



Botanas

guacamole al tres 11 | chile, tomato, onion

chips & salsa 5 | three house-made seasonal salsas

churros 7 | housemade cajeta, whipped chipotle-honey goat cheese

albondigas 15 | 'beyond' meatball, roasted tomatillo salsa, pickled red onion, queso fresco

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

ceviche* 18 | rock cod, mexican white shrimp, chile dulce, cucumber, avocado, onion, coconut agua chile



Tacos *1/2 per order*

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

pollo achiote chicken, chile anaheim molcajete, pineapple-chile dulce pico de gallo | 9

jardin fried chayote, radish salpicon, queso fresco, chile pequin salsa, black bean crema | 9

pescado grilled mahi mahi, cucumber-heirloom tomato, preserved lime aioli, crispy arugula | 12

chef selection seasonal taco | AQ

Platos

ensalada little gems, yellow watermelon, spiced garbanzo, goat feta, chipotle-honey dressing | 13

torta ahogada housemade carnitas, egg over-easy, queso mixto, avocado, escabeche, drowned in adobo salsa | 14

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

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

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

asada con huevos grilled sirloin, 2 eggs over easy, molcajete salsa, fried queso panela | 18

chile relleno 'beyond' meat picadillo, castelvetro olives, salsa veracruzana, queso fresco | 14

pozole verde pork shoulder & rib, chile serrano, tomatillo, chile anaheim, nixtamal | 11

enchiladas chicken chile verde, roasted tomatillo salsa, queso mixto, crema, chives | 16

Platillos

alchachofa fried artichoke, jalapeno, aioli | 7

elote grilled elote, cotija cheese, chipotle aioli, lime | 7

platano fried plantains, sea salt, crema | 7

arroz o frijoles seasonal | 4

Executive Chef | Daniel Padilla

Sous Chef | Lorenzo Caamal

Summer 2019.1

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

~ 6% surcharge added for San Francisco employer mandates ~

