



Starters

Tempura Avocado Fries 6

Salsa Verde, Chipotle Crema

Roasted Pepper Hummus 6

Piquillo Pepper, Tomato-Cucumber Salsa,
Extra Virgin Olive Oil, Corn Tostadas

Cocktail De Elote 7

Lump Crab, Avocado Mousse,
Chipotle Crema, Corn Tostadas

Crab Rellenos 7

Crab Stuffed Sweet Chili Peppers,
Tomatillo Salsa, Diablo Sauce

Bourbon Glazed Chicken Strips 8

Crispy Chicken Breast Strips, Celery, Smoked
Blue Cheese Spread, Bourbon-Habanero Maple Glaze

Shrimp Ceviche 9

Lump Crab, Tomato Emulsion,
Avocado Mousse, Corn Tostadas

Short Rib Sliders 9

Mexican Manchego, Poblano Rajas,
Maui Onions, Hawaiian Bread

Soups and Greens

Soup Du Jour

Cup 5 Bowl 6

Tortilla Soup With Chicken & Southwest Spices

Cup 5 Bowl 6

Greens

Add Chicken 5/ Salmon 5/ Shrimp 6/ Steak 6

Caesar Salad 7

Baby Gem Lettuce, Parmesan Cheese, Herbed Crostini

Mexican Cesar Salad 7

Black Bean Relish, Jicama, Cotija Cheese,
Corn Bread Crouton, Chipotle- Caesar Dressing

Apple Rum Salad 8

Watercress, Yellow Frisee, Blue Cheese Spread, Grapes Brulee,
Celery, Candied Pecans, Citrus Dressing

Agave Salad 9

Black Bean Relish, Jicama, Tomatoes, Candied Pecans,
Cucumber, Agave Vinaigrette

Some Items May Be Prepared Gluten Free.
Please Inquire With Your Server For Menu Options

18% Gratuity added to parties of 6 or more • Share charge in place
Our food is prepared to order. Please be aware that consuming raw or undercooked proteins,
poultry, seafood, shellfish, eggs or dairy may increase your risk of food borne illness.



Specialty Plates

Cauliflower Steak 12

Quinoa, Kale, Piquillo Pepper Coulis

Fish & Chips 13

Beer Battered Pacific Cod, Tartar Sauce,
Cole Slaw, Grilled Lemons

Chorizo Chicken 15

White Cheddar Grits, Heirloom Tomatoes,
Baby Kale, Bordelaise

Pork Osso Bucco ala Garcia 17

Pozole Ragout, Cabbage, Radish, Cilantro Gremolata

Pan Seared Mallard Duck 19

Parsnip Puree, Wild Mushrooms, Duck Machaca, Port Gastric

Seafood

Skuna Bay Salmon 18

Parsnip Puree, Tri-Color Quinoa, Blackberry Compote

Barramundi Seabass 19

Garbanzo Bean Stew, Spanish Chorizo, Foraged Mushrooms

Shrimp & Grits 22

Anson Mill Grits, Tomatoes, Cipollini,
Baby Kale, Beurre Blanc Sauce

Day Boat Scallops 23

Fresh Made Herb Pasta, Heirloom Tomatoes,
Parmesan Cheese, Chili Oil

Beef

Steak Frites 17

Skirt Steak, Avocado Fries, Bean Puree, Nopales- Corn Salsa

Short Rib Barbacoa 19

Green Corn- Chile Rajas Tamal, Beans, Nopales Relish, Pickled
Onions, Guajillo Demi Glaze

Delmonico Steak 12oz 25

Baked Potato, Wild Mushrooms, Charred Cipollini,
Bordelaise, Maître D' Butter

Steak & Shrimp 27

Petite Filet, Tiger Shrimp, Baked Potato, Asparagus,
Carrots, Port Wine Sauce

Carne Asada For Two 32

T Bone Steak, Chilitos, Charred Onions, Beans, Corn Tortillas

Sides

Sautéed Wild Mushrooms 5

Jumbo Grilled Asparagus 5

Loaded Baked Potato 5

Creamed Spinach 5

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