

FICHAS Y SALSAS



"Chips & Dips"

GUACAMOLE

Made to order, jalapeno, onion, cumin, lime, fresh cilantro,
served with warm corn chips 9.00 **V GF**

SALSA

House-made seasonal salsa,
served w/ warm corn chips 5.00 **V GF**

YUCCA FRIES

House-made fried yucca root, sea salt,
w/ chimichurri aioli 6.00 **V GF**

PLATOS PEQUINOS

"Small Plates"

CHICKEN TORTILLA SOUP

Roasted vegetables, house-made chicken broth, corn tortilla,
fresh lime & cilantro 4.00 **GF**

CHICKEN QUESADILLA

Marinated & grilled chicken, sautéed kale, caramelized onions,
pepper jack & Oaxaca cheese, spiced honey, cumin crema 10.00

TOMATO TOAST

Garlic rubbed toasted bread, griddled panela cheese, fresh crushed
tomato, Spanish olive oil, sea salt, garlic aioli 9.00 **V**

DAILY CEVICHE

Please inquire w/ your server on daily seasonal preparation 12.00

GF Denotes a gluten free menu item. **V** Denotes a Vegetarian item.

PLEASE MAKE YOUR SERVER AWARE OF ANY
ALLERGIES OR DIETARY RESTRICTIONS

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HAND HELDS & LIGHTER FARE

CUBAN

Mojo braised pork, smoked North Country ham, aged swiss, pickled mustard seed, salami, pressed Cuban bread 13.00

TRIPLETA

Breaded & lightly fried chicken cutlet, Serrano ham, applewood smoked bacon, melted manchego cheese, lettuce, tomato, roasted garlic aioli, citrus onions, toasted hero bread 13.00

SKIRT STEAK

Adobo & ancho marinated Allen Brothers skirt steak, chimichurri aioli, lettuce & tomato, red onion, crispy potato sticks 14.00

QUINOA BOWL

Chilled organic quinoa, baby arugula, crushed cashews, scallions, orange raisins, apples, scallion crema, mint, cotija crumble

9.00 **V GF**

MELON & SERRANO

Cantaloupe, thinly sliced imported Serrano ham, baby arugula, guava, Spanish olive oil, sea salt, black pepper, warm toast 9.00

HOUSE SALAD

Local mixed greens, breakfast radish, avocado, sunflower seeds, crumbled cotija cheese, pickled white onions, Mexican oregano, chipotle honey vinaigrette 9.00 **GF**

add shrimp 6.00

add steak 6.00

TACOS

"What you came here for"

All tacos are 2pc. served on house-made flour tortilla or corn tortilla **V GF**.

CHICKEN TINGA

Spicy pulled organic chicken, crispy potato, pickled red onions, fresh cilantro, cotija crumble, ancho crema 11.00

BAJA FISH

Tempura battered line caught local fish, citrus cabbage, Valentina aioli, fresh cilantro & avocado 12.00

LECHON

Garlic & citrus marinated Berkshire pork, pickled white onions, spicy avocado sauce, fresh cilantro 11.00

THE "BELL"

Seasoned John's Meat Market ground beef, cheddar cheese, crisp lettuce, fresh tomato, scallion sour cream 10.00

VEGGIE TACO

sautéed kale, mixed mushrooms, griddled panela cheese, spicy avocado crema, pumpkin seeds, Mexican spiced crema 11.00

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LUNCH SPECIAL

"Available Monday-Friday 11:30am-2:30pm"

2 COURSES \$13.00

Includes choice of fountain soda or lemonade
sorry no substitutions - available for take-out

CHOICE OF ONE:

CHICKEN TORTILLA SOUP

Roasted vegetables, house-made chicken broth, corn tortilla,
fresh lime & cilantro **GF**

HOUSE SALAD

Local mixed greens, breakfast radish, avocado, sunflower seeds,
crumbled cotija cheese, pickled white onions, Mexican oregano,
chipotle honey vinaigrette **GF**

QUINOA BOWL

Chilled organic quinoa, baby arugula, crushed cashews, scallions,
orange raisins, apples, scallion crema, mint, cotija crumble **V GF**

CHOICE OF ONE 1/2 SANDWICH:

SERRANO & MANCHEGO SANDWICH

Imported Jamón Serrano ham, melted manchego cheese, black pepper
guava spread, fresh apple, baby arugula, pressed artisanal baguette

SKIRT STEAK SANDWICH

Adobo & ancho marinated Allen Brothers skirt steak, chimichurri
aioli, lettuce & tomato, red onion, crispy potato sticks

CUBAN

Mojo braised pork, smoked North Country ham, aged swiss, pickled
mustard seed, salami, pressed artisanal baguette

PRESSED GRILLED VEGGIE

Sautéed kale, mixed mushrooms, griddled panela cheese,
avocado, garlic aioli, pressed artisanal baguette **V**

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