

Dinner



JAN	FEB	MAR	APR
MAY	JUN	JUL	AUG
SEP	OCT	NOV	DEC
01	02	03	04
05	06	07	08
09	10	11	12
13	14	15	16
17	18	19	20
21	22	23	24
25	26	27	28
29	30	31	

SNACKS

Three Salsas & Tortilla Chips 9  
*salsa molcajete, salsa verde, chipotle-tamarind*

Chicharrones 5

Campechano Seafood Cocktail 9

Guacamole & Tortilla Chips 12

Smoked Peanuts & Almonds 5

Guacamole, Salsas, & Tortilla Chips 16

SMALL

La Neta Nacho Caesar 13  
*chicories, caesar dressing, tortilla chips, manchego*

Tlacoyo 11  
*rutabaga, epazote & parsley salsa, crema, sweet onion*

Apple & Coriander Salad 13  
*ancho chile, pecan, golden raisin, scallion*

Kale Quesadilla 11  
*queso Oaxaca, shaved cavolo nero, morita chile*

Warm Brussels Sprouts 13  
*hoja santa, pomegranite, sunflower seed, aged cotija*

Annatto Sopos 12  
*chorizo rojo, pinto beans, queso requeson, escabeche*

Hibiscus Marinated Beets 13  
*queso fresco, oregano, almonds, parsnips*

Halibut Ceviche 18  
*sevill orange, cured carrot, habanero, black sesame*



LARGE *all served with 3 warm tortillas*

Half Roasted Chicken 29  
*mole coloradito, tokyo turnips, cauliflower*

Beef Cheeks in Adobo 28  
*hominy, braised greens, marinated radishes*

McFarland Springs Trout 32  
*salsa veracruzana, green olives, capers, avocado leaf*

Acorn Squash 20  
*mole poblano, pepitas, agave nectar, wild rice, mint*

Pork Shoulder Carnitas 26  
*savoy cabbage, charred sweet onion, guacachile*

SIDES

Drunken Ayacote Beans 6  
Warm Tortillas 4  
Green Rice 4

GLOSSARY

- **Annatto:** bright orange seed derived from achiote tree
- **Campechano:** shrimp and salsa cocktail
- **Escabeche:** dish marinated and cooked in an acidic mixture
- **Guacachile:** green salsa, sometimes made with avocado
- **Hoja Santo:** aromatic herb with heart shaped leaf
- **Longaniza:** Spanish sausage similar to a chorizo
- **Molcajete:** Mexican version of the mortar and pestle, made of stone
- **Mollete:** Mexican open faced sandwich.
- **Sope:** thick fried Masa with vegetable or meat toppings
- **Tlacoyo:** torpedo-shaped Mexican dish made of masa, thicker than a corn tortilla.
- **Veracruzana:** salsa made with capers, olives & oregano.

