



May, 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 in Chipotle, Served on a Guacamole Tostada
- Green Ceviche ~ Liquid Salad, Corn, Cucumber, Mix Greens, Tostadas
- Carnitas Tacos – Five Mini-Tacos, Apple Tomatillo Matchsticks, Arbol Salsa

### Salads ~ 16

- Caesar Salad – Thao Farm Greens, 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 & Fideo Sauce– Oaxaca, & Cotija Cheeses, Pico, Greens, Avocado – 23

### Desserts

- Arroz con Leche ~ Market Berries, Pecan Glass – 12
- Churro ~ Vanilla Ice Cream, Chocolate Salsa – 10
- Burnt Cheesecake – Charred Strawberries – 12



## COCKTAILS

CLASSICO MARGARITA – Reposado, Fresh Lime, Joseph Chartron Triple Sec	12
PICOSO MARGARITA – Patron Silver, Lime, Jalapeño, Triple Sec	16
CADILLAC MARGARITA – G4 Reposado, Fresh Lime, Gran Marnier	18
TEQUILA MICHELADA – Blanco Tequila, Cerveza, Tomato Juice, Spices	12
LA MULA – Reposado Tequila, Lime, Jalapeño, Ginger Beer	12
FLOR DE JAMAICA – Blanco Tequila, Lime, Jamaica, Piloncillo Syrup	13
LA CURA – Tito’s Vodka, Lime, Fresh Cucumber, Basil	12
MEXICAN SPACE PROGRAM – Tito’s Vodka, Lemon, Raspberry, Soda	12

*tabachines*  
COCINA

from our hearts.