



GUACAMOLES

- Guacamole Traditional**, avocado, lime, serrano, tomato 10
- Guacamole de Jaiba**, jumbo lump crab and fresh corn 12
- Guacamole de la Dia**, fresh guacamole of the day 11

CEVICHES

- Ceviche Pescado Blanco**, fresh white fish of the day, onion, cilantro, lime 10
- Coctel de Camarones**, shrimp, horseradish infused tomato water, pico de gallo, cucumber, radish 12

SOUPS & SALADS

- Sopa de Calabasa**, roasted butternut squash soup, pepitas, mushrooms, goat cheese maple crema 6
- Chicken Tortilla Soup**, shredded chicken, avocado, pico de gallo, chile rajás, guajillo tomato broth 8
- César Salad al a Parilla**, grilled romaine, maseca croutons, parmesan, anchovies, chipotle césar dressing 7
- Enselada de Calle**, *like you'd find on the streets of Mexico City*, jicama, green mango, chayote, cucumber, watermelon, red onion, chile piquen 7

BOCADITOS

LITTLE BITES TO HAVE WITH DRINKS

- Fried Pork Chicharrones**, avocado & tomatilla salsa, chile piquen 5
- Queso Fundido**, melted cheese, roasted chiles, caramelized onions 10
 - add housemade chorizo \$1
- Empanada de Verduras del Mercado**, market vegetables, roasted tomato, butternut squash & guajillo chile puree, pickled corn salsa, cotija cheese 7
- Empanada de Jaiba**, jumbo lump crabmeat, fresh corn, truffle oil, cream cheese, pico de gallo 12
- Beef Barbacoa Flautas**, *like a Philly Cheesesteak*, shredded braised beef, caramelized onions, roasted poblano rajás, shiitake mushrooms, queso fundido 9
- Wild Mushroom Huarache**, roasted mushrooms, three cheeses, truffled corn salsa, huitalacoche, scallions 9
- Carnitas Sopes**, black bean puree, pickled red onion, avocado, pineapple chutney 7
- Atun Crudo Tostadas**, ahi tuna, avocado, radish, salmon roe, vegetable curtido 11
- Tostadas Ceviche de Nopales**, pickled cactus & vegetables, pureed beans, cotija cheese, avocado, fried shallots 7
- Ostras Parilla la Playa**, *like you find at the beach*, grilled local oysters, chile butter, housemade chorizo, parmesan breadcrumbs 9

TACOS

(2 PER SERVING)

- Carnitas Taco**, shredded pork, orange, pickled red onion, habanero salsa 7
- Pork Belly al Pastor**, crispy fried pork belly, pineapple habanero salsa, al pastor aioli, salsa de arbol 7
- Beef Barbacoa**, shredded beef, caramelized onions, chile gravy, chopped onion & cilantro, salsa de arbol 7
- Carne Asada con Kimchi**, grilled marinated skirt steak, housemade kimchi, cotija, citrus aioli 8
- Baja Fish**, crispy battered white fish, chipotle crema, shredded cabbage, pico de gallo 7
- Hongos**, sauteed shiitake mushrooms, squash, onions, chiles, goat cheese, pickled corn relish 8
- Chicken Tinga**, shredded chicken, cotija, onion, guajillo chile sauce 7

ENTRÉES

- Pan Seared Mahi-Mahi**, butternut squash, bacon, sweet potato hash, cumin scented orange agave butter 18
- Red Snapper con Almejas**, pan seared red snapper, clams, fingerling potatoes, roasted tomatoes, housemade chorizo, epazote guajillo broth 21
- Adobo Roasted Chicken**, mexican spice brined chicken, sautéed greens, black beans, adobe bbq sauce 16
- Pork Belly al Pastor**, pineapple habanero chutney, achiote sauce, pozole verde, black beans 17
- Short Rib Mole Chichilo**, *The 7th Mole*, braised short ribs, chichilo mole, creamy nixtal, winter vegetables, lime crema 17
- Bistec al Parilla**, 10 oz top sirloin, caramelized onion, tomato salsita, street corn casserole, yucca fries, chimichurri sauce 23
- Crepas Vegetales**, winter squash, sautéed mushrooms & onions, huitalacoche, requeson & cotija cheese 15

SIDE DISHES

- Yucca Fritas**, chimichurri, garlic lime aioli 5
- Drunken Pinto Beans**
- Black Beans**
- Roasted Wild Mushrooms with Epazote**
- Sauteed Greens del Momento**, pine nuts, raisins, onions
- White Rice**
- Red Annatto Rice**
- Street Corn Casserole**

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server of any allergies upon ordering.