

Food Menu

Raw Local Oysters- MP

Hibiscus, vanilla, habanero agua, black salsa

BBQ Pacific Oysters- 2 each - \$11

Chorizo, black garlic, crunchy onion

Scallop on the Half Shell - 1 for \$9 or 2 for \$17

Shrimp, salsa Ensenada, celery, chiltepin, fried saltines

Black Ceviche - \$17

Albacore Tuna, shrimp, habañero, tomato, cucumber, salsa negra tinta, tostadas

Baja Sashimi - \$23

Albacore tuna, Hokkaido scallop, hamachi, castrlvetrano olive, chiltepin, clio verde

Blue Fin Tuna Tostada - \$18

Serrano, cucumber, kohlrabi, red onion, morita mayo, salsa verde, masago

Shrimp Flauta - 1 for \$9 or 2 for \$17

Shrimp, potato, shredded cabbage-herb salad, Baja white sauce, serrano emulsion

Rockfish Milanese Torta - \$15

Morita Mayo, caesar salad, smoked Beans, pickled red onion

Esquite Fries - \$10

guajillo chili, crema, morita mayonesa, cilantro, queso fresco

**Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs
May Increase Your Risk Of Food Borne Illness**

Cocktails

- ALCOHOL -

Old Fashioned \$16

Rittenhouse rye, house bitters, demerara

All that Jazz \$17

Wild turkey rye, avertina, malort, sweet
vermouth, orange bitters

Olive Oil Martini \$17

Olive oil washed blended gins,
blanco mouth, chili oil

Pimm & Proper \$16

Gin, accompani mari gold, drambuie,
citrus rosemary syrup, lemon juice

Sleepy Hollow \$16

Vodka, allspice, cardamaro,
spiced syrup, lemon juice

Monkey Busyness \$17

Monkey Shoulder scotch, cinnamon &
cayenne honey, ginger, lemon juice

Bartender's Special \$17

Rotating weekly cocktails

- NO ALCOHOL -

Melancholy Delight \$15

Pathfinder, Dhos bittersweet, lemon,
hibiscus syrup, soda

Da Vinci's Favor \$15

Dhos gin, Dhos bittersweet, Pathfinder

Seasonal N/A Gimlet \$15

Ritual gin, lime juice, seasonal syrup