



## STARTERS

<b>GUACAMOLE DIVORCIADO</b> avocado, tomato, white onions, cilantro, serrano, tortilla chips	16	<b>TOSTADITAS</b> 5 crispy corn tortillas, black beans, avocado cream, pickled onions, queso fresco, with choice of protein: chicken suiza, beef barbacoa, or cochinita (pork) pibil	15
<b>CHICHARRÓN DE RIBEYE</b> crispy american wagyu ribeye, guacamole, salsa piquín limón	24	<b>CRISPY PORK BELLY</b> slow braised, chili paste, cilantro, avocado-salsa verde, salsa macha	17
<b>QUESO FUNDIDO</b> oaxaca cheese, asadero, salsa de chorizo, corn tortillas	16	<b>BARBACOA DE ARRACHERA</b> slow cooked beef brisket and flank steak, cilantro, white onions, salsa trece, corn tortillas	19
<b>AGUACHILE DE RIBEYE</b> seared american wagyu ribeye cap, avocado, citrus aguachile, onions, radish, cilantro, truffle oil	24	<b>COLIFLOR ASADA</b> roasted cauliflower, truffle-habanero pistachio dressing	17

## SOUP + ENSALADAS

*Free Range Chicken 7, Wild Caught Shrimp 12, Salmon 15, Carne Asada 12*

<b>TORTILLA SOUP</b> roasted pulled chicken, avocado, cilantro, limón, tortilla strips	12	<b>HAMACHI SASHIMI</b> fresh hamachi, toasted serrano, chives, yuzu, citrus, truffle oil	25
<b>THE MEXICAN CHOPPED SALAD</b> gem, kale, corn, avocado, sweet peppers, heirloom tomatoes, tajín cashews, cotija, manchego, cilantro-limón vinaigrette	17	<b>AHI TUNA MEXICANO</b> yellow fin, mango, cilantro, avocado, citrus, tortilla chips	26
<b>ANCHO CHILE CAESAR</b> gem lettuce, toasted garlic croutons, manchego, chile pepitas, ancho caesar dressing	17	<b>SEA BASS CEVICHE</b> pineapple, heirloom tomatoes, red onions, avocado, cilantro, citrus, serrano, salsa morita cremosa, tortilla chips	27
		<b>OYSTERS RASURADOS</b> half or full dozen east coast oysters, rasurada sauce, salsa serrano, mexican cocktail sauce, fresh horseradish, lemon	24/48

## RAW BAR

## CORTES FROM THE GRILL

<b>FILET MIGNON</b> 8 oz american wagyu, cremosa de árbol	49	<b>NY STRIP</b> 14 oz prime, roja habanero sauce	47
<b>COWBOY RIBEYE</b> 22 oz american wagyu bone-in, chamuco sauce	69	<b>DOUBLE PORK CHOP</b> 14 oz chile brined, demonio sauce	42
<b>MILAGRO BONELESS RIBEYE</b> 9 oz american wagyu center cut, bone marrow, piquín roja sauce	52	<b>A BAR N WAGYU TOMAHAWK RIBEYE</b> 33 oz wagyu, sea salts, cremosa de árbol	135
<b>MAR AND TIERRA</b> 6 oz filet mignon, maine lobster tail, cremosa de árbol, ceniza de habanero sauce	MP	<b>ADD-ONS</b>	
<b>SPINALIS</b> 10 oz american wagyu, roasted garlic chamuco sauce	49	<b>MAINE LOBSTER TAIL</b> ceniza habanero sauce	MP
		<b>WHITE PRAWNS</b> 3 u6 jumbo shrimp	21



## DEL MAR

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<b>SEA BASS REGIO</b> swiss chard, charred corn, zarandeado sauce	46
<b>SALMON PIQUÍN</b> ora king salmón, lime rice, grilled asparagus, mostaza piquín sauce	39
<b>AHI TUNA JARDIN</b> pan seared sushi grade yellow fin, fresno chile dust, vegetable-kale slaw, serrano-avocado vinaigrette	38
<b>JUMBO SCALLOPS AND CAMARONES</b> pan seared, lime rice, sautéed pearl onions, grilled asparagus, ajillo sauce	46

## A LA ROCA

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<i>Mesquite grilled meats served over a bed of oven roasted baby bells and pearl onions served on a hot lava rock. Cilantro lime rice, black beans, pico de gallo, house-made corn tortillas</i>	
<b>FREE-RANGE CHICKEN</b> 8 oz chile-limón marinated chicken breast	28
<b>AMERICAN WAGYU</b> 6 oz filet	39
<b>WHITE PRAWNS</b> 5 u6 jumbo shrimp	34

## ENCHILADAS

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<b>SUIZAS DE POLLO</b> roasted free range chicken, queso cotija, salsa verde cremosa	28	<b>BISTEC</b> grilled filet, grilled onions, oaxaca cheese, crema, salsa chilanga	30
<b>HONGOS Y RAJAS</b> local mushrooms, smoked corn, poblano, queso fresco, morita-jitomate salsa	26	<b>CAMARONES</b> sauteéd gulf shrimp, toasted garlic, grilled onions, oaxaca cheese, queso fresco, salsa ranchera	32

## TACOS

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3 per order, served in house-made corn tortillas

<b>POLLO A LA PARILLA</b> marinated grilled free range chicken, griddled sweet onions, salsa verde cruda, corn tortillas	17	<b>CARNE ASADA</b> grilled flank steak, crisped oaxaca cheese, avocado, salsa verde cremosa	21
<b>CAMARONES GOBERNADOR</b> sauteéd shrimp, bacon, toasted red pepper, oaxaca cheese, salsa chamuco	21	<b>PESCADO CULICHI</b> crispy red snapper, tangy slaw, red onion, oaxaca cheese, cilantro, chile morita mayo	23
<b>COSTILLAS ADOBADAS</b> slowed cooked boneless pork short ribs, adobo norteño, crispy chives	18	<b>COCHINITA PIBIL</b> slow cooked achiote marinated pork shoulder, grilled pineapple, pickled onions, cilantro	17
<b>FILET AND BONE MARROW</b> beef tenderloin, bone marrow, piquín limón, chives, onions, cilantro	24	<b>HONGOS</b> local mushrooms, arugula, roasted corn, poblano, salsa pepita-calabaza	18

## FOR THE TABLE

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<b>GRILLED JUMBO ASPARAGUS WITH SPICY CITRUS AIOLI</b>	12	<b>MANCHEGO WHIPPED POTATOES WITH CHORIZO GRAVY</b>	13
<b>CONFIT WILD MUSHROOMS</b>	18	<b>LOBSTER ELOTE</b>	28
<b>TOMATES HEIRLOOM VENENO</b>	12	<b>PARMESAN TRUFFLE PAPAS FRITAS</b>	12
<b>ROASTED BONE MARROW WITH SMOKED SEA SALT</b>	21	<b>WHOLE ROASTED BEET</b>	10

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. For parties of 8 or more a gratuity of 20% may be added to your final bill. Private dining rooms available 8-50 people.