



## LUNCH MENU

Monday - Friday 11am to 4pm

<b>AL PASTOR GRILLED SALMON</b>	<b>\$20</b>
Wild Caught Salmon 6 oz / Grilled Broccoli Pearl Couscous Salad/ Cherry Tomatoes / Carrots / Zarrandeado Sauce (Sub Grilled Chicken \$18 / Sub Prime Steak \$22)	
<b>BLUE FIN TUNA TOSTADA</b>	<b>\$17</b>
Tepache Aguachile / Citrus Mayo / Red Onion / Cilantro Criollo / Blue Corn Tostadas	
<b>WHITE SEABASS CEVICHE</b>	<b>\$10</b>
Cherry Tomatoes / Red Onion / Burned Pineapple / Serrano / Cucumber / Avocado / Blue Corn Tostadas	
<b>WEDGE SALAD</b>	<b>\$15</b>
Chipotle Blue Cheese / Tomatoes / Onion / Avocado / Queso Fresco / Pistachio (Add Shrimp \$7, Chicken \$4, Prime Steak \$8, Salmon \$7)	
<b>WAGYU BARBACOA TAMAL TATEMADO</b>	<b>\$17</b>
Guajillo Masa / Wagyu Barbacoa / Cilantro Arugula Criollo Slaw / Crema / Cotija / House Beans	
<b>BBQ ANCHO CHICKEN HAMBURGER</b>	<b>\$18</b>
Brioche Bun / Mayo / BBQ / Red Onion / Arugula / House Brine Grilled Chicken Breast / Fries	
<b>WATERMELON CUCUMBER SALAD</b>	<b>\$15</b>
Hot House Cucumber / Valle Olive Oil Watermelon/ Queso Fresco/ Macha Salsa / Mint	
<b>ROASTED GREEN CHILI CHICKEN ENCHILADAS</b>	<b>\$20</b>
House Made Green Enchilada Sauce / Chicken / Crema / Queso Fresco / Oaxaca Cheese	
<b>CHILE RELLENO GOVERNADOR</b>	<b>\$22</b>
Stuffed Chile Relleno with Shrimp / Tomato / Cilantro / Serrano / House Made Salsa Roja / Rice & Beans / Tortillas	
<b>TOSTADA DE CALLO</b>	<b>\$15</b>
Callo de Baja / Pata De Mula (Blood Clams) / Cucumber / Onions / Cilantro / Serrano / Blue Corn Tostada	
<b>GRILLED CHICKEN PLATE</b>	<b>\$18</b>
Crema de Elote / Rajas / Black Wild Rice / Zucchini / Queso Fresco / Pico De Gallo / Tortillas	

## TACO BAR

(All Tacos Come with Onions, Cilantro, Limes) (except Taco Tuesday Prices May Vary)

CHICKEN TACO	\$5	BARBACOA TACO	\$6
WAGYU ASADA TACO	\$10	WAGYU CHORIZO	\$6
PRIME TASAJO	\$8	WAGYU SURF & TURF TACO	\$12
U-10 COLOSSAL SHRIMP TACO	\$9	Wagyu Steak / Colossal Shrimp / Tomato / Cabbage / Pickled Onion / Crema / Queso Fresco	
Onions / Cilantro / Cabbage / Pico De Gallo / Queso Fresco / Crema		MUSHROOM MEDLEY & CAULIFLOWER TACO	\$5
WHITE SEABASS FISH TACO	\$6	Roasted Cauliflower / Mushroom Medley / Mole / Pepitas / Blue Corn Tortillas	
Chipotle Battered / Onions / Cilantro / Cabbage / Pico De Gallo / Queso Fresco / Crema			
SALMON CHICHARRON TACO	\$8		
Onions / Cilantro / Cabbage / Pico De Gallo / Queso Fresco / Crema			

## SIDES

ESQUITES A LA PARILLA	\$7	HOUSE BEANS	\$5
Huitlacoche / Chipotle Mayo / Morita / Queso Fresco		MEXICAN RICE	\$5
RAJAS CON CREMA DE ELOTE	\$9	GUACAMOLE	\$6
Onions / Cilantro / Cabbage / Pico De Gallo / Queso Fresco / Crema			
EL CESAR	\$8		
Fire Roasted Corn / Crostini / Baby Gem Lettuce / Poblano Cesar Dressing / Cotija Pepita			

# 10 FOR \$10

\$10 PER ITEM

MONDAY ALL DAY HAPPY HOUR  
TUESDAY - THURSDAY | 4:00 PM - 6:00 PM

### SPECIALTY COCKTAILS

Hibiscus Mezcalita  
Tamarindo Mezcalita  
Chicha Morada Sangria  
House White Wine Glass  
House Red Wine Glass

### FOOD

Potato Barbacoa Taquitos  
Chicken Mole Tetelas  
Blue Corn Huitlacoche Empanadas  
(2) Prime Asada Tacos w/ Rice & Beans  
Wagyu Queso Fundido