



SEASONAL MENU

FROM THE BAR

TAMARIND & JALAPEÑO MARGARITA **12**

Altos reposado, muddled lime, orange liqueur, tamarind straw

BLACKBERRY MOJITO **12**

Bacardi superior rum, fresh mint, triple sec, Giffard blackberry liqueur

FRENCH FUSION **11**

Yazi ginger vodka, mango, lemon, lime, St. Germain, champagne, grapefruit

FROM THE KITCHEN

HALIBUT CEVICHE* **11**

Cilantro, avocado, jicama, squash, pepitas, tomatoes, red onion

HABANERO BRUSSELS SPROUTS **9**

Queso fresco, golden raisins, pepitas

TAMARIND PRAWN & GREEN PAPAYA SALAD **17**

Bibb lettuce, quinoa, cilantro jicama slaw, mango chutney

LAMB TACOS **13**

Cilantro jicama slaw, onion, cilantro, avocado salsa

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Not all ingredients are listed in menu descriptions. Please ask your server if you have any concerns.