



SEASONAL LUNCH MENU

FROM THE BAR

- TAMARIND & JALAPEÑO MARGARITA** **11**
Altos reposado, muddled lime, orange liqueur,
tamarind straw
- BLACKBERRY MOJITO** **11**
Bacardi superior rum, fresh mint, triple sec,
Giffard blackberry liqueur
- FRENCH FUSION** **10**
Yazi ginger vodka, mango, lemon, lime, St. Germain,
champagne, grapefruit

FROM THE KITCHEN

- HALIBUT CEVICHE*** **10**
Cilantro, avocado, jicama, squash, pepitas,
tomatoes, red onion
- TAMARIND PRAWN &
GREEN PAPAYA SALAD** **14**
Bibb lettuce, quinoa, cilantro jicama slaw,
mango chutney
- LAMB TACOS** **10.5**
Cilantro jicama slaw, onion, cilantro, avocado salsa
- AL PASTOR SANDWICH TORTA** **13**
Pineapple marinated pork, fresh herb Macrina bread,
guacamole, cilantro, lettuce, caramelized onions

*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.