

DINNER MENU | \$42
(CHOOSE 1 FROM EACH SECTION | CHIPS & SALSA INCLUDED)

WITH CHIPS

BARCOCINA GUACAMOLE ^V ^{GF}

cotija cheese + pasilla balsamic reduction

TRUFFLE STREET CORN GUACAMOLE ^V ^{GF}

black truffle shavings + cotija cheese + árbol chile

ELOTES ^V ^{GF}

crema + cotija cheese + árbol chile

QUESO FUNDIDO ^{GF}

chorizo + poblano rojas + egg

SECOND COURSE

QUESABIRRIA

braised short rib + melted cheese + lime + pickled onions + served with spicy au jus + cilantro

HANGER STEAK

chimichurri + fingerling potatoes + watercress

BRUSSELS SPROUTS ^{GF}

cotija cheese + basil + pickled red onion

TACOS

JAMAICAN JERK CHICKEN ^{GF}

mango salsa + scotch pepper aioli + micro cilantro

BANG BANG SHRIMP ^{GF} OR CAULIFLOWER ^V ^{GF}

tempura battered + togarashi + sweet chili sauce

PINEAPPLE PORK

braised pork shoulder + crema + charred pineapple salsa

ADOBO STEAK ^{GF}

grilled scallions + chihuahua cheese + salsa verde

CHEESEBURGER

ground beef + smoked cheddar + spicy pickles + mango ketchup + lettuce + tomato

TUNA POKE

chiles + soy + avocado + served on a wonton shell

AL PASTOR TOFU VEGAN ^{GF}

baby arugula + escabeche manzano pepper

DESSERT

DULCE DE LECHE CAKE ROLL

served with homemade tres leches ice cream

CHURRO BITES

homemade churros tossed with sugar + served with caramel + nutella + strawberry sauce