



## TO SHARE

### ARGENTINIAN CLAY BAKED BREAD **VG** 18

Chive Cheese Spread, Hot Honey Butter

### SMASHED AVOCADO **V,DF** 20

Corn Tortillas, Carrots, Celery

### CRISPY YUCCA FRIES **VG** 17

Sofrito Aioli, Queso Fresco, Cilantro

### SHISHITO TOREADOS **V,GF** 16

Blistered Sweet Peppers, Guava, Tajin, Crispy Onions

### QUESO FUNDIDO 19

Mozzarella & Oaxaca Cheese, Corn Tortilla Chips  
Add Chorizo 6

### FRIED CALAMARI 23

Old Bay, Calabrian Chili Aioli, Limes, Carrot & Onion Slaw

### SHRIMP AJILLO **GF** 28

Garlic Sauce, Tomatoes, Parsley, Lemon

### CHICKEN TINGA EMPANADAS 22

Slow-Cooked Chicken, Tomatoes, Cilantro, Tomatillo Emulsion

### YELLOWTAIL CEVICHE **GF,DF** 28

Local Yellowtail, Red Onion, Leche De Tigre, Fresno, Cucumber, Corn, Plantain Chips

### SEABASS CRUDO **GF,DF** 24

Pickled Radish, Citrus Segments, Wasabi Roe, Jamaica Aguachile Sauce

## SOUPS & SALADS

### TORTILLA SOUP **VG** 16

Vegetable Broth, Avocado, Sour Cream, Tortilla Strips

### SEASONAL SOUP 16

Chef's Choice

### CAESER SALAD **V** 22

Baby Gem, Herb Croutons, Creamy Parmesan Dressing, Parmesan Cheese

### WATERMELON CAPRESE SALAD **VG,GF** 24

Burrata, Farmer's Market Watermelon, Heirloom Tomatoes, Cucumber, Local Greens, Balsamic Dressing

### LATIN ANCIENT GRAIN SALAD **V,DF** 23

Kale Blend & Arugula, Wheat Berry, Quinoa, Dried Cherries, Avocado, Tomatoes, Citrus Balsamic Emulsion

ADD ON: 6oz Chicken Breast 15 Mexican White Shrimp 18  
6oz Flat Iron Steak 20 Seasonal Salmon 20 | Half Lobster Tail 25

## BURGERS

Served with Choice of Fries or Salad

### WALDORF BURGER 30

Bibb Lettuce, Bacon, Tomato, Cheddar Cheese, Pickles, Secret Sauce, Brioche Bun

### BLACK QUINOA BURGER **VG** 30

Bibb Lettuce, Tomato, Cheddar Cheese, Guacamole, Pickles, Brioche Bun

## SANDWICHES & MAINS

Sandwiches served with Choice of Fries or Salad

### POWER BOWL **V,GF,DF** 29

White Rice, Black Beans, Squash, Roasted Corn, Carrot Slaw, Avocado, Tomato, Crispy Tortillas, Tomatillo Sauce

### FISH SANDWICH 32

Fresh Catch of the Day, Tomato, Bibb Lettuce, Pineapple Slaw, Jalapeño Tartar Sauce, Brioche Bun

### SALMON VERACRUZ **GF** 38

Grilled Salmon, Tomato Stew, Capers, Garlic, Olives

### BLACKENED CHICKEN SANDWICH 27

Oaxaca Cheese, Lettuce, Tomato, Chipotle Aioli, Mexican Roll

### SOUTH AMERICAN SANDWICH 33

Thinly Sliced Beef, Ham, Crispy Bacon, Lettuce, Tomato, Mozzarella, Roasted Garlic Mayonnaise, French Baguette

### PERUVIAN STIR FRY 36

Beef Tenderloin, Tomatoes, Green Onions, Potatoes, Rice, Soy Reduction

### TACOS AL PASTOR 29

Slow Roasted Pork, Achiote, Pineapple, Pickled Onions, Habanero Sauce, Cilantro, Fresh Corn Tortillas

## DESSERTS

### YELLOW PEACH ALMOND CAKE 9

Italian Crumble, Ruby Peach Sauce

### LEMON TART **V** 9

Blueberry Compote, Sweet Cream

### DESSERT BOARD 32

Flight of All Four Options

### FLOURLESS CHOCOLATE CAKE **GF** 9

Cherry Compote, White Chocolate Mousse

### NEW YORK STYLE CHEESECAKE **GF** 9

Mint Marinated Strawberries

## LUNCH

We proudly partner with local farmers and fishermen to source the freshest, highest quality ingredients

**GF** - Gluten Free **DF** - Dairy Free **V** - Vegan **VG** - Vegetarian

Parties of 6 or more will have 20% gratuity automatically applied to the check. Please notify us of any food allergies.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.