



SHAREABLE / PARA COMPARTIR

MXN

Yellowtail TIRADITO TIRADITO de Jurel	Yellowtail Sashimi / Mango-Citrus Sauce / Carrot-Jicama-Red Onion Slaw / Potato Chips (GF) Rebanados de Jurel / Salsa de Mango-Cítricos / Zanahoria-Jicama-Cebolla Morada / Papas Fritas	\$309
CAESAR Brussels Sprouts Col de Bruselas CAESAR	House-made Caesar Dressing / House Mesquite Bacon Crumbles / Shaved Grana Padano (GF) Bruselas Rostizadas / Aderezo César Casero / Tocino al Mesquite Casero / Grana Padano	\$239
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	\$229
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	\$369
House Cut French Fries Papas a la Francesa	Paprika Seasoning / Parsley / Garlic-Paprika Aioli (GF) Perejil / Aioli de Ajo-Paprika	\$165

SALADS / ENSALADAS

Seasonal Chopped Salad Ensalada Mixta de Temporada	Greens / Spinach / Farro / Blueberries / Celery / Goat Cheese / Sliced Almond / Lemon-Honey Vinaigrette Lechugas / Espinaca / Trigo / Moras / Apio / Almendras / Queso de Cabra / Vinagreta de Limon-Miel	\$259
Watermelon Salad Ensalada de Sandia	Watermelon / Feta Cheese / Cucumber / Red Onion / Kalamata Olives / Mint / Lemon-Garlic Vin (GF) (V) Sandia / Queso Feta / Pepino / Cebolla Morada / Aceituna Kalamata / Menta / Vinagreta de Limon-Ajo	\$229
Chilled Gazpacho Gazpacho Frio	Tomato / Cucumber / Bell Pepper / Shallot / Bread / Herbs / Sherry Vinegar (V) \$115 HALF / \$245 FULL Tomate / Pepino / Pimiento Morrón / Chalota / Pan / Hierbas / Vinagre Jerez	

"MINI" MAIN SPECIALS / "MINI" PLATOS FUERTES

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	\$315
BBQ BACON BURGER (FRI & SAT ONLY) BURGER BBQ-TOCINO (SOLO VIER y SAB)	Beef Patty / BBQ Sauce / Cheddar / House-made Bacon / Fried Onion Strings / Fries or Side Salad Carne de Res / Salsa BBQ / Queso Cheddar / Tocino Hecho en Casa / Cebolla Frita / Papas Fritas o Ensalada (Cooked Medium or to your liking / Cocido Medio o a tu gusto)	\$319
Sausage + Broccoli PASTA PASTA con Salchicha y Brócoli	House-made Cavatelli & Italian Sausage / Broccoli / Spinach / Calabrian Chili / Grana Padano Cavatelli y Salchicha Italiana Casera / Broccoli / Espinaca / Chile Calabrian / Queso Grana Padano	\$325

MAIN DISHES / PLATOS PRINCIPALES

Market FISH Pesca del Dia	Almond-Lemon-Thyme Crusted Filet / Sauteed Summer Vegetables / Carrot-Ginger Puree (GF) Filete con costra de almendras, limón y tomillo / Verduras de verano salteadas / Puré de zanahoria y jengibre	\$489
Greek CHICKEN POLLO Griego	Sous-vide Chicken Breast / Chickpea-Tomato Salad / Tzatziki Sauce / House-made Pita Pechuga de Pollo Sous-vide / Ensalada de Garbanzo-Tomate / Salsa Tzatziki / Pan Pita Casero	\$425
Shrimp Scampi Risotto Risotto con Camarón	Chili-Garlic-White Wine Sauteed Shrimp / Arborio Rice / Cherry Tomatoes / Basil Oil (GF) Camarón Salteado con Vino Blanco, Chile y Ajo / Arroz Arborio / Tomates Cherry / Aceite de Albahaca	\$499
USDA Choice RIB EYE RIB EYE a la Parrilla	14 oz Hand-Cut, Grilled to Order / Mashed Potato / Roasted Veg / Italian Salsa Verde (GF) 390 gr Choice USDA / Pure de Papa / Vegetales Rostizados / Salsa Verde Italiana	\$999

- ✓ 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
(V) VEGETARIAN (GF) GLUTEN FREE SELECTIONS

IVA INCLUDED / IVA INCLUIDO

CORKAGE \$350 MXN PER BOTTLE / DESCORCHE \$350 MXN POR BOTELLA

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

