

MÉXICO *REFINADO*

AN ELEGANT EVENING OF REGIONAL MEXICAN CUISINE

Entradas

—APPETIZERS—

TAMAL DE MARISCOS

Steamed masa tamale filled with shrimp, scallops, and a hint of poblano cream, wrapped in banana leaves. Served with roasted corn salsa. 18 • GF

CEVICHE VERDE DE PULPO

Tender octopus marinated in lime, avocado, cilantro, and serrano pepper. Garnished with microgreens and a crispy tortilla tuile. 22 • GF

QUESO FUNDIDO CON CHORIZO ARTESANAL

Melted Oaxacan cheese with house-made chorizo, roasted poblano strips, and a drizzle of smoky ancho chili oil. Served with handmade corn tortillas. 16 • GF

TOSTADA DE AGUACATE CON FURIKAKE

Crispy corn tostada topped with Hass avocado, furikake, crispy chile, seasonal citrus, radish, and pressed olive oil. 18 • GF • V

Sopa

—SOUP—

SOPA DE LIMA YUCATECA

Classic Yucatán chicken and lime soup with fried tortilla strips, avocado, and fresh herbs. 9 • GF

Ensalada

—SALAD—

ENSALADA NOPAL

Grilled cactus paddles with roasted prickly pear, cherry tomatoes, queso panela, and toasted pumpkin seeds, dressed in a citrus-chile vinaigrette. Small 12 • Large 19 • GF • V*

CÍTRICOS Y AGUACATE

Citrus segments, avocado, jicama, and radish with a chili-honey dressing and crushed totopos. 17 • GF • V

Platos Fuertes

—ENTRÉES—

PECHUGA DE PATO EN MOLE NEGRO

Crispy duck breast served with rich Oaxacan black mole, toasted sesame, and sweet plantain purée. 45 • GF

FILETE DE PESCADO VERACRUZANO

Pan-seared red snapper with Veracruz-style tomato, olive, and caper sauce. Served with esquites and grilled seasonal vegetables. 49 • GF

POLLO DE RANCHO EN PIPIÁN VERDE

Herb-brined, pan-roasted bone-in airline chicken breast with a velvety green pipián of toasted pumpkin seeds and tomatillo. Served with masa-corn polenta and charred seasonal vegetables. 40 • GF

COCHINITA PIBIL MODERNISTA

Slow-roasted pork shank, marinated in achiote and citrus. Plated with pickled red onions, black bean purée, and corn tortillas. 42 • GF

RAVIOLI DE CHAYOTE CON SALSA DE CHILE PASILLA

Handmade chayote-filled ravioli with roasted pasilla chili sauce, sprinkled with queso fresco and micro cilantro. 38 • GF • V*

ENTRECOT AL TEQUILA Y ROMERO

Marinated ribeye steak grilled with tequila and rosemary. Served with roasted baby potatoes, charred nopales, and a guajillo demi-glace. 54 • GF

CÓCTELES

—COCKTAILS—

BARREL SELECT MARGARITA

Barrel-Aged Agave • Fresh Lime • House Simple Syrup • Lime Wheel • 15

SMOKED AGAVE OLD FASHIONED

Barrel-Aged Agave* • House Simple • Angostura & Mole Bitters • Orange Peel • Oak-Smoked • 16

*Also available with Baroda Straight Bourbon

PINEAPPLE SERRANO SPRITZ

Blue Flame Agave • Fresh Pineapple • Serrano • Fresh Lime • Brut Riesling • 14

RED SKY PALOMA 14

Red Sky Rum • Pink Grapefruit Soda • Fresh Lime • House Simple Syrup • Lime Wheel • Rosemary Sprig • 14

GF – Gluten Free | V – Vegetarian | V* – Can be made Vegan upon request

Consuming undercooked meats or eggs may increase your risk of food-borne illness.