



AQUA

TO SHARE

WATERMELON \$270 (PB)

Tajín, lime, salt

GUACAMOLE 4 oz \$400 (PB)

Pico de gallo, coriander, macha sauce, serrano chili, local crudités, tortilla chips

HUMMUS 4 oz \$400 (PB, GT, TN)

Pepitas, tahini, confit garlic, local crudités, pita bread

TEMPURA SHRIMP 4 oz \$510 (C, F, GT)

Mango salsa

CRAB CRISPY TACOS 4 oz \$460 (C, GT, F)

Mexican adobo, lettuce, tomato, sour cream, onion, cotija cheese, green tomato salsa

QUESADILLAS 4 oz \$420 (V, DP, GT)

Oaxaca cheese 3 oz, avocado, black beans, molcajete salsa, pico de gallo, french fries

Gulf Shrimp 4 oz \$180 (C)

Arrachera 100% Black Angus 4 oz \$180 (DP, GT)

Achiote marinated chicken 4 oz \$160 (GT)

NACHOS \$410 (V, DP)

Corn tortilla chips, cheddar sauce, beans, jalapeño, avocado, coriander, pico de gallo

Gulf shrimp 4 oz \$180 (C, DP)

Arrachera 100% Black Angus 4 oz \$180 (DP, GT)

Achiote marinated chicken 4 oz \$160 (GT)

GO GREEN

ADD

Gulf shrimp 4 oz \$180 (C, DP)

Arrachera 100% Black Angus 4 oz \$180 (DP, GT)

Achiote marinated chicken 4 oz \$160 (GT)

AVOCADO BOWL 3 OZ \$450 (PB, TN)

Gem lettuce, cherry tomatoes, red onion, toasted pumpkin seeds, garlic & cashews dressing

MILPA BOWL \$400 (V, DP)

Spinach, peppers, onion, tomato, panela, xpelon beans, corn, cucumber, radishes, tortilla chips, guajillo vinaigrette

GREEN BOWL \$460 (PB)

Kale, quinoa 2 oz, chickpeas 2 oz, pickled onion, edamame, cabbage, bok choy, avocado & poblano dressing

GRAIN BOWL \$410 (PB)

Ancestral bulgur wheat, wild rice, turkish lentils, cucumber, carrot, grapes, fresh lime dressing

RAW

-100% MEXICAN SUSTAINABLE SEAFOOD-

OUR CEVICHE 5 oz \$500 (F)

Catch of the day, tomato, local citrus, red onion, avocado, cucumber, black huichol, serrano pepper

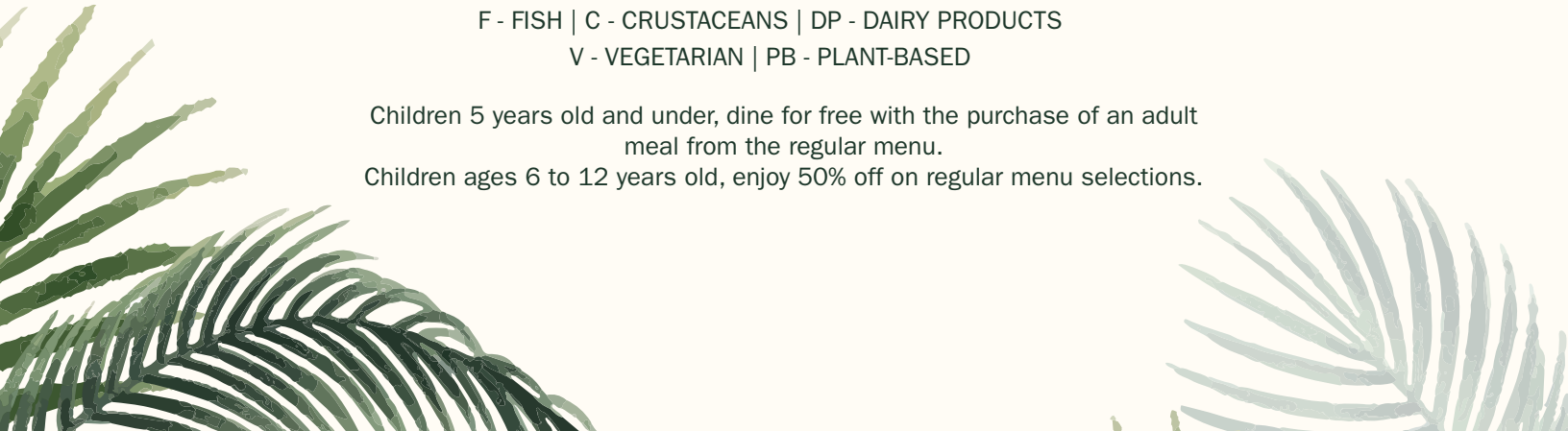
SHRIMP COCKTAIL 4 oz \$480 (C, GT)


Mexican cocktail sauce, avocado, lettuce, coriander, red onion, chile xcatic

GT - GLUTEN | PN - PEANUTS | TN - TREE NUTS
F - FISH | C - CRUSTACEANS | DP - DAIRY PRODUCTS
V - VEGETARIAN | PB - PLANT-BASED

Children 5 years old and under, dine for free with the purchase of an adult meal from the regular menu.

Children ages 6 to 12 years old, enjoy 50% off on regular menu selections.





AQUA

SANDWICHES

-FRIES, SWEET POTATO FRIES OR SALAD-

SMOKED PORK LOIN SANDWICH 5 oz \$575

(GT, DP)

Swiss cheese, turkey ham, pickles, coriander and pickle dressing

FALAFEL WRAP 5 oz \$490 (PB, GT, TN)

Flour tortilla, hummus, tahini, avocado, coriander, parsley, tomato, onion, cucumber, lettuce

SMASHED BURGER 6 oz \$600 (GT, DP)

Linz angus short rib-brisket-chuck, double patty, brioche bun, aged cheddar, pickles, onion, tomato, mayonnaise, mustard

Add Applewood smoked bacon 2 oz \$160

JOCHO (HOT DOG) 3 oz \$400 (GT)

Linz angus beef franks, bread, potato bun, tomato, guero chili, pickles, mustard, celery salt, onion

Add Applewood smoked bacon 2 oz \$160

TACOS

BAJA FISH 5 oz \$550 (GT, F, C)

Battered snapper, red cabbage, chipotle mayonnaise, cilantro, avocado, sauces

DE ASADO

-SALSA VERDE, SALSA TATEMADA, LIME

Spicy shrimp 5 oz \$520 (C)

Arrachera 100% Black Angus 5 oz \$520 (DP, GT)

Achiote marinated chicken 5 oz \$440 (GT)

FLATBREADS 10”

-GLUTEN-FREE DOUGH AVAILABLE-

TOMATO & BASIL \$500 (V, GT, DP)

Fresh mozzarella

Add pepperoni 2 oz \$100

AVOCADO \$570 (V, GT, DP)

Requesón from Sucila, coriander, olive oil

MEAT LOVER 3 oz \$610 (GT, DP)

Tomato, mozzarella, bacon, pepperoni, beef, spring onion, kalamatas

MARKET MUSHROOM \$540 (V, GT, DP)

Pecorino 2 oz, seasonal mushrooms, chives, roasted garlic cream

DESSERT

ICE CREAM SANDWICH \$300 (V, GT, TN)

Vanilla, chocolate chip

CHURRO BITES \$310 (V, GT, TN)

Chocolate & cajeta sauce

ASSORTED ARTISAN

ICE CREAM \$280 (V, DP, TN)

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