

APPETIZERS

Guacamole Rustico (v/vg/gf)	16
jalapeño, tomato, onion, cilantro, salsa macha	
Queso Fundido	17
blended cheese, onion, mushroom, spinach, Bilbao chorizo, salsa macha	
Sopes de Pato Pibil	19
handmade sopes, duck confit, achiote adobo, black beans, avocado salsa, pickled onion	
Crispy Taquitos al Gusto	17
guacamole, chile verde salsa, queso fresco, crema	
Choice of: pulled short ribs ♦ house carnitas	
Chile Relleno de Camaron	21
roasted poblano pepper, grilled shrimp, queso blanco, epazote, crema, tomatillo sauce	
Ceviche Tropical	24
local fish, avocado, mango habanero, garlic-ginger coconut milk citrus	
Pulpo a la Parrilla	33
grilled charred Spanish octopus, Bilbao chorizo, papas bravas, arugula, Calabrian aioli	
Ahi Tuna Tartar	24
sushi grade ahi, avocado, Fresno pepper, sesame wasabi aioli, citrus mojo soy serrano ginger	
Mejillones al Vapor	24
steamed local black mussels, Bilbao chorizo, grape tomatoes, leeks, garlic grilled bolillo	
Calamar Frito	19
lightly fried calamari, citrus mojo soy serrano ginger, jalapeño garlic aioli	

SOUP & SALADS

Soup of the day	Cup 8 ♦ Bowl 14
Please ask your server.	
Chicken Tortilla Soup	Cup 8 ♦ Bowl 14
chicken broth, blended roasted vegetables, roasted tortilla, onion, cilantro, avocado	
Azul Bowl (vg/gf)	17
mixed lettuce, grilled veggies, quinoa, black beans, guacamole, pico de gallo, queso fresco, lemon-garlic-oregano dressing	
Add: chicken 9 ♦ carnitas 9 ♦ steak 14 ♦ salmon 14	
Classic Caesar Salad	15
little gems lettuce, Parmigiano, anchovy dressing, garlic bolillo crostini	
Add: chicken 9 ♦ steak 14 ♦ shrimp 15 ♦ salmon 14	
Farmers Market Chopped Salad (vg/gf)	17
kale, quinoa, tomato, red onion, cucumber, sweet corn, pepitas, queso fresco, hibiscus za'atar lemon dressing	
Add: chicken 9 ♦ steak 14 ♦ shrimp 15 ♦ salmon 14	
Ensalada de Betabel (vg/gf)	18
roasted beet salad, orange, whipped goat cheese, ground pistachio, piloncillo gastrique	



CHEF'S SPECIALS

Tacos de Coliflor al Pastor (vg/gf)	23
cauliflower tacos al pastor, grilled pineapple, rustic tomatillo salsa, pesto rice, black beans	
Risotto del Huerto (vg/gf)	27
arborio rice, local veggies, Parmigiano, queso fresco, huitlacoche sauce	
Pollo Asado al Chimichurri	31
grilled half semi-boned Mary's Farm chicken, garlic parmesan fries, arugula salad	
Enmoladas de Pollo (gf)	25
Mary's Farm chicken enchiladas, house mole sauce, blended cheese, white rice, black beans	
Duck con Mole (gf)	32
pan seared Mary's Farm duck breast, sweet potato, corn, spinach, organic quinoa, hazelnut mole	
Carnitas de la Casa (gf)	27
natural braised pork, watercress, pico de gallo, salsa cruda, pickled onions, guacamole, pesto rice, black beans, tortillas	
Short Ribs en Mole Chichilo	33
braised boneless short ribs, Chef's version of dark mole, poblano mac and cheese, seasonal veggies	
Costillas de Puerco en Salsa Morita (gf)	42
slow braised pork baby back ribs, smokey morita chile sauce, corn mashed potatoes, charro beans, tortillas	
El Ranchero	37
grilled NY steak fajita style, roasted onions, tomatoes, bell peppers, guacamole, refried beans, rice, tortillas	
Also choice of: chicken 27 ♦ shrimp 33	
El Vaquero (gf)	51
Angus rib eye steak, pepper crusted, poblano-corn rajas, queso azul, veggies, frijoles charros	
Risotto del Mar (gf)	38
saffron rice, Spanish octopus, Mexican wild prawns, Hope Ranch black mussels, Bilbao chorizo	
Tampiqueña Mar y Tierra	41
grilled New York steak, shrimp-rajas enchiladas in red sauce, Mexican green onion, rice, beans	
Enchiladas de Langosta	36
mojo de ajo sauteed Maine lobster, pasilla, cheese, lobster-poblano sauce, Mexican crema, white rice	
Enchiladas de Mariscos	32
shrimp & crab, poblano sauce, rice	
Camarones Tulum (gf)	36
sauteed Mexican wild prawns, garlic lime tequila butter, black beans, white rice	
Salmon Scottish a la Plancha (gf)	34
seared Scottish salmon, corn mashed potato, sauteed spinach, citrus-mezcal glaze	
Pesca del Dia / Catch of the Day (gf)	MKT price
Chef's selection of the day.	

SIDES

Poblano Mac and Cheese	10	Chiles Toreados	5
Papas Bravas con Chorizo	10	Frijoles Charros	7
Garlic Parmesan Fries	7	Black Beans	6
Garlic Bread	6	White Rice	6
Avocado	6	Pesto Rice	7
Veggies	7	Chips Refill	4

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 August 2026