**COCKTAILS, PITCHERS & CAZUELAS**

**Cerveza & Seltzer**

- **Cerveza**
  - Horchata: centenario plata tequila, horchata syrup
  - Sandia: grey goose, watermelon, basil, simple syrup, tajin

- **Seltzer**
  - Mango Chamney: patron silver tequila, orange juice, fresh lime juice, agave
  - Tamarindo: patron silver tequila, tamarindo syrup

**Drinks**

- Red Apple Sangria
  - Red wine, apple brandy, apple cider, triple sec, fresh apple

- Guava Sangria
  - pinot grigio, peach schnapps, apple brandy, guava purée, shiraz pineapple, diced apple

- El Pinche
  - pinot noir, peaches, nectarine juice, blackberry liqueur, plum juice, tajin, lime

- Michelada Mix
  - bottle of pinot noir, peach schnapps, apple brandy, orange juice, lime, chile, lime, vanilla, tajin

**WINE**

- **Red**
  - Minui, Pinot Noir: Seanna stats, CA: ~12 / 50
  - Silvergata, Pinot Noir: Sarinae county, CA: ~11 / 48
  - Frinc Nostra by Miguel Angel de Gregorio, Tempranillo: Caledony, Spain: ~6 / 56
  - Caymus Conundrum, Red Blend: Napa Valley, CA: ~12 / 50

- **White**
  - Hermaseras Del Marques De Riscal Verdejo, Nosg Rio Verde: Spain: ~8 / 48
  - Chateau De Michelle, Riesling: Columbia Valley: ~10 / 40

- **Rose**
  - Whispering Angel: Cotes de Provence, France: ~12 / 50

**Mocktails & Non-Alcoholic**

- **Horchata Agua Fresca**
  - Cinnamon Rice Water: ~6

- **Jamaica Agua Fresca**
  - Hibiscus Fruit Water: ~6

- **Pina Agua Fresca**
  - Pineapple Water: ~6

**Bottle Service**

- **Tequila & Mezcal**
  - Patron Añejo: ~325
  - Patron Reposado: ~450
  - Patron Silver: ~350

- **Vodka**
  - Grey Goose: ~525
  - Tito's: ~295

- **Whiskey & Scotch & Cognac**
  - Macallan 12: ~375
  - Johnnie Walker Blue Label: ~700
  - Buchanan’s 12: ~400

**Latin-inspired drinks**

- **Bar Managers:** Miguel Grijalva

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Please note, gravity of 18% is added to parties of 5 or more, max 3 checks split per party. Prices subject to change without notice.
**SMALL PLATES**

*For Substitutions / Meal restrictions*

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**Ceviche de Pescado**  - Fresh Ceviche
- Fresh cod cured in citrus juice, avocado, mango, and green sweet pepper.

**Ceviche de Camaron**  - Shrimp Ceviche
- lime cured shrimp, fresh diced cucumber, avocado, tomato, onion, cilantro.

**Polpo a la Parrilla** - Grilled Octopus
- seasoned in spicy housemade chipotle sauce, lobster legs, garlic, celery, tomatoes, onion, cilantro.

**Aguachiles**  - Spicy Lime Cured Shrimp
- lime cured butterfliy shrimp, Platanito, cilantro.

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**PREMIUM SMALL PLATES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
<th>Preparation Styles</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mariscada</strong></td>
<td>Seafood Platter (Served hot)</td>
<td>~40 entrée</td>
<td>~50 per kilo / ~36 per half kilo</td>
</tr>
<tr>
<td></td>
<td>alaskan king crab legs, lobster, langostinos, jumbo shrimp, roasted corn with rice &amp; garlic bread. Available inc. Azul Sauce or Mojo de Ajo.</td>
<td>~520 full / ~360 half</td>
<td>~20 for 10 people to share</td>
</tr>
<tr>
<td><strong>Seafood Tower</strong> (served cold)</td>
<td>alaskan king crab legs, lobster, jumbo shrimp, oysters, served with cocktail sauce, mignonette, lime, hot sauce, call on the side.</td>
<td>~32 entrée</td>
<td>~56 per kilo / ~28 per half kilo</td>
</tr>
</tbody>
</table>

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**TACOS & HANDHELDs**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
<th>Preparation Styles</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bisteck</strong></td>
<td>Steak</td>
<td>~41</td>
<td>~41 per kilo / ~23 per half kilo</td>
</tr>
<tr>
<td><strong>Pollo</strong></td>
<td>Chicken</td>
<td>~36</td>
<td>~36 per half kilo</td>
</tr>
<tr>
<td><strong>Ingenious Fish</strong></td>
<td>Grilled orange, grilled pineapple, cilantro, cajun salsa, cumin tortilla.</td>
<td>~31 for three</td>
<td>~16 for four people</td>
</tr>
<tr>
<td><strong>Ahi Tuna</strong></td>
<td>Grilled ahi, guacamole, fried onions, romaine lettuce cup (full per order).</td>
<td>~32 entrée</td>
<td>~56 per kilo / ~28 per half kilo</td>
</tr>
<tr>
<td><strong>Shrimp</strong></td>
<td>Grilled marinated shrimp, red cabbage, jumbo avacodo, chipotle aioli, flour tortilla.</td>
<td>~31 for three</td>
<td>~16 for four people</td>
</tr>
<tr>
<td><strong>Vegetable</strong></td>
<td>Veggie #</td>
<td>~30</td>
<td>~30 per kilo / ~15 per half kilo</td>
</tr>
<tr>
<td></td>
<td>avocado, grilled zucchini &amp; squash, roasted corn, chipotle aioli, flour tortilla.</td>
<td>~15</td>
<td>~15 per half kilo</td>
</tr>
<tr>
<td><strong>Vega</strong></td>
<td>Vegan</td>
<td>~25</td>
<td>~25 per kilo / ~15 per half kilo</td>
</tr>
<tr>
<td></td>
<td>artichoke, potato, red onion, green pepper, fire roasted corn.</td>
<td>~15</td>
<td>~15 per half kilo</td>
</tr>
<tr>
<td><strong>Hamburguesa</strong></td>
<td>Chipotle Burger</td>
<td>~18</td>
<td>~18 per kilo / ~10 per half kilo</td>
</tr>
<tr>
<td></td>
<td>6oz. grilled burger topped with queso fundido (chihuahua cheese, chorizo), egg, house avocado, chipotle aioli, flour tortilla.</td>
<td>~15</td>
<td>~15 per half kilo</td>
</tr>
<tr>
<td><strong>Elifieño</strong></td>
<td>Black Bean Veggie Burger</td>
<td>~13</td>
<td>~13 per kilo / ~7.5 per half kilo</td>
</tr>
<tr>
<td></td>
<td>black bean patty, chipilin, chipotle mayo, jalapeno, onion, cilantro, roasted corn.</td>
<td>~15</td>
<td>~15 per half kilo</td>
</tr>
</tbody>
</table>

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**SIDEs**

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Arroz</strong></td>
<td>Rice</td>
<td>~4</td>
<td>~4 per kilo</td>
</tr>
<tr>
<td><strong>Frijoles</strong></td>
<td>Refried Beans</td>
<td>~4</td>
<td>~4 per kilo</td>
</tr>
<tr>
<td><strong>Pan de Ajo</strong></td>
<td>Garlic Bread</td>
<td>~4</td>
<td>~4 per kilo</td>
</tr>
<tr>
<td><strong>Papas Fritas Sazonadas</strong></td>
<td>Seasoned Waffle Fries</td>
<td>~6</td>
<td>~6 per kilo</td>
</tr>
</tbody>
</table>

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**DESSERT**

<table>
<thead>
<tr>
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<th>Description</th>
<th>Price</th>
<th>Preparation Styles</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Churros</strong></td>
<td>served with cinnamon ice cream.</td>
<td>~20</td>
<td>~20 per kilo / ~10 per half kilo</td>
</tr>
<tr>
<td><strong>Mojo de Chocolate Cake</strong></td>
<td>Bittersweet dark chocolate, fresh berries, cinnamon ice cream, chocolate sauce.</td>
<td>~20</td>
<td>~20 per kilo / ~10 per half kilo</td>
</tr>
</tbody>
</table>

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Food is served when it's ready, including entrees, for a true social dining experience. Please make, quality of FTE, is added to purchases of $18 or more, tax is checks split by party. Please subject to change with notice.

*Consumer Advisory:* These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.