

SMALL BITES

The best things in life can be shared with others ¡Salud!

BRAZILIAN BITES 18. **VG GF**
Tapioca, Mozzarella Cheese, Cotija, Spicy Guava Paste

YUCCA FRIES 17. **VG GF**
Cilantro Crema, Sofrito, Cotija Cheese

LOBSTER TOSTADA 35. **GF DF**
Lobster Knuckles, Corn Tostada, Taragon, Avocado and Petite Salad

MEXICAN MAC & CHEESE 18. **VG**
Poblano Peppers, Aged Cheddar Cheese, Green Onions

CEVICHE WITH MANILLA CLAMS 32. **GF DF**
Tuna, Pacific White Fish, Clams, Sweet Potato, Red Onions, White Corn

CALAMARI STEAKS 25.
Breaded Calamari, Calabrian Chili Aioli, Grilled Lemon



FARM TO MARKET

Featuring seasonal Latin-inspired ingredients that you might find at a South American market.

PARSNIP AND LEEK SOUP 18. **VG GF**
Cream, Crispy Onions, Chili Oil

EL CAESAR 23. **VG**
Romaine Hearts, Sarvecchio Cheese, Roasted Pepitas, Cilantro Caesar Dressing, Sourdough Croutons

CHEF'S SEASONAL SALAD 24.
Farmers Produce

PAN AL HORNO

A tableside staple of Patagonia, this shareable, clay-baked bread is dusted with Chef's custom blend of olive oil, garlic, and herbs.

JAMÓN 33. **DF**
Jamón Serrano, Mezcal Pineapple Salsa, Marinated Escabeche

JARDÍN 27. **V**
Tofu Spread, Tamarind Sauce, Seasonal Raw Vegetables, Romesco Spread

QUESO 29. **VG**
Selection of Fine Cheeses, Fig Compote, Spiced Nuts

SANDWICHES

Includes your choice of side salad or French Fries. Upgrade to Yucca Fries.

BLACK QUINOA BURGER 33. **V DF**
Vegan Cheddar Cheese, Gluten-Free Bun, Caramelized Onion

SEASONAL FISH SANDWICH 31. **DF**
Catch of the Day, Cabbage Slaw, Tomatoes, Chimichurri Aioli

AVOCADO CHICKEN SANDWICH 29.
Corn Rye Bread, Tomato, Old Bay Crema

CHIPOTLE BURGER 31.
8 oz. Angus Blend, Jalapeño Jack Cheese, Chipotle Crema, Brioche Bun, Organic Lettuce, Onions, Tomato, Fries

SANDWICH AL PASTOR 28.
Achiote Carnitas, Roasted Pineapple, Central Coast Creamery Cheese, Cilantro, Pickled Onion

MAIN COURSE

Enjoy chef's favorite dishes from Latin America

SMOKED DUCK TACOS 29. **GF DF**
Hoja Santa, Pickled Red Onion, Habanero Crema

BRAZILIAN SEAFOOD STEW 38. **GF DF**
Coconut, Pepper Sauce, Cashew Nut White Rice

GRILLED NOPALES CACTUS 34. **V GF DF**
Curry Sauce, Black Lentils, Fresh Limes

ROASTED SALMON BOWL 43. **GF**
White Corn Esquites, Poblano Aguachile, Mango Salsa

BEEF TENDERLOIN SALTADO 37. **DF**
Stir Fry Filet Mignon, Peppers, Tomatoes, Onions, Soy Sauce, Potatoes

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

Parties of 6 or more will have an automatic 20% Gratuity applied to check. Please notify us of any food allergies.

**Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.*