

S M A L L P L A T E S

guacamole 9

organic avocado, pomegranate seeds, lime pepitas, red onion, jalapeño, coriander, served w/ warm tortilla chips

vegan ceviche 15

hearts of palm, lime, serrano, baby heirloom tomatoes, shaved coconut, mango

tostaditas 14

five house-made crispy corn tortillas, chipotle-dusted tofu, crispy kale

P A N P L A N O

mexican-style flatbread featuring wood-fired baked organic wheat & grain flatbread dusted w/ evoo, garlic & (gluten-free crust available upon request)

grilled leeks 19.5

romesco sauce, artichokes and lime pepita seeds

avocado & roasted garlic 15

vegan cheese, roasted garlic avocado purée, roma tomatoes, red onion, coriander, balsamic reduction, lime pepita seeds

truffle mushroom 19.5

mixed wild mushrooms, white onions, garlic, chives, evoo w/ vegan truffle parmesan & arugula



ROCKS

our signature dish's served over hot lava stones

w/ sweet-chipotle, onion, poblano pepper served w/ pico de gallo, tortillas, rice & bean puree

portobello mushroom 24

cauliflower adobada 24

S A L A D S

mexican fattoush 16.5

organic romaine hearts lettuce, lemon balm, cherry tomato, radish, corn tortilla crumbles, vegan cheese, red onion, coriander, grilled corn, cucumbers, roasted ancho & sea salt vinaigrette

el caesar 14

romaine, baby kale, lime pepita seeds, bread crumbles, parmesan tossed in our signature caesar dressing

S I D E S

coriander lime rice 6 / black bean puree

street corn 6 / truffle fries 8

seasonal vegetables 6

L A R G E P L A T E S

our signature mole uses a unique blend of nearly 30 ingredients that are simmered & smoked for over 24 hours, a recipe that has been in our chef's family for generations

cauliflower rice bowl

cauliflower rice, baby vegetables, crispy shallots, macha sauce, vegan cheese

wild mushroom 23

chef's enchiladas

soft corn tortillas served w/ charro beans & coriander lime rice, topped w/ stinging nettle cheddar w/ your choice of sauce (oaxacan mole negro or tomatillo coriander chile sauce)

wild mushroom 24

T A Q U E R I A

2 per order, served in corn tortillas (gem lettuce shell upon request)

wild mushroom 12

sauteed wild mushrooms, onion, jalapeno, micro citrus mix, roasted tomatillo salsa, avocado crema, vegan cheese

pollo vegano 13

organic vegan chicken, roasted onion & jalapeno, tomatillo avocado salsa, vegan cheese