

# Botanas

**CHIPS & SALSA TRIO** **G** **V**  
*Roja, verde, cruda, house made chips* | 4.50

**GUACAMOLE** **G** **V**  
*Tomato, red onion, jalapeno, cucumber, citrus and fresh herbs, salsa trio and chips.* | 15  
Veggies +2

**CHORIZO QUESO** **G**  
*Baked pork chorizo and cheese, caramelized onion and rajas, with tortilla chips* | 15

**VEGAN QUESO** **G** **V**  
*Creamy cashew queso, caramelized onion and rajas, with tortilla chips.*  
\*contains tree nuts\* | 17  
Add vegan Chorizo | 3

**AHI TUNA TOSTADA** **G**  
*Crispy corn tortilla, avocado puree, pickled carrots, pickled onions, cilantro, jalapeno crema* | 18

**EMPANADAS**  
*Rotating Seasonal Selection – ask your server*  
*Served with house made dipping sauce* | 11

**CONGREJITOS** **G**  
*Crab cakes, avocado puree with a jicama, orange, and mint salsa* | 19

**CAMARONES** **G**  
*Pan seared shrimp, cheese grits, guajillo and chile de arbol butter, spring onion* | 20

**CHILE RELLEÑO** **G** **V**  
*Tempura battered pepper, mushrooms, cheese, spicy tomato sauce* | 15

**KAMOOSH DE LA CHOZA** **G** **V**  
*House made tortilla chips, cheese, black beans, lettuce, pickled onion, tomato, jalapeno, guacamole, and sour cream* | \$15  
Add a Protein – See Below

# Para La Mesa

**PLATANOS** **G** **V**  
*Roasted plantains, mojo verde, queso fresco* | 8

**ESQUITES** **G** **V**  
*Grilled local corn, lime, chipotle aioli, cotija cheese* | 8

**BROCCOLI** **V**  
*Roasted broccoli, whipped queso, preserved lemon, macha oil, chorizo crumb*  
\*contains tree nuts\* | 10

**ARROZ Y FRIJOLES** **G** **V**  
*Cumin braised black beans and ancho rice* | 9

**ANCHO CHILE RICE** | 6.5 **G** **V**

**PAPAS BRAVAS** **G** **V**  
*Crispy potatoes, queso fresco, cilantro, sofrito mojo* | 11

**CAMOTE** **G** **V**  
*Roasted sweet potato, guajillo chili butter, toasted sesame seeds, cilantro* | 9

# Ensaladas

**ENSALADA MIXTA** **G** **V**  
*Mixed greens, charred red onion, tomato, roasted corn, black beans, roasted sweet potato, pepitas, avocado, cilantro and tortilla crumbs, avocado poblano* | 17

**ENSALADA PRIMAVERA** **G** **V**  
*Arugula, mixed greens, roasted corn, jicama, blueberries, fennel, chili candied nuts, queso de cabra, lemon vinaigrette* | 15

## ADD A PROTEIN

WOOD GRILLED CHICKEN or CHICKEN TINGA | 6

SHRIMP, STEAK or SHORT RIB | 9

SALMON, AHI TUNA, or VEGAN CHORIZO | 12

# Platos Grandes

## SALMON **G**

Pan seared blackened salmon, ancho rice, green peas, mojo verde | 28

## COSTILLA

Sharing platter of braised beef short rib with ancho rice, plátanos, frijoles, avocado, served with corn tortillas | 30

## BURRITO SUIZA **V**

Black beans, seasonal vegetables, ancho rice, lettuce, tomato, guacamole, mixed cheese, choice of salsa verde or salsa roja | 16

## POLLO **G**

Half roasted chicken, papas bravas, salsa macha \*contains tree nuts\* | 26

## ARRACHERA **G**

Skirt steak, papas fritas, chimichurri, corn tortillas | 32

## ENCHILADAS **G V**

Corn tortillas served in a salsa verde topped with cheese, shredded lettuce, diced tomatoes, sour cream and guacamole | 15

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# Sabrosa Tacos

2 taco platter | 18

3 taco platter | 23

## COSTILLA

Chile and beer braised short rib, sweet peppers, pickled carrot, crispy onion, cilantro

## CRISPY CAMARONES

Breaded shrimp, guacamole, pickled onion and jalapeno

\*Make it GF sub grilled shrimp\*

## CATCH OF THE DAY **G**

Ask your server, cabbage slaw, chipotle aioli

## CARNE ASADA **G**

Queso fresco, red onion and cilantro

## TINGA **G**

Chile and tomato braised chicken, pickled jalapeno and onion

## CAMOTE **G V**

Roasted sweet potato, pickled red onion, mojo verde

## VEGAN CHORIZO Y PAPAS **G V**

House made vegan chorizo, crispy potato, arugula, vegan queso \*contains tree nuts\*

Platters come with arroz y frijoles

Sub camote (+\$1)

Tacos served on corn tortillas, unless flour tortillas are requested

# Postres

## BLOOD ORANGE FLAN CAKE **G**

Served candied peel and mint | 12

## TRES LECHES CAKE

Blackberry sauce, whipped cream | 10

## DESSERT EMPANADAS

Changes regularly, ask your server | 10