



Chef's Raw Bar

*KAMPACHI TIRADITO	USD
Charred California chili emulsion, cilantro, radish, citrics	16

Starters

CECINA TLAYUDA	16
Jerky beef, pork chicharron, organic lettuce, mix tomato, quesillo, jalapeno-avocado sauce	

Salads

RANCHO	14
Sweet curd, artichoke, corn kernels, figs, caramelized sunflower seeds, pasilla chili vinaigrette	

VEGAN	14
Greens, kalamata olive, crispy chickpea, green peas, pear, cilantro dressing	

From the Pot

POTATO SOUP	10
Fresh cheese, charred California pepper, oregano-garlic crouton	

Entrees

*CATCH OF THE DAY	35
Organic carrot textures, lightly fried, grilled, purée	

*GRILL BEEF FILET	35
Mashed potato, housemade pickled vegetables, chili, beef au jus	

GRILL SHRIMP	35
Pea purée, green beans, garlic - guajillo chili sauce	

MUSSELS FETTUCCINI	29
Roasted Poblano pepper cream sauce	

STUFFED LOBSTER TAIL	49
Fennel risotto, quesillo, squash blossom, red onion, garlic	

Simply Grill Prime Beef

*PRIME RIB EYE	49
*NEW ZEALAND LAMB CHOPS	39
*FRESH CATCH OF THE DAY	39
(KAMPACHI · TUNA · RED SNAPPER)	

CHEF'S SIDES (pick two) 7

Grilled Avocado | Roasted Organic Vegetables | Cauliflower au gratin

*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at the customer's desire.
Prices are in American dollars, 16% tax included.