



Appetizers



SMOKED AVOCADO GUACAMOLE

pico de gallo, corn tostada

21

BOTANAS

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

20

ANASAZI BEAN HUMMUS

cactus salad, harissa, Tortilla chips

18

AGUACHILE OF THE DAY

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

26



Salads



BEETROOT

piñon nut guacachile, radicchio

18

CAESAR

grilled lettuce, smoked caesar dressing, parmesan

16



Sides

GRILLED VEGETABLES

12

RED MEXICAN RICE

10



TRES HERMANAS

corn, beans, rice

12

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, epazote, squash
42

LAMB CHOPS
ancho jus, green chile parmentier
- contains gluten -
52

GRILLED RIB EYE
*12 oz., onion puree, green pepper sauce,
house-made, patatinas*
58

CHEF FEATURED ENCHILADAS AHUMADAS
ask your server for today's selection
38



STUFFED POBLANO PEPPER
ask your server for today's selection
38
with seasonal vegetables and cheese - vegetarian
28

CHARRED SEASONAL ORGANIC VEGETABLES
green molé, yogurt, pepitas
28

Pink Classics

CLAMS LUCIFER
red chile tequila broth, grilled baguette
32



STEAK DUNIGAN
wild mushrooms, green chile, creamed spinach
58



Your dinner menu has been crafted by Chef Mario Espinosa & Chef Raul Trejo

A 20% gratuity charge will automatically be added to your bill for parties of six or more.

Bill splitting can be accomodated up to four separate bills.