

All served with house-made tortilla chips.

## DIPS

Try all 3 for 11

### GUACAMOLE 10

Avocado, onion, cilantro, lime, sea salt  
+ chef's guacamole 2

### QUESO 8

Queso blanco, roasted poblano,  
house spice

### SALSA 6

Fire roasted red peppers,  
house-made

## TAPAS

### SPANISH CHARCUTERIE BOARD 28

Cured meat, artisanal cheese, fruit preserves,  
house-pickled accoutrement, crostini

### MUSSELS 15

Poblano-infused, basil, garlic crostini

### TROPICAL CEVICHE 14

Cod, rotating tropical fruit, tostadas

### SHRIMP COCKTAIL 16

Half-pound tail-on shrimp with house cocktail sauce, lemon

### GRILLED PRAWNS 12

Chimichurri, citrus greens, lemon

### CALAMARI 16

Pecorino, chives, chili verde horseradish, tomato basil sauce

### CAMARONES 12

Butter basted jumbo shrimp, garlic, guajillo oil, lime, Mexican rice

### FRIED OYSTERS 12/20

Breaded with cornmeal, mango, chives; 4 or 8

### RAW OYSTERS 20/38

Rotating selection, 6 or 12

### EMPANADAS 10

Shredded Cuban braised brisket with ají verde sauce

### FRIED PLANTAINS 10

With sweet + tangy cream sauce

### FLAUTAS 10

Hand-rolled roasted chicken, pecans, white cheddar, with queso

### TAJÍN FRUIT SALAD 6

Jicama, cucumber, mango, watermelon, pineapple, tajín,  
sweet lime dressing

### COD FRITTERS 8

With chipotle aioli

### MUSHROOM TOSTADA 8

Smoky black beans, avocado, queso fresco, pico de gallo,  
jalapeños, local mushrooms, crispy tostadas

## SANDWICHES

All sandwiches include your choice of side.

### SMOKED BIRRIA BURGER 18

Hardwood-smoked local Angus beef finished on cast iron, queso fresco, cilantro, onion, on a King's Hawaiian bun, with birria au jus

### CUBAN 16

Mojo braised pork, smoked ham, Swiss cheese, dill pickles, yellow mustard, mayo on La Segunda Bakery Cuban bread

### ARGENTINIAN CHORIPAN 16

Chorizo, lime aioli, chimichurri, tomatoes, red onion on La Segunda Bakery Cuban bread

### RIKI TAKI 16

Cuban braised brisket, tiki sauce, two sunny side up eggs, red cabbage slaw on La Segunda Bakery Cuban bread

### CUBAN FISH 16

Beer-battered fried cod, lime aioli, pickles, Swiss cheese, red cabbage slaw on La Segunda Bakery Cuban bread

### BABALU BURGER 16

Local Angus beef, white cheddar, grilled tomato, caramelized onion, guacamole, chipotle aioli on a King's Hawaiian bun  
+ bacon 2

### BLACK BEAN BURGER 14

House-made black bean patty, lettuce, tomato, avocado, chimichurri, tomato basil sauce on a King's Hawaiian bun

### PERUVIAN CHICKEN 14

Seasoned grilled chicken breast, pickled onion, spring greens, ají verde sauce on a King's Hawaiian bun

## MAINS

### RIBEYE 32

12oz Jerk marinated ribeye with brown butter, roasted Peruvian potatoes, lemon broccolini

### MOLE CON POLLO 18

Our house specialty, with Mexican rice, warm corn tortillas

### ROPA VIEJA 22

Shredded Cuban braised brisket, cilantro lime sauce, smoky black beans, fried plantains, olives

### LAMB SHANK 28

Braised lamb, our signature mole sauce, Mexican rice

### PAELLA 20

Saffron rice, chorizo, clams, mussels, shrimp

### CARNE ASADA 24

8oz Marinated flank steak, guacamole, Mexican rice, smoky black beans, pico de gallo, charred green onions, warm corn tortillas

### SEASONAL RISOTTO 12

Arborio rice, local mushrooms, asparagus, carrots, peas, shallots, garlic

+ shrimp 8 + grilled chicken 6 + carne asada 10 + mushrooms 6

### JERK CHICKEN 20

Cilantro lime rice, smoky black beans

### COCONUT CURRY FISH 18

Pan-fried cod, coconut milk, red curry, cilantro lime rice

### VEGETABLE SALTADO 12

Sautéed haricot verts, roasted corn, red bell peppers, carrots, peas, broccolini, soy sauce, citrus

+ shrimp 8 + grilled chicken 6 + carne asada 10 + mushrooms 6

## SIDES

All sides are 4

### STREET CORN

### BLACK BEANS & MEXICAN RICE

### LEMON BROCCOLINI

### ROASTED POTATOES

### FRIES

### CHIPS & DIP (salsa, queso, guacamole)

## SALADS

### ORCHARD SALAD 12

Field greens, oranges, jicama, apples, dried apricots, avocado, pistachios, lime vinaigrette

### BEET SALAD 14

Spring mix, roasted beets, smoked queso fresco, oranges, pistachios, aleppo pepper flakes, lime vinaigrette

### GRILLED CAESAR 12

Grilled romaine hearts, garlic oil crouton, shaved parmesan

### WEDGE 10

Iceberg wedges, black beans, roasted corn, red onions, tomatoes, toasted pepitas, queso fresco, Benton's bacon, lime vinaigrette, ají verde sauce

## ADD

## ONS:

+ Mushrooms 6

+ Grilled Shrimp 8

+ Bacon 2

+ Carne Asada 10

+ Grilled Chicken 6

## TACOS

All tacos are served on corn tortillas.

Flour tortillas are available upon request.

### JARDINERO 5

Zucchini, refried black beans, caramelized onions, roasted peppers, pico de gallo

### BIRRIA PORK 5

Mojo braised pork, onion, cilantro, birria au jus

### SHRIMP 5

Cilantro lime grilled shrimp, red cabbage slaw, lime-garlic aioli

### POLLO EN SALSA VERDE 5


Roasted chicken thigh, green chile tomatillo sauce, queso fresco, cilantro

### BRISKET 5

Shredded Cuban braised brisket, queso fresco, cilantro

### COD 5

Beer-battered fried cod, red cabbage slaw, lime crema

 = Vegetarian

Please notify server of any allergies or dietary restrictions prior to ordering.

Items in this kitchen are prepared around nuts, shellfish, sesame, soy, gluten, and other allergens.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.