

CHIPS + DIPS

- Queso Fundido** 12
With Lamb Chorizo 14
- Black Bean Dip** + Guajillo Salsa 8
- Guacamole** 11
Crunchy – quinoa + pepitas 13
Pork Lovers – chicharrones + bacon 14
King Crab 16
- Salsas** 1 for \$2 / 3 for \$5
House Blend, Brazilian, Farmers Market,
Salsa Verde, Smoked Habanero + Mango

CEVICHEs & SUCH

- Ceviche Trio** 13
- Aguachile Shrimp**, watermelon, jicama,
orange, lime, cilantro 13
- Ceviche de Pescado**, pineapple, jicama,
mango, smoked chili oil, tostada 12
- Texas-style Campachana**, shrimp, king crab,
roasted chilies, tomatoes, tortilla chips 13

SMALL BITES

- Lamb Chorizo Sopos**, goat cheese,
sweet potato 7
- Wild Mushroom Sopos**, rajas, truffle 9
- Mole Street Fries**, braised short rib,
mole rojo, avocado, cotija, crema 14
- Empanadas**, plantain and black bean,
chimichurri sauce 12
- Seared Scallops**, watermelon, microgreens,
pineapple chili oil 16
- Crispy Chicken**, coconut crust, jerk marinade,
habanero avocado salsa 12

RAW BAR

Tiger Shrimp		Tower	Oysters	
Half Pound	20	Ceviche Trio,	Half Dozen	18
One Pound	36	One Pound Tiger Shrimp, One Dozen Oysters	One Dozen	34



ENTREES

- 12oz Oak Grilled Kurobuta "Cubano" Pork Chop**
rice, black beans, plantains, escabeche onions, mojo de ajo 34
- Banana Leaf Wrapped Yellowtail**
ancho lime butter, coconut rice, Caribbean-spiced carrots 26
- Yucatan Oak Grilled Jumbo Shrimp**
cilantro Thai basil emulsion, coconut rice, black beans 25
- Salmon a la Plancha**
mojo de ajo, roasted chayote squash, Spanish rice 24
- Oak Grilled Skirt Steak**
red chimichurri butter, patatas bravas 29
- Cocoa Coffee Dusted 14oz Prime Ribeye** 49
mole steak sauce, sweet potato and butternut squash hash

SALADS

- Aviator Caesar**, romaine, parmesan,
croutons, raw egg anchovy dressing 14
- Crab + Shrimp Chop**, grilled corn, tomatoes,
onions, avocado, hearts of palm, jicama,
cotija, cilantro lime green goddess 22
- Ensalada de Nopales**, cactus, feta cheese,
cherry tomatoes, oregano red wine 13
- Corn Tostada**, kale, cabbage, corn salsa,
black beans, roasted bell peppers, pico de
gallo, cotija peppercorn dressing 13
Add chicken 6, carne asada 7, or shrimp 8

TACOS

- Add Rice and Beans 6*
- Peruvian Carne Asada**, escabeche onions,
aji verde 5
- Cuban Carnitas**, mojo de ajo, salsa verde 5
- Chicken al Pastor**, pineapple salsa 5
- Baja Mahi Mahi**, beer-battered, cabbage,
citrus-cucumber tartar, cotija 7
- Cauliflower**, arbol spice, street corn salsa,
queso fresco 5
- Duck Confit**, wild mushrooms, mojo rojo,
candied pepita salsa 7
- Mole Short Rib**, goat cheese, pomegranate 7
- Jerk Shrimp**, pineapple salsa, habanero
guacamole 7

SIDES

- Traditional Refried Pinto Beans 4
- Caribbean Black Beans 4
- Spanish Rice 5
- Fried Plantains 5
- Roasted Chayotes 7
- Yucca Fries 7
- Caribbean-spiced Baby Carrots 8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients are listed. Please advise your server if you have food allergies. 18% gratuity may be added to parties of six or more.