



Appetizers



SMOKED AVOCADO GUACAMOLE

pico de gallo, corn tostada

21

BOTANAS

*house-made sikilpak, cheese, pickled vegetables,
pepitas, peruvian peppers, tortilla chips*

20

AGUACHILE OF THE DAY

tortilla chips, avocado, black sauce, cucumber, red onion

25

CRAB CROQUETTES

chimayo aioli

25



Salads

PINK BEETROOT SALAD

piñon guacachile, radicchio, pepitas, pomegranite molasses

20



CAESAR SALAD

grilled romaine, smoked caesar dressing, parmesan

20

Sides

GRILLED VEGETABLES

12

RED MEXICAN RICE

10

TRES HERMANAS

corn, beans, squash

12



Menu crafted by Chef Mario Espinosa & Chef Raul Trejo

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or are pregnant.

Entrees



CATCH OF THE DAY
chileatole corn sauce, squash
42



RACK OF LAMB
ancho jus, green chile parmentier
- contains gluten -
55

GRILLED RIB EYE
12 oz., onion puree, green pepper sauce,
house-made patatinas
65

ORGANIC CHICKEN
vegetables, red chile, green mole, jocoque cheese
42

CHEF FEATURED ENCHILADAS
ask your server for today's selection
42



ROASTED BELL PEPPER
seasonal vegetables, cucumber cummin yogurt
- vegetarian -
32



STUFFED CHILE POBLANO
filling of the day, red adobo sauce
38

Pink Classics

FRENCH ONION SOUP
crouton, aged cheddar, chives
22



WILD BOAR GYPSY STEW
green chile, fire-roasted tomatoes, coriander
24



SEAFOOD LUCIFER
red chile tequila broth, grilled baguette
38



STEAK DUNIGAN
wild mushrooms, green chile, creamed spinach
65