Agua Chile Verde* - 21
seasonal water breather, lime, avocado, grape tomato, cucumber, grapefruit, habanero, jalapeño, olive oil

Watermelon Ceviche* - 21
citrus cured water breather, fresno watermelon leche de tigre, charred watermelon, cucumber, onion

Heirloom Tomato & Avocado Salad - 20
spicy herbed buttermilk, tomato escabeche, chile garlic crunch, puffed rice, basil, cilantro

Spicy Bear Caesar - 15
baby gem lettuce, anchovy sofrito, red onion, fried shallot, chives

Brussels Sprouts Salad - 17
avocado, creamy tomatillo dressing, toasted almond, cantaloupe, quinoa, cotija cheese

Empanadas - 14
barbecue chicken, mozzarella, avocado poblano crema, lime

Guacamole - 11
pistachio sikil pak, tortilla chips

Queso - 11
house blend of monterey jack and muenster cheese, rajas, pico verde, peanut salsa macha
Add Chorizo Roja or Verde - 3

Coconut Rice - 10
bomba rice, coconut milk, salsa criolla

Quesabirria - 12
beef birria, consommé, corn tortilla, muenster and jack cheese, salsa roja, onion, cilantro

Mojito Pork - 15
red mojo salsa, fried plantain, pickled red onion, fresno, cilantro

Cauliflower Al Pastor - 14
charred pineapple, avocado salsa, fresno, scallion, cilantro

Smoked Potato - 14
chile garlic crunch, chorizo roja, crema, fresno, onion, and cilantro

Smoked Chicken Taco - 15
chipotle salsa, crema, salted cabbage, charred onion, cilantro

Smoked Shrimp - 16
pepita salsa macha, grilled baby romaine, herby caesar, serrano chile, onion, cilantro, salsa verde

DESSERT
You know you want it
Churros 9
Sorbet 6
Ice Cream 7
Pro Move 15

A 4% Kitchen Appreciation charge will be added to all checks. The entirety of this service charge will be divided amongst the kitchen staff. We appreciate your help in providing an adequate living wage for everyone.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.