

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 6.00 **V GF**

YUCCA FRIES

House-made fried yucca root, sea salt,
w/ chimichurri aioli 7.00 **V GF**

PLATOS PEQUINOS

"Small Plates"

CHICKEN TORTILLA SOUP

Roasted vegetables, house-made chicken broth, corn tortilla,
fresh lime & cilantro 5.00 **GF**

CHICKEN QUESADILLA

Local PA braised chicken, Oaxaca cheese, mango aji hot sauce,
house-made pepper jelly, jicama 10.00

SOBRASADA & TOAST

Griddled Mallorcan style sausage, local honey comb, guava spread,
french bread 10.00

DAILY CEVICHE

Please inquire w/ your server on daily seasonal preparation MP
"We use only sustainable or line caught fish."

LULO GLAZED WINGS

Colombian citrus sweet & sour glaze, pickled fresco chiles, crispy
shallots, scallions, lime 14.00 **GF**

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

PLEASE MAKE YOUR SERVER AWARE OF ANY
ALLERGIES OR DIETARY RESTRICTIONS

FOLLOW US ON   

HAND HELDS & LIGHTER FARE

CUBAN

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

CHICKEN TORTA

Lightly fried local PA chicken, guajillo mayonnaise, shredded lettuce, seasoned tomatoes, cotija cheese, artisanal bread, served w/ mixed green jicama salad 13.00

BEETS & AVOCADO

Roasted & chilled beets, fresh orange, jicama, candied ancho pistachios, local honey, fresh lemon, olive oil, sea salt 11.00 **V GF**

QUINOA BOWL

Red & white chilled quinoa, papaya, roasted parsnips, grapefruit, crushed honey glazed peanuts, avocado cream, papaya vinaigrette 10.00 **V GF**

MUSSELS & SOFRITO

Hollander Maine mussels, house-made tomato sofrito, Mexican beer, salsa macha, warm toast bread 13.00

HOUSE SALAD

Local mixed greens, breakfast radish, avocado, sunflower seeds, crumbled cotija cheese, pickled white onions, 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**.

BAJA FISH

Tempura battered line caught local fish, citrus marinated red cabbage, lime mayonnaise, jalapeño, cilantro, radish 12.00

BARBACOA

Allen Brothers braised beef short ribs, tamarind BBQ glaze, cotija crumble, pickled hibiscus red onions, cilantro, lime 12.00

VEGGIE

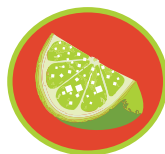
Crispy brussels sprouts, roasted sweet & savory cauliflower, raisin chimichurri, guajillo sauce, yuca crisps 11.00

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LUNCH SPECIAL



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

2 COURSES \$13.00

Includes choice of fountain soda, iced tea 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,
chipotle honey vinaigrette **GF**

CHOICE OF ONE 1/2 SANDWICH:

SERRANO & MANCHEGO GRILLED CHEESE

Imported Jamón Serrano ham, melted manchego cheese, toasted
pullman white bread

CUBAN

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

QUINOA BOWL

Red & white chilled quinoa, papaya, roasted parsnips, grapefruit,
crushed honey glazed peanuts, avocado cream, papaya
vinaigrette **V GF**

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