

LEÑA

CRAFT MEXICAN

STARTERS

PANELA ASADO breaded panela cheese, roasted tomatillo salsa, tortillas	13
TLAYUDA masa flatbread, skirt steak, queso fresco, charred vegetables, habanero oil, black beans	18
PANUCHO inflated corn tortilla filled w/ cochinita pibil, black beans, queso fresco, lettuce, escabeche, crema, xni pec salsa	11
SQUASH BLOSSOM QUESADILLA squash blossom zucchini, queso Oaxaca, sauteed vegetables, black beans, carrot puree, guacamole	14
TAQUITOS Mary's duck confit, corn tortilla, avocado salsa, molcajete, queso fresco, housemade crema	14
GUACAMOLE avocado, salsa fresca, non-gmo corn chips	10.5
POBLANO PASTA poblano crema, spaghetti, queso fresco	11

GREENS

+ Mary's chicken 5/ Skirt steak 7

GARDEN grilled carrots, beets, radish, yellow & red peppers, greens, queso fresco, limonetta vinaigrette	11
RUSTICA greens, microgreens, black beans, cherry tomatoes, radish, charred onion, dried sweet corn, avocado mousse, queso fresco, caramelized pecans, black bean reduction vinaigrette	13
BRUSELAS brussel sprouts, baby carrots, beets, peppers, cherry tomatoes, portabella mushrooms, watermelon radish, chimichurri yogurt	15

WATER

KASTA'KAN DE PULPO Spanish octopus, pork belly chicharon, salsa fresca, avocado mousse, habanero crema	19
AGUACHILE BRAVO Mexican wild shrimp, citrus habanero salsa, scallop, micro greens, fried leeks, cucumber, chips (served cold)	16
CEVICHE TOSTADA Today's catch, serrano, cucumber, cherry tomatoes, red onion, lime ash, micro greens, avocado mousse (served cold)	16

TACOS

RECADO NEGRO (GROUND TURKEY) Mary's ground turkey, recado negro, hard boiled egg white, onion escabeche, habanero crema	5.5
PLANCHA (SPICY SHRIMP) Wild Mexican shrimp in chile arbol, grilled queso Oaxaca, avocado-peanut chile, salsa fresca	7.5
ARRACHERA (STEAK) skirt steak, onion, cilantro, avocado mousse, salsa de molcajete	8
JARDIN (VEGETARIAN) sauteed vegetables, grilled queso panela, chipotle aioli	6
PES AL PASTOR (FISH) today's catch in chile guajillo, jicama slaw, cilantro-jalapeno aji, pineapple glaze	7.5
CAMARON ROYALE (FRIED SHRIMP) fried Mexican wild shrimp, jicama slaw, fried leeks, avocado, chile de arbol aioli	7.5

MAIN

MEXICAN SANDWICH pork belly, housemade ciabatta, grilled queso Oaxaca, baby greens, escabeche, avocado mousse, chipotle aioli	16
SHRIMP ENCHILADAS homemade flour tortilla, Mexican wild shrimp, jalapeno-spinach cream, poblano sauce, r/b, crema	24
ARRACHERA outside skirt steak, fajita mix, grilled Mexican onion, chimichurri, salsa arbol, tortillas	28
CHICKEN IN MOLE Mary's chicken, plantains, mole negro, sesame seeds, housemade crema, r/b, queso fresco	26
CARNITAS slow roasted pork shoulder/leg, jalapeno/onion escabeche, beans, guacamole, cilantro jalapeno aioli	26
COCHINITA PIBIL Mayan style slow roasted pork shoulder/leg in achiote, onion escabeche, plantain, r/b	26

SIDES

TORTILLAS flour or non-gmo corn	3
NOPALES cactus paddles, queso fresco, cilantro, olive oil, onion, tomato	6
JICAMA SLAW jicama, zucchini, cilantro, green onion, cabbage, citrus vinaigrette	6
ORGANIC RICE/BEANS (each)	5
EXTRA TORTILLA CHIPS	1.5

*No Substitutions

*We will attempt to accommodate any food allergy, but we are not responsible for any allergic reaction. Please notify your server for any food allergies.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness