



June, Two Thousand Twenty-One

*Welcome Home*

## Dinner Menu

Featuring Local Farms: VineRipe Farm, Mao Farm, Thao Farm,  
Microgreen Depot, E & H Farm Mushrooms, Willem Farms

### Antojitos ~ 16

- Guacamole, Tostadas & Salsas ~ Seeds Salsa, Radish, Three Salsas, Tostadas  
Spicy Shrimp Tostadas – Five Shrimp Sautéed in Chipotle, Served on a Guacamole Tostada  
Green Ceviche ~ Liquid Salad, Corn, Cucumber, Mix Greens, Tostadas  
Fish Tacos – Beer-Battered in Dos Equis Lager, Cabbage, Pico de Gallo, Black Beans

### Salads – 16

- Caesar Salad – Romaine Lettuces, Croutons, Parmesano Reggiano, Pepitas  
Market Salad – Cucumber, Black Beans, Tortilla Strips, Cotija, Cilantro Vinaigrette  
\*\*\* Add to either salad: Mary's Chicken Breast or Salmon – sub \$12\*\*\*

### Platos Fuertes

- Carne Asada – 12 oz Ribeye, Crispy Potato, Market Greens, Chimichurri – 38  
Maine Diver Scallops – Roasted Tomatillo Salsa, Lardon Bacon, Sugar Snap Peas – 36  
Chipotle Shrimp and Fideo Pasta – Cotija, Red Onion, Avocado, Cilantro, Greens – 28  
Atlantic Line-Caught Salmon – Poblano Whipped Potatoes, Tomato Broth – 28  
Chile Relleno – Oaxaca, Fresco & Cotija Cheeses, Roma Tomato Sauce, Pico, Greens, Avocado – 25

### Desserts

- Arroz con Leche – Market Berries, Pecan Glass – 12  
Churro – Vanilla Ice Cream, Chocolate Salsa – 10  
Chocolate Mousse – Raphio Ecuadorian Chocolate, Fresh Whip, Chocolate Dust – 12



## COCKTAILS

<b>1146 OLD FASHIONED</b>	– ArteNOM Añejo Tequila, Agave, Ango & OJ Bitters	25
<b>JUNGLE BIRD</b>	– Cruzan Black Strap Rum, Pineapple, Lime, Aperol	13
<b>BERMUDA</b>	– El Silencio Mezcal, Lime, Pineapple, Habanero Bitters, Cayenne	15
<b>CLASSICO MARGARITA</b>	– Reposado, Fresh Lime, Joseph Cartron Triple Sec	12
<b>PICOSO MARGARITA</b>	– Patron Silver, Lime, Jalapeño, Joseph Cartron Triple Sec	16
<b>CADILLAC MARGARITA</b>	– Fortaleza Reposado, Fresh Lime, Gran Marnier	18
<b>LA MULA</b>	– Reposado Tequila, Lime, Jalapeño, Fever Tree Ginger Beer	12
<b>FLOR DE JAMAICA</b>	– Blanco Tequila, Lime, Jamaica, Piloncillo Syrup	13
<b>LA CURA</b>	– Tito's Vodka, Lime, Fresh Cucumber, Basil	12
<b>MEXICAN SPACE PROGRAM</b>	– Tito's Vodka, Lemon, Raspberry, Soda	12

## BOTTLED BEER

	<u>Imported</u>
<u>Mexico</u> - 6	1906 Reserva Especial, Helles Bock, Spain - 7.5
Dos Equis Lager	Birra Moretti La Rossa, Doppelbock, Italy - 7
Lagunitas IPA	Chimay Cinq Cents, Belgium - 15
Modelo Especial	Chimay Première Red, Belgium - 14.5
Pacifico Lager	König Pilsner, Germany - 8
Sol Lager	La Fin Du Monde by Unibroue, Canada - 9
Estrella Jalisco	Monk's Flemish Sour Ale, Belgium - 11.5
Bohemia Pilsner	Paulaner Müncher Lager, Germany - 7
	Xingu Black, Brazil - 8



from our hearts.