



ANTOJOS

Guacamole | 12.75

lime tortilla chips

Salsa Tasting | 13

salsa verde, salsa serrano, grilled pineapple
mango salsa, lime tortilla chips

Ceviche | 19

ahi tuna, avocado, onion, ponzu, sesame,
jalapeno, cilantro oil, lime tortilla chips

Tostadas de Aguachile Negro | 18

poached shrimp, avocado, cabbage slaw, grilled
pineapple-mango salsa, scallion, cilantro oil

Platanos Fritos | 12

twice fried and smashed plantains, lime salt
salsa isla

Mercado Plate | 12

grilled vegetables, pipian, pepita crumble,
cotija

ENTRADAS

Steak a la Parilla | 28

grilled denver steak, black bean puree,
chimichurri, pipian, grilled vegetables, pepita
crumble, cotija, tortillas caseras

Pollo y Pinto | 26

mole-rubbed roasted chicken, gallo pinto, fried
plantains, salsa isla, jalapeno slaw

Sweet Potato al Pator | 22

mango mole blanco, ensalada enmolada, mango
gel, onion ash

Loaded Quesadilla | 20

mozzarella and oaxaca, choizo and rajas,
chipotle mayo, jalapeno crema, pickled jalapeno

Ensalada de Queso Fresco | 20

whipped queso fresco, grilled asparagus, mixed
greens, morita vinaigrette, duck prosciutto,
radish, pepita crumble, tostada
+shrimp skewer | 7.5

TACOS PREMIOS | 25

Birria

crispy white tortillas, mozzarella and oaxaca, braised beef, onion, cilantro, birria consome,
salsa picante, pickled red onion

Canastas

crispy white tortillas, choice of chorizo or rajas, refried beans and potato, onion, cilantro,
salsa verde, canasta oil

Al Pastor

soft white tortillas, two marinated grilled pork skewers, grapefruit glaze, grilled scallion,
grilled pineapple-mango salsa, cilantro

choice of side

chips and salsa
house salad
gallo pinto
refried beans

upgrade - 4
platanos fritos
luna fries

upgrade - 5
birria fries

*no substitutions, please inform your server of any allergies or dietary restrictions

TACOS | 20 choice of two

Barbacoa

crispy yellow tortilla, mozzarella and oaxaca, braised beef, guacamole, jalapeno crema, cabbage slaw, radish, scallion

Diablo

crispy yellow corn tortilla, sweet and spicy shrimp, guacamole, cilantro

Carnitas

soft yellow corn tortilla, confit pork shoulder, avocado, mango-habanero salsa, pickled red onion, cilantro

Rajas

soft yellow tortilla, poblano peppers, salsa verde, whipped queso fresco, cotija, cilantro, pork chicharron crumble

Pollo al Carbon

soft white tortilla, grilled morita-marinated chicken thigh, mango gel, pickled red onion, scallion

Carne Asada

soft white tortilla, grilled chili-marinated sierra steak, grilled scallion, avocado, salsa serrano, cilantro

Pescado

soft white tortilla, battered rockfish, jalapeno slaw, mango-habanero salsa, cilantro

Magic Mushroom

soft yellow tortilla, scored mushroom, mushroom-cashew pate, salsa macha, scallion, crispy shallots

choice of side

chips and salsa
house salad
gallo pinto
refried beans

upgrade | 4
plantanos fritos
luna fries

upgrade | 5
birria fries

B U R R I T O S

10" tortilla, gallo pinto, mozzarella and oaxaca, choice of protein. Served with cabbage slaw, salsa roja, salsa verde, jalapeno crema, salsa guajillo, guacamole, cotija, scallion, cilantro, radish

+ chorizo | 4

Crispy Chicken | 20

buttermilk marinated chicken thigh, arbol honey, house seasoning

Carne Asada | 21.75

grilled chili-marinated sierra steak, house hot sauce

Chorizo | 21.50

seasoned ground pork

Rajas | 19.75

sautéed poblano pepper, onion and corn

Camaron al Carbon | 22.75

morita marinated grilled shrimp

COMPLEMENTOS

Luna Fries | 4

house seasoning, morita oil, cotija, jalapeno crema

Barbacoa Fries | 12

mozzarella and oaxaca, braised beef, barbacoa gravy, cotija, jalapeno crema, pickled red onion, scallion

Plantanos Fritos | 8

twice fried and smashed plantains, lime salt, salsa, isla

Shrimp Skewer | 7.5

morita-marinated grilled shrimp, lime, cilantro

Chicharrones | 4

house seasoning, salsa verde

Tortillas Caseras | 4

three cilantro seasoned white corn tortillas

*no substitutions, please inform your server of any allergies or dietary restrictions

cantina

noon to 11 pm

dulce

Churros | 12

queso fresco-filled, cinnamon sugar, dulce de leche, orange mocha whipped ganache

Tres Leches | 14

dark rum, seasonal berries, dulce de leche, vanilla diplomat, mixed berry gel, cake crumb

Platanos y Mango | 12

twice fried and smashed plantains, cinnamon sugar, cashew-coconut crumble, coconut and mango sorbet

Nachos | 19

mozzarella and oaxaca, guacamole, refried beans, salsa cruda, jalapeno crema, cotija, jalapeno, scallion, cilantro

+chorizo | 6

Fried Chicken | 15

house seasoning arbol honey, cabbage slaw, escabeche, honey mango sauce

Barbacoa Fries | 24

mozzarella and oaxaca, braised beef, barbacoa gravy, cotija, jalapeno crema, pickled red onion, scallion

Luna Fries | 9

house seasoning, morita oil, cotija, chipotle mayo

Burrito Croquettes | 14.5

refried beans, chorizo, mozzarella, chipotle mayo

Rotating Torta | 19

ask your server-served with your choice of side

Hamburguesa de Res | 20

freshly ground chuck patty, shredded cheese, luna sauce, iceberg lettuce, tomato, poblano relish, red onion. On homemade brioche bun with choice of side

+guac | 3

Crispy Chicken Sandwich | 19

buttermilk marinated chicken thighs, arbol honey, jalapeno slaw, chipotle mayo. On homemade brioche bun with choice of side