



SIGNATURES

BEACHES OF TULUM	16
rum, strawberry, mint, lime	
SHADOWS IN THE JUNGLE	22
brown butter bourbon, spiced demerara, angostura bitters, applewood smoke	
EL SECRETO	18
vodka, cold brew, cinnamon demerara, coffee liqueur	
LA MORITA	17
rye whiskey, blackberry, montenegro, simple, lemon	
RANCH WATER	14
tequila, lime, sparkling water, salt	
LYCHEE PALOMA	16
tequila, lime, sparkling grapefruit, lychee liqueur	
ROJO SANGRÍA	15
red wine, orange juice, vodka, fruit blend, mint	

MARGARITAS

LA CASITA	16 50
blanco tequila, orange liqueur, lime, agave (make it spicy!)	
SANDÍA FRESCA	18 60
blanco tequila, lime, agave, fresh watermelon puree	
JUNGLE GLOW	16 55
blanco tequila, guava, lime, orange liqueur	
MAYAN MIRAGE	16 55
blanco tequila, mango, lime, orange liqueur	
PLAYA DE PIÑA	18 60
mezcal, papaya, pineapple, lime	
PELIGROSA	18
blanco tequila, mango, coconut, chamoy, lime (frozen)	

AIRPLANE SHOTS -MINIMUM OF 4-

MARGARITA	6
blanco tequila, orange liqueur, lime, agave	
SPICY MARGARITA	6
blanco tequila, orange liqueur, lime, agave, habanero tincture	
LEMON DROP	6
vodka, lemon, simple	
SPARK PLUG	7
espresso, demerara, coffee liqueur	

ZERO PROOF

PUERTO VALLARTA	15
zero proof spirit, guava, lemon	
MICHOACÁN	15
zero proof spirit, mango, lime	
ZERO PROOF ROSÉ SANGRÍA	15
non alcoholic sparkling rosé, mango, earl grey simple, mint	
JARRITOS	7
mandarin -or- grapefruit	

WINE BY THE GLASS

SPARKLING	WHITE	RED
POGGIO COSTA	BEZEL BY CAKEBREAD	LINGUA FRANCA ‘AVNI’
veneto, it prosecco	san luis obispo, ca chardonnay	willamette valley, or pinot noir
POGGIO COSTA	THE PARING	CATENA
veneto, it prosecco rosé	santa barbara, ca sauvignon blanc	mendoza, ar malbec
ROSÉ		POST & BEAM
H ROSÉ		napa valley, ca cabernet sauvignon
california proprietary blend		

BEERS

NEGRA MODELO	8	HALF ACRE BODEM	8
bottle mexico dark lager		draft chicago american ipa	
PACIFICO	8	MONOPOLIO LAGER	8
bottle mexico pilsner-style lager		draft mexico blonde lager	

PARA TODOS

LEMONADE	ESPRESSO	LATTE	CAPPUCCINO	ICED TEA	HOT TEA
----------	----------	-------	------------	----------	---------

Please note a 20% service charge is applied on all bills to ensure fair wages and benefits for all team members all year long. 100% of this fee goes to the service staff. Additional gratuity is at the discretion of each guest.

*These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



HAPPY HOUR

—WEEKDAYS 4PM-6PM—

- WINES \$7 & BEERS \$6
- PALOMA & MARGARITAS \$9
- SANGRIA & ESPRESSO MARTINI \$9
- TACOS & NACHOS \$10

ENTRADAS

-MADE FOR SHARING-

OYSTERS*	22 40	GUACAMOLE	16
east and west coast, cocktail and michelada sauce - half dozen or dozen		avocado, garlic, serrano pepper, key lime, cilantro	
MAHI MAHI CEVICHE*	22	SALSA TRIO	12
cured mahi mahi, watermelon, orange, fennel, pepitas		white habanero, chipotle, and salsa verde	
TUNA TARTARE*	22	QUESO FUNDIDO (ADD: CHORIZO OR SOYRIZO)	18
charred avocado, michelada broth, sesame seeds, veggie chips		melted mexican cheese, tortillas	
SEARED TUNA BOWL*	23	BRISKET TOSTADA TOWER	21
riced cauliflower, salsa macha, pineapple pico, pickled slaw, smoky aioli		crispy corn tostadas, refried beans, creamy queso, smoked brisket, elote, white habanero salsa	
CAESAR	16 30		
telera croutons, caesar dressing, parmesan cheese			

TACOS -3 PER ORDER-

POLLO	22	CARNE ASADA	25
chicken, sweet potato puree, onion, cilantro, salsa ranchera, queso fresco, crispy onion		grilled steak, potatoes, jalapeño rajas, onion, cilantro, avocado salsa, crispy chicharron	
VEGAN CHORIZO	21	FISH CARNITAS	25
chorizo spiced plant based protein, potato, onion, cilantro, chipotle salsa, crispy sweet potato		carnitas-style braised mahi mahi, avocado puree, onion, cilantro, carrot slaw, tamarind vinaigrette	
SEAFOOD	24	LANGOSTA	34
achiote-coconut shrimp, calamari, scallops, onion, cilantro, jicama, xnipec salsa		lobster, creamed corn, onion, cilantro, crispy onion	

PRINCIPALES

BRISKET ENCHILADAS	35	POLLO AL HORNO	29
ancho morita salsa, smoked brisket, avocado, red onion, jicama, watermelon radish, crema fresca		adobo roasted half chicken, fingerling potatoes, rainbow carrots, mushrooms	
MINI TROMPO AL PASTOR	45	VEGAN CHILE RELLENO	26
dried chile marinated pork, grilled pineapple, salsa verde, habanero salsa, housemade tortillas		mushrooms, zucchini, cauliflower, spanish rice, black beans, salsa ranchera	
SALMON A LA VERACRUZANA*	30	CARNE ASADA*	42
crispy skin salmon, tomato, peppers, capers, green olives		grilled skirt steak, heirloom tomato salad, nopales, queso fresco, ancho morita cheese enchilada	
SHORT RIB	35	CAZUELA DE MARISCOS	34
root puree, mushrooms, rainbow carrots, guajillo demi glace		shrimp, calamari, scallops, green cauliflower risotto, bell peppers, beech mushrooms	

PASTAS

CAVATELLI WITH STREET CORN	25	CREAMY LANGOSTA SPAGHETTI	39
grilled corn, cotija cheese, butter, chile piquin		lobster, guajillo cream, mushrooms, grilled corn, cotija cheese	

SIDES

- ROASTED VEGGIES 11
- ESQUITES 11
- ARROZ Y FRIJOLES 8
- CHIMICHURRI POTATOES 11
- CREAMY POTATO RAJAS 11