa blanco / Pesto de Arugula	\$799

- ✓ BREADS, PASTAS, SAUCES, 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