



ENTRADA

POZOLE *gf* 14

traditional pork & hominy stew + guajillo
pasilla + arbol + chipotle + cumin
garlic + oregano + tortilla

TIJUANA CAESAR 15

romaine + heirloom cherry tomato
garlic herb bread crumbs + bonito aji panca caesar
red onion + cotija

ROASTED BEET SALAD *gf* 15

arugula + whipped goat cheese + orange
red & golden beets + chile lime pepitas
fennel vinaigrette + pomegranate
grilled steak* 8 chicken 6 shrimp* 8

CARNICERIA

SMOKED BIRRIA 24

smoked & slow braised beef + guajillo
garlic + ancho + chipotle + cabbage
cilantro + onion + flour tortilla

CARNE ASADA* *gf* 34

smoke show
dry aged ribeye + rancho beans + guacamole
roasted potato + 4 chile salsa + yellow corn tortilla

SMOKED PRIME RIB 39

10oz prime rib + chorizo mashed potatoes
fried brussels sprout leaves
birria consommé + habanero horseradish

MAR Y TIERRA* *gf* 48

8oz filet + mojo de ajo jumbo shrimp
oaxacan mole + chorizo mashed potatoes

CABEZA EN FUEGO* 120

ghost rider 24 hour notice
braised veal head + wagyu beef cheek
cabbage + onion + cilantro + corn tortillas
hand selected Wren&Wolf bourbon

EN FUEGO* 185

32oz dry aged tomahawk
guacamole + beans + rice + salsa roja
chorizo rub + herb butter + flour tortilla
mexican bulb onion + rosemary

EXTRAS

CHIPS

GUACAMOLE TRADICIONAL *gf vegan* 14

1st place at az taco festival
avocado + lime + onion + cilantro
jalapeño + pomegranate

SALSA ROJA or VERDE *gf vegan* 6

choice of housemade salsa + chips

TRIO *gf vegan* 16

salsa cruda + salsa roja + guacamole tradicional

CEVICHE VERDE* *gf* 22

halibut + avocado + lime + onion
jicama + cucumber + jalapeño salsa verde + tostada
garlic chili oil

SHRIMP AGUA CHILE *gf* 20

shrimp + guacamole + cucumber
pico de gallo + corn crumble + agua chile
chile pequin + chips

CHICHARRÓN DE RIBEYE* 22

8oz ribeye chicharrón + mojo rojo + cotija
guacamole + salsa cruda + serrano + flour tortilla

PARA LA MESA

QUESO FUNDIDO *vg* 15

queso mexicano + crema de elote
roasted poblano
chili lime corn nut + flour tortilla
mushroom 3 chorizo 4

DORADOS DE PAPA *gf* 15

fried potato taco + asadero + chihuahua
fondue de queso + salsa verde + escabeche
chorizo jam + crema + salsa roja

DUCK EMPANADA *gf* 15

duck confit + corn empanada + oaxacan mole
onion + crema + pomegranate + jalapeño ash

ALBONDIGAS EN ADOBO *gf* 14

albondigas "meatballs" + yerba buena rice + adobo
caramelized onion + cilantro + cotija

CANASTA TACOS *gf* 14

3 rolled lengua tacos + arbol salsa
onion + cilantro + lime

ENTREES

ENCHILADAS *vg* 19

queso mexicano + avocado + lime onion
crema + blue corn tortilla
choice of: enmoladas rojo or verde
smoked birria 8 chicken 6

CHIPOTLE CAULIFLOWER *gf* 21

cauliflower + chipotle cheese fondue
hoja santa foam + pepitas + cilantro + lime

RELLENO *vg* 24

poblano + braised wild mushroom
corn + arbol chile salsa + gruyère
cheese fondue + onion + pomegranate

CHARRED CABBAGE *gf vegan* 19

cabbage + salsa cruda + salsa yucateca
crispy onion + red beets + corn nuts + tajin

ACHIOTE BRICK CHICKEN 26

red bird farms smoked half chicken + jalapeño
achiote + guajillo + farro + roasted corn
grilled pineapple habanero salsa + crema

PORK VERDE *gf* 31

award winning!
niman ranch pork shank + tomatillo + potato
blistered chile + corn tortilla

DUCK BREAST AL PASTOR* *gf* 32

fo sizzle
guajillo & mesquite smoked duck + fresco
jalapeño + onion + raw salsa verde + cotija
pineapple + yellow corn tortilla

CRAB RELLENO *gf* 27

poblano + jumbo lump crab + lemon
corn + arbol chile salsa + onion
cheese fondue + pomegranate

SHRIMP DE MACHA* *gf* 29

wild caught mexican white shrimp
polenta + chihuahua + corn & tomato calabacitas
peanut + salsa macha

PESCADO FRITO *gf* 32

sea bream + aji salsa + grilled lime
crispy onion + cilantro

ELOTE 10

grilled corn + tajin butter
aji mayo + cotija + chili oil

YERBA BUENA RICE 7

rice + mint + jalapeño
cilantro

SEASONAL VEGETABLES 8

brussels sprouts + tajin butter

RANCHERO BEANS 9

pinto beans + cotija
jalapeño + poblano

CHORIZO MASHED POTATOES 8

chorizo + gruyère