



para la mesa.

DIP PLATTER

green serrano guacamole, house-made queso poblano dip, pico de gallo, and fire roasted salsa tatemada. served with crispy tortilla chips and flour tortillas

22

CEVICHE MIXTO {GF, DF}

shrimp and white fish marinated in lime juice, cucumber, onion, chile, tomato and cilantro. served with roasted garlic aioli atop a crispy tostada, topped with avocado

18

TRUFFLED TETELAS {GF}

blue corn masa filled with truffles, gouda, and potatoes. served with a dab of crema de rancho

* feeling fancy? add a dollop of ostra sturgeon caviar from award-winning marshallberg farms in the coastal carolinas for \$12

15

PORK BELLY EN SALSA VERDE {GF, DF}

crispy confit pork belly atop housemade salsa verde, garnished with cilantro, onion, and crispy radish. served with flour tortillas

16

PAPAS FRITAS CON TRUFA {GF, VG}

crispy truffle fries tossed in fresh herbs, dusted with queso fresco and served with a side of chimichurri ranch

11

taqueria.

CLÁSICO TACOS

two classic tacos with your choice of protein on housemade corn tortillas topped with onions, cilantro and guacachile. served with a side of rice and beans

13

PROTEIN CHOICES:

BARBACOA ■ AL PASTOR ■ POLLO ■ RAJAS CON CREMA {VG}

¿y más?

SWEET POTATO MACHOS {GF, VG}

CUCUMBER & RADISH SALAD {GF, DF, VG}

FRESH GUACAMOLE {GF, DF, VG}

RICE & BEANS {GF, VG}

BACON-WRAPPED CHEESY PEPPERS {GF}

5
5
5
5
8

entradas.

SHAWTY EN SU JUGO {GF, DF}

beef short rib cooked in a green tomatillo broth, topped with crispy bacon. served with refried beans and sweet corn

34

TAMARIND GLAZED FISH {GF}

seasonal fish pan-seared on la plancha with a tamarind glaze. served alongside a tender leaf salad with charred pineapple, cucumber, red onion and sliced avocado

32

CHAR-GRILLED RIBEYE {GF}

2 Rivers Farms ribeye steak, finished in wagyu tallow served atop fingerling potatoes and a charred poblano pepper & tomato stew

42

GALLINA AL PASTOR {GF}

spatchcocked Carolina cornish hen rubbed in red adobo placed over caramelized onions. served with a serrano avocado mousse and a pineapple emulsion

24

SWEET POTATO + MOLE {VG, GF, DF}

fried sweet potatoes and wild mushrooms served over a classic poblano mole, drizzled with a cashew cream and topped with crispy kale and toasted benne seed

18