

FARMERS MARKET MENU

GAZPACHO DE PEPINO 8

Cucumber, roasted red pepper and tomatillo

PAIRING: MULA MEXICANA 11

Tall and refreshing—Gin, mint syrup, lemon, grapefruit Jarrito



TACOS DEL MERCADO 10

Always fresh—Based on Farmer's market availability

PAIRING: ROTATING CIDER 6.5



ESTURION AL CACAHUATE 26

Sturgeon, peanut and guajillo mole, smoked new potatoes, jicama, kale

PAIRING: DE CUBA CON AMOR 13

Complex and stimulating—Havana Club 3yr, house made Mexican crème de cacao, Campari, lime, pineapple, orgeat, soda



JABALI ROSTIZADO 30 | VEGETARIAN 24

Wild boar, dry roasted tomato and ancho salsa, sunflower sprouts, farmers market vegetables

PAIRING: VERDE PICANTE 13

Uniquely fresh with subtle spice—El Jimador Reposado, Ancho Reyes Liqueur, House made Verdita, lime



EL POSTRE 10

Tequila Semifrio, tajin, brown butter brittle

PAIRING: CARAJILLO 10

Low proof finisher—Brandy, Licor 43, cold espresso, chocolate

All menu items are locally sourced and sustainable