



Inspired by 17 coastal states, our menu honors tradition through modern artistry and exceptional ingredients.

DAILY SPECIALS

THIS MENU AVAILABLE 11 AM TO 3 PM

TUESDAY

Quesabirria de Camarón (3 pcs)

Adobo Shrimp, White Corn Tortillas, Chihuahua Cheese. Served with Consomé. \$18

WEDNESDAY

Torta de Jaiba

House-Made Torta Bread, Stuffed with Crab Meat in Guajillo and Tomato Paste, Black Bean Purée. Side of Arugula Salad with Cucumbers and Tomatoes. \$19

THURSDAY

Crepa de Camarón

Crêpe Stuffed with Sautéed Shrimp, Creamy Cordobesa Sauce, Mexican Cream, and Queso Fresco. \$19

FRIDAY

Pescado Empanizado

Crispy Breaded Texas Striped Bass, White Garlic Rice, Pico de Gallo Cabbage Salad. *Served with a side of Blue Corn Tortillas, Grilled Lemon, and House-Made Macha Mayo.* \$24

SATURDAY

Tamal Barbón

Traditional Nayarit Tamal, Stuffed with a Whole U10 Shrimp in Guajillo Sauce, Served with Black Bean Purée, Mexican Cream, and Avocado Mousse. \$18



Quesadillas Fritas

Fried Handmade Heirloom Blue Corn Quesadilla, Ancho Pasilla Herbed Black Bean Purée, Arugula, and a Side of House-Made Macha Mayo. \$18

Choice of:

- Octopus and Shrimp, Nayarit Style
- Flor de Calabaza

Enchiladas de

Carnitas de Pato (3 pcs)

Duck Carnitas in Green Pipián, Lettuce, Shredded Cabbage, Toasted Pumpkin Seeds. \$24

Hamburguesa de Ribeye

Brioche Bun, Ground Ribeye Seared on the Charcoal Grill, Caramelized Onions. Served with House-Fried Potato Wedges. \$18

Al Mojo de Ajo

Mojo de Ajo Is a Vibrant and Intensely Garlicky Sauce, Really Famous on the Coasts of Mexico, Grilled Mexican Calabacita and Baby Carrot. \$31

Choice of:

- Texas Striped Bass
- U10 Shrimp



Before placing your order, please inform your server if a person of your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Fish may contain bones. If you have allergies, please alert us as not all ingredients are listed.

HAPPY HOUR

EVERY DAY FROM 3 PM TO 6 PM

East Coast Oysters

Fresh Oysters, Mignonette, House-Made Dry Chile Sauce, Lime. \$2 ea

Tostada de Ceviche Estilo Vallarta

Cured White Fish in Lime Juice for 12 Hours, Cucumber, Carrot, Red Onion, and Avocado on a White Corn Tostada. \$5

Tostada de Camarón Rojo

Traditional Red Aguachile Sinaloa Style, Red Onions, Cucumbers on a White Corn Tostada. \$5

Taco Baja de Camarón

Shrimp Tempura, Garlic Aioli, Cabbage Salad, Handmade Flour Tortilla. \$5

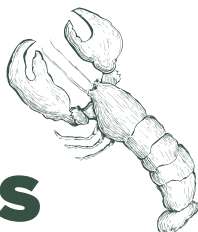
Taco de Huachinango Asado

Grilled Red Snapper, Pineapple Pico de Gallo, Mint, and Chives. \$5

Gaonera de Ribeye

Prime Ribeye Seared in Beef Tallow, Caramelized Onions, House-Made Flour Tortilla, Onions, Cilantro, Chile de Árbol Sauce. \$5

V - VEGAN
GF - GLUTEN FREE



COCTELES

Cucumber Mint Mule

Mezcal, Cucumber Mint Jalapeño Syrup, Splash Ginger Beer, Cocoa Rim, Lime. \$20

Té en Kioto y Acapulco

Earl Grey Tea, Mexican Sake, Blackland Gin, Ginger, Lemon Juice. \$20

Bruma del Pacífico

Raicilla, Lychee, Guanabana, Lime. \$18

Desierto y Mar

Bacanora, Tomatillo Pineapple Syrup, Splash Tonic Lime. \$18

Punta Brava

Uruapan Charanda, Pineapple Liqueur, Coconut Syrup, Scrappy's Firewater Bitters, Lime. \$18

Foam del Desierto

Mezcal, Chica-Chida Peanut Butter Tequila, Strawberry Syrup, Half & Half, Scrappy's Black Lemon, Prickly Pear Foam. \$18

Kiwi Coconut Margarita

Tequila, Kiwi, Combier, Coconut Water, Agave, Lime. \$18

Sin Nombre

Luma Vodka, Banana Liqueur, Lime, Passionfruit, Honey, Maraschino, Mint. \$18

Carajillo 43

Licor 43, Cold Brew, Shaken Over Ice. \$17

Cariñosa

Non-Alcoholic

Lemon, Honey, Sparkling Mineral Water \$12

Discover our full **WINE LIST** by scanning the QR code and explore the perfect pairings for your coastal dining experience.

