

APPETIZERS

- Guacamole Rústico** (v/vg/gf)
jalapeño, tomato, onion, cilantro, salsa macha 16
- Queso Fundido** (gf)
blended cheese, onion, mushroom sofrito, spinach, Bilbao chorizo, salsa macha 16
- Sopes de Pato Pibil** (gf)
handmade sopes, duck confit, achiote adobo, black beans, avocado salsa, pickled onion 18
- Crispy Taquitos al Gusto**
guacamole, chile verde salsa, queso fresco, crema 16
- Choice of:* pulled short ribs | house carnitas
- Chile Relleno de Camaron**
roasted poblano pepper, shrimp, queso blanco, epazote, crema, tomatillo sauce 19
- Ceviche Tropical**
local fish, avocado, mango habanero, garlic-ginger coconut milk citrus 22
- Pulpo a la Parrilla** (gf)
grilled charred Spanish octopus, Bilbao chorizo, papas bravas, arugula, Calabrian aioli 31
- Ahi Tuna Tartar** (gf)
sushi grade ahi, avocado, Fresno pepper, sesame wasabi aioli, citrus mojo soy serrano ginger 22
- Mejillones al Vapor**
steamed local black mussels, Bilbao chorizo, grape tomatoes, leeks, garlic grilled bolillo 24
- Calamar Frito**
lightly fried calamari, citrus mojo soy serrano ginger, jalapeño garlic aioli 18

SOUPS & SALADS

- Soup of the day**
Please ask your server. **Cup** 8 | **Bowl** 13
- Chicken Tortilla Soup** (gf)
chicken broth, blended roasted vegetables, roasted tortilla, onion, cilantro, avocado **Cup** 8 | **Bowl** 13
- Azul Bowl** (vg/gf)
baby mixed lettuce, grilled veggies, black beans, quinoa, queso fresco, guacamole, pico de gallo, lemon-roasted-garlic-olive oil drizzled 16
- Add:* chicken 8 | carnitas 8 | steak 13 | salmon 14
- Classic Caesar Salad**
little gems lettuce, Parmigiano, anchovy dressing, garlic bolillo crostini 14
- Add:* chicken 8 | steak 13 | shrimp 15 | salmon 14
- Farmers Market Chopped Salad** (vg/gf)
kale, quinoa, tomato, red onion, cucumber, sweet corn, pepitas, queso fresco, hibiscus za’atar lemon dressing 17
- Add:* chicken 8 | steak 13 | shrimp 15 | salmon 14
- Ensalada de Betabel** (vg/gf)
roasted beet salad, orange, whipped goat cheese, ground pistachio, piloncillo gastrique 17

CHEF’S SPECIALS

- Tacos de Coliflor al Pastor** (vg/gf)
cauliflower tacos al pastor, grilled pineapple, rustic tomatillo salsa, pesto rice, black beans 22
- Risotto del Huerto** (vg/gf)
arborio rice, local vegetables, Parmigiano, queso fresco, huitlacoche sauce 26
- Pollo Asado al Chimichurri** (gf)
grilled half semi-boned Mary’s Farm chicken, garlic parmesan fries, arugula salad 29
- Enmoladas de Pollo** (gf)
Mary’s Farm chicken enchiladas, blended cheese, house mole sauce, white rice, black beans 24
- Duck con Mole** (gf)
pan seared Mary’s Farm duck breast, sweet potato, corn, spinach, organic quinoa, hazelnut mole 31
- Carnitas de la Casa** (gf)
natural braised pork, watercress, pico de gallo, pickled onions, guacamole, salsa cruda, pesto rice, black beans, tortillas 25
- Short Ribs en Mole Chichilo**
braised boneless short ribs, Chef’s version of dark mole, roasted poblano mac and cheese, seasonal veggies 32
- Chamorro de Puerco en Chile Verde** (gf)
Kurobuta braised pork shank, house chile verde salsa, papas de rancho, watercress, pico de gallo, tortillas 31
- El Ranchero** (gf)
grilled NY steak fajita style, roasted onions, tomatoes, bell peppers, guacamole, refried beans, rice, tortillas 36
- Also choice of:* chicken 26 | shrimp 32
- El Vaquero** (gf)
Pure black rib eye steak, pepper crusted, queso azul, poblano-corn rajas, veggies, frijoles charros, queso fresco 49
- Risotto del Mar** (gf)
saffron rice, Spanish octopus, Mexican wild prawns, Hope Ranch black mussels, Bilbao chorizo sofrito 37
- Tampiqueña Mar y Tierra** (gf)
grilled New York steak, shrimp-rajas enchiladas in red sauce, Mexican green onion, rice, beans 39
- Enchiladas de Langosta** (gf)
mojo de ajo sauteed Maine lobster, pasilla, cheese, lobster-poblano sauce, Mexican crema, white rice 34
- Enchiladas de Mariscos** (gf)
shrimp & crab, house sofrito, poblano sauce, rice 31
- Camarones Tulum** (gf)
sauteed Mexican wild prawns, garlic lime tequila butter, black beans, white rice 35
- Salmon Scottish a la Plancha** (gf)
grilled Scottish salmon, esquites (corn) mashed potato, sauteed spinach, citrus-mezcal glaze 33
- Pesca del Dia / Catch of the Day** (gf)
Chef’s selection of the day. MKT price

SIDES

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|--------------------|----------------------------|
| Veggies 7 | Chips Refill 4 |
| Avocado 6 | Chiles Toreados 5 |
| Pesto Rice 7 | Garlic Parmesan Fries 7 |
| White Rice 6 | House Pickled Jalapeños 6 |
| Black Beans 6 | Papa Bravas con Chorizo 10 |
| Frijoles Charros 7 | Poblano Mac and Cheese 10 |

Availability subject to change with the seasons.
“Our poultries and beef are 100% Vegetarian Fed; and Hormone free”
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
An automatic 22% gratuity will be added to parties of six or more. Split plate fee: \$7.00 ● SB-March 2026