

Botanas

guacamole al tres 11 | chile, tomato, onion

chips & salsa 5 | three house-made seasonal salsas

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

ceviche* 18 | mexican shrimp, avocado, nectarine, jicama, heirloom tomato, grilled jalapeño vinaigrette

quesadilla de chicharron 16 | TRES cheese blend, chile fresno & tomatillo salsa, nopal salad



Sopas y Ensaladas

sopa de lima habanero tomato broth, red pepper, jalapeño, onion, avocado, queso fresco, tortilla | **10**

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

ensalada de la calle summer melon, cucumber, watermelon, chile serrano, pepitas | **12**

ensalada de pollo wild arugula, peach, chipotle-honey goat cheese, avocado, pan fritto, honey-dijon vinaigrette | **13**

cesar cardini little gem, roasted pepper, pan fritto, cotija-cesar dressing | **12**

add chicken 3 | add shrimp 6 | add steak 8

Tacos *1/2 per order*

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

carnitas 9 | slow roasted pork, molcajete salsa, pickled green onion

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

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

barbacoa 11 | braised beef, roasted tomatillo salsa, nopale salad, queso fresco

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

chef selection AQ | seasonal taco

Platos classicos

enchilada chicken, queso fresco, radish greens, chipotle & guajillo salsa | **16**

chile verde pork shoulder, roasted potato, tomatillo-cilantro salsa, queso fresco | **11**

tamal mole negro chicken, kale & pumpkin seed masa, habanero salsa, arroz & frijoles | **11**

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

Tortas

de la casa pollo OR carne asada, TRES cheese blend, crema, avocado, refried beans, habanero sofrito | **14**

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

pobrecito gulf shrimp milanesa, TRES cheese blend, chipotle aioli, lettuce | **16**

Platillos

arroz o frijoles 4 | seasonal

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

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

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 ~