



DINNER MENU | \$42 P/P

APPETIZERS (CHOOSE ONE)

FRONTERA CEVICHE

Pacific albacore, lime, tomato, olives, cilantro, green chile, on tostadas

SOPECITOS RANCHEROS

Crispy little corn masa "boats," braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese

FRESH CORN TAMALES

Banana leaf-steamed sweet corn tamales, crema, fresh cheese, roasted poblano chile

ENTREES (CHOOSE ONE)

CRUNCHY-COATED NEW ENGLAND SKATE WING

Limey serrano mayo, pickled onions, ensaladita (*Savoy cabbage, tomato, cilantro*). Garlicky black beans

CHICKEN, YELLOW MOLE

Grilled heritage-breed chicken breast, yellow mole (*guajillo chiles, roasted tomato and tomatillo, herby hoja santa*), masa dumplings, grilled green beans

MUSHROOM MIXIOTE

Local mushrooms (*blue oysters, chestnut, lions mane, black pearl king oyster*), with slow-cooked garlic mojo, white sweet potato, chayote, pickled morita, caramelized onions, añejo cheese. Baked in a parchment package

CARNE ASADA BRAVA

Grilled Creekstone flank steak, spicy salsa huevona, rustic mashed potatoes **Additional \$6**

DESSERT (CHOOSE ONE)

CUATRO LECHES CAKE

Tender cake infused with four milks (*coconut, evaporated, condensed, whole*), citrus salsa, torched meringue

CHOCOLATE PECAN PIE

Kahlúa whipped cream