



Botanas

guacamole al tres 11 | chile, tomato, onion

chips & salsa 5 | three house-made seasonal salsas

churros 8 | caramel, abuelita hot chocolate

avocado relleno 11 | filled with artichoke hearts, roasted jalapeño, cream cheese, cotija

sopa ranchera 10 | chicken & rice soup, corn on the cob, onion, cabbage, tomato, jalapeño



Tacos *1/2 per order*

puerco al pastor pork, piña, onion, cilantro, avocado salsa | 9

pollo achiote chicken tinga, pickled radish salpicon, chile dulce | 9

jardin grilled zucchini, pepita-cotija pesto, roasted corn pico de gallo | 9

pescado tomo tuna, avocado-tomatillo pico de gallo, jalapeño aioli, pepitas | 12

chef selection seasonal taco | AQ

Platos

ensalada wild arugula, peach, chipotle-honey goat cheese, avocado, pan fritto, honey-dijon vinaigrette | 12

chile relleno summer squash, huitlacoche, oaxaca cheese, chile de arbol salsa | 14

huevos revueltos chorizo rojo, scrambled egg, potato, queso fresco, pico de gallo, frijoles y arroz | 14

chile verde pork shoulder, seasonal rice, egg over-easy, tomatillo-cilantro salsa, queso fresco | 11

chilaquiles fresh chips in tomatillo salsa, scrambled egg, caramelized onion, queso fresco, crema | 14

moltulenos 3 eggs over easy, crispy tortillas, refried beans, queso fresco, pico, salsa molcajete | 14

frittata nopal, heirloom tomato, cheese blend, tomato-habanero salsa, sunflower sprout | 14

torta ahogada housemade carnitas, queso mixto, avocado, escabeche, drowned in adobo salsa | 14

enchilada chicken, queso fresco, radish greens, chipotle & guajillo salsa | 14

Platillos

verdura grilled baby carrots & broccoli, mole, pan fritto | 7

elote tres chiles, cotija, red onion, chipotle aioli, lime | 7

platano fried plantains, sea salt, crema | 7

arroz o frijoles seasonal | 4

Executive Chef | Daniel Padilla

Sous Chef | Lorenzo Caamal

Spring 2018.2

*Consuming raw or undercooked meat may increase your risk of foodborne illness.

~ 6% surcharge added for San Francisco employer mandates ~

