

## 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** HABANERO, SUNFLOWER SEED PUREE 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

**Clam Chowder** CHORIZO 19

**Octopus Salad** BLUE CORN VINAIGRETTE 29 (+5)

### 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 (+8)

**Lobster Flautas** BIBB LETTUCE LEAVES 54 (+15)

**Lamb Shawarma Platter** PICKLES, SHATTA, TORTILLAS 34 (+10)

### DESSERTS

**Citrus Flan** PUMPKIN, ORANGE BLOSSOM 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

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## 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

**The Ultra** ALTO CANTO BLANCO, AGAVE NECTAR, LIME JUICE, SMOKED SALT 26

## WINE

**Prosecco** BISOL "CREDE", VENETO 17

**Sauvignon Blanc** DOM. REVERDY DUCOUX 19

**Chardonnay** YANNICK CADIOU, "LA COTE D'OR" 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

**Mighty Oak Coffee**

**Serendipitea Organic Tea Selection**

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