

FOR THE TABLE

Guacamole SEVEN SALSAS 24

Crab Nachos SEA URCHIN "QUESO" 36

Smoked Black Cod POTATO-CHORIZO VINAIGRETTE 24

Queso Fundido RED & GREEN CHORIZO 24

Tuna Tartare SUNFLOWER SEEDS, CHILE ASH CURED BONITO 29 *

LUNCH PRIX FIXE \$45

CHOOSE AN APPETIZER, MAIN COURSE, AND DESSERT

APPETIZERS

Chopped Cabbage Salad TOASTED FAVA BEAN DRESSING 20

Carrots COCONUT CREMA, CORIANDER, COCONUT SALSA MACHA 18

Four Bean Salad QUAIL EGGS, TOMATO VINAIGRETTE 17

Cauliflower Soup CAPERS, GRAPES, SMOKED CROUTONS 19 (+2)

Clam Chowder CHORIZO 19

Octopus Salad BLUE CORN VINAIGRETTE 29 (+4)

MAINS

Maitake Mushroom Tacos QUESILLO 22

Skirt Steak Tacos EVERYTHING 26

Fish Tempura Tacos CABBAGE, TARTAR SAUCE 24

Pastrami Tacos SAUERKRAUT, MUSTARD SEED SALSA 28 (+4)

Grilled Fish Tacos FRESH TOMATO-HABANERO SALSA 28 (+4)

Veggie Burger AYOCOTE BEAN HUMMUS, HERBS 22

Chicken Salad AVOCADO, PICKLED BLACK BEANS 26

Chilled Shrimp Salad ROMAINE, CHIPOTLE MAYONNAISE 32 (+5)

Pumpkin Seed Cappelletti ACHIOTE, HONEY NUT SQUASH JUICE 34 (+7)

DESSERTS

Chamomile Flan STRAWBERRY-RHUARB JAM 12

Rainbow Sherbet JAMAICA, AVOCADO, MANGO 12

Chocolate Ice Cream Sandwich 9

*OUR AVOCADO DESSERT AVAILABLE UPON REQUEST (+8)

SIDES

Brussels Sprouts SPICY ALMONDS 15

Honey Glazed Sweet Potatoes BROWN BUTTER CREMA 15

Roasted Shishito Peppers LIME VINAIGRETTE 15

empellón

MARGARITAS

- Classic** PUEBLO VIEJO BLANCO, AGAVE NECTAR, LIME JUICE, SMOKED SALT 20
- Spicy Cucumber** PUEBLO VIEJO BLANCO, CUCUMBER, JALAPEÑO, CHILE SALT 20
- Mezcal** MAL BIEN MEZCAL, AGAVE NECTAR, LIME JUICE, SMOKED SALT 20
- ¿Por Que No?** PUEBLO VIEJO BLANCO, PINEAPPLE, SERRANO CHILE, CILANTRO 20
- Saffron** SAFFRON-INFUSED TEQUILA AND MEZCAL, CITRUS, SAFFRON SALT 20
- Mother of Dragons** CASA DRAGONES BLANCO, AGAVE NECTAR, LIME JUICE, SMOKED SALT 31
- Pumpkin Spice** MUENTA REPOSADA, SPICED AGAVE, PUMPKIN, SALTY CARDAMOM-VANILLA FOAM 33

WINE

- Prosecco** BISOL "CREDE", VENETO 17
- Sauvignon Blanc** SIX SIGMA, LAKE COUNTY 16
- Chardonnay** PRESQU'ILE WINERY, SANTA BARBARA 21
- Gernache/Cinsault (Rosé)** ANDREW MURRAY, "CURTIS VINEYARD," SANTA YNEZ VALLEY 18
- Pinot Noir** EZY TGR, WILLAMETTE VALLEY 21
- Malbec** ALPAMANTA, "NATAL", LUJAN DE CUYO 15

BEER

- Threes Brewing "Logical Conclusion" IPA** GOWANUS, BROOKLYN 7% ABV (16OZ CAN) 15
- Monopolio Lager "Clara"** PAWTUCKET, RI 5% ABV 10
- Oxbow Brewing Company Farmhouse Pale Ale** NEWCASTLE, ME 6% ABV (12OZ CAN) 11
- Athletic Brewing "Upside Dawn" Golden Ale (non-alcoholic)** STRATFORD, CT 8

NON-ALCOHOLIC

- Guava Green Tea** GREEN TEA, GUAVA, HONEY, LIME 9
- Coconut Chai** MONTMARTRE CHAI, COCONUT WATER, LIME, BLACK CARDAMOM 9
- Arnold Palmer** BLACK TEA, DAMIANA TEA, LEMON 9
- Counter Culture Coffee**
- Serendipitea Organic Tea Selection**