

«PIQUENOS»

CHORIZO MASA ROLLS ^{GF} 14
chile roasted potato x oaxacan queso
pickled red onions x black bean purée
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-fig compote x pico de gallo

MOLE POBLANO WINGS ^{GF} 17
house brined x mole coloradito
cilantro x sesame x tomatillo ranch

SHRIMP FILLED 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 x radish
queso fresca x creamy avocado dressing

SUMMER SQUASH SALAD ^{GF V} 18
chayote squash x watermelon x tomato x cotija
yellow peppers x cucumber x arugula
mint-tomatillo vinaigrette

ENHANCE YOUR SOUP OR SALAD ^{MP}
chicken x shirmp x carnitas x barbacoa

^{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.



«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



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.