

# DINNER

Everyday 4PM - 10PM

# MENU



## Bites

### Cheese Board | 16

Three Rotating Cheeses,  
baguette + fixings

### Ceviche\* ④ | 14

Tilapia, pineapple, watermelon radishes,  
cucumbers, chili oil, tostadas

### Truffle Fries + Chicharron ④ | 14

Parmesan, chili oil, cured onions,  
horseradish sauce

### Chimichurri Hummus ⑤ | 13

Pepper flakes, naan bread, e.v.o.o.

### Risotto Balls | 12

Mozzarella, parmesan, roasted red  
pepper sauce

### Deviled Eggs\* ④ | 10

Truffle oil, paprika-cayenne, greens

### Herb Guacamole ⑤④ | 13

Serrano, pepitas, corn totopos

### Flautas Ahogadas ④ | 14

Chicken flautas, salsa verde, queso fresco,  
crema, escabeche

## Soups

### Crema de Elote ⑤④ | 12

Fresh corn, non-dairy crema, pepitas,  
tortilla strips

### Chicken Soup ④ | 14

Chicken, rice noodles, basil, cilantro,  
watermelon radishes, chili oil

## Salads

*Add chicken, beef, pastor \$4 or shrimp \$6*

### Goat Cheese and Beets ④ | 14

Seasonal beets, brussels sprouts,  
greens, pepitas, turmeric-maple yogurt,  
shallot vinaigrette

### Caesar ④ | 14

Bibb, romaine, watermelon radishes, jicama,  
parmesan chicharron, Caesar dressing

### Poke Bowl\* ④ | 20

Tuna, tricolor quinoa, greens, radishes,  
fresh fruit, cabbage, carrots, jicama, cucumber,  
avocado, sesame seeds

## Mains

### Chicken Tikka Masala | 22

Boneless chicken thighs, creamy spiced curry, basmati rice, cured onions, mint leaves, naan bread

### Duck and Grits\* ④ | 23

Braised duck, mascarpone cheese grits, sunny side up egg, pumpkin seed-mole verde

### Coconut Curry Bowl ⑤ | 18

Lentils, mung beans, roasted vegetables, Japanese rice, cilantro, spring onions, coconut curry,  
vegan chorizo, non-dairy crema, chili oil  
*(add chicken, beef, pastor \$4 or shrimp \$6)*

### Pork Belly Fried Rice\* ④ | 22

Crispy pork belly, egg, basmati rice, broccoli, cabbage, carrots, green onions, serrano, cilantro  
*(sub shrimp \$3)*

### Texas Steak\* | Mkt Price

Chef's choice steak, fideo seco + fixings, onion rings, horseradish sauce, chimichurri sauce

### House Burger\* | 20

White cheddar, Applewood bacon, caramelized onions, tomatoes, bibb, serrano aioli, fries

### Tlayuda Oaxaqueña ④ | 26

Corn tostada, chorizo, asiento, black beans, cabbage, radishes, tomato, avocado, quesillo  
*(add chicken, beef, pastor \$4 or shrimp \$6)*

### Shrimp Tacos\* | 24

Corn tortilla, cabbage, cured onions, queso Oaxaca, serrano aioli, Japanese rice, salsa verde

### Seafood Basket\* | 22

Beer battered cod and Gulf shrimp, fries, blue cheese-coleslaw, chipotle aioli

⑤ VEGAN ④ GLUTEN FREE

*We politely decline to separate checks.*

*For parties of 5 or more a 20% gratuity will be added.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some items can be done vegetarian or gluten free, please let us know and we will do our best to accommodate your needs.*