



«PIQUENOS»

**CRISPY MASA ROLLS** GF 14

chile roasted potato x oaxacan queso chorizo x black bean purée x fresh cilantro

**MUSSELS PUERTO VALLARTA** GF 22

achiote butter x mexican lager salsa fresca x arepas

**CHICKEN TAQUITOS** GF 18

spiced tomato braised chicken x cotija salsa borracha x guacamole dressing

**ASADERO** GF V 15

oven fired cheese x arepas guajillo-apple compote x pico de gallo

**MOLE POBLANO WINGS** GF 17

house brined x mole coloradito cilantro x sesame x tomatillo ranch

**SHRIMP STUFFED AVOCADO** GF 18

chilled shrimp tossed in chipotle crema pico de gallo x charred lemon x fried onions

«CRUDO»

**CEVICHE** \* GF 19

white fish x leche de tigre x red onion tomatillo x pickled serrano x tortilla chips

**AGUACHILE VERDE** \* GF 25

shrimp x scallop x cucumber x tomato shaved onion x ajo verde x cilantro

**RED SNAPPER CRUDO** \* GF 22

aji amarillo x escabeche salsa x avocado x pepita

«SOPAS & ENSALAD»

**POZOLE VERDE** GF V 13

hominy x avocado x red onion squash x tortilla strips

**OAXACAN CAESAR** GF V 17

pepitas x smoky masa breadcrumb queso fresca x creamy avocado dressing

**SUMMER SQUASH SALAD** GF V 18

watermelon x tomato x cotija x yellow peppers cucumber x arugula x mint-tomatillo vinaigrette



«TACOS»

2 PER ORDER  
UPGRADE TO A QUESADILLA \$5

SERVED WITH

white onion x cilantro x radish x choice of salsa

SERVED ON CHOICE OF TORTILLA

house blue corn GF x guerrero style flour

**SHRIMP & CHORIZO** GF 14

**PORK CARNITAS** GF 13

**BATTERED WHITE FISH** GF 13

**MUSHROOM FAJITAS** GF V 11

**BEEF BARBACOA** GF 14

**PICADILLO CHICKEN** GF 13

«ESPECIALIDADES»

**ELOTE SCALLOPS** \* GF 54

pan seared scallops x chipotle crema, tajin lime-elote hash x crispy chorizo

**TOMAHAWK PORK AL PASTOR** \* GF 76

braised poblanos & onion x black beans charred pineapple demi x blue corn tortillas

**ROASTED SQUASH EN MOLE** GF V 39

kabocha squash x mole amarjillo hominy x tomato

**CHICKEN CHILE RELLENO** GF 44

braised chicken-yuca stuffed chiles salsa roja x spanish rice x cilantro-lime crema

**RED SNAPPER VERACRUZ** GF 51

pan seared snapper x summer squash cilantro-lime rice x tomato olive sauce

**GRILLED FILET** \* GF 71

achiote roasted potatoes x charred vegetables crispy fried onions x creamy poblano raja sauce



GF GLUTEN FREE x V VEGETARIAN

\* these items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

your well-being is important to us, not all ingredients are listed on the menu. some items may contain milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy or sesame. please inquire with your server for further details and notify us of any allergies.

**CHEF DE CUISINE ULISES SALAS**  
**GENERAL MANAGER OLIVIA CONE**

a 3% employee benefit surcharge is added to the check. this allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.