We have added a 3% health & wellness fee to all dine-in orders to provide healthcare, PTO, catastrophic coverage, and professional development opportunities for our team. We're happy to remove it upon request.

FOOD

ANTOJITOS

chips n' dips $10

heirloom chips, salsa morita, duck fat refried beans (contains queso fresco on top of the beans, but can be omitted)
swap beans for salsa cruda (vegan option)
add avocado crema +$6

tomato salad $14

Trosi Farm & Nixta Sungold tomatoes, chileatole dressing, costeno chili crisp, purslane, pickled seasonal veggies (vegan, contains nightshades & allium)

TACOS Y TOSTADAS

mushroom quesadilla $9

two 6" tortillas, chihuahua cheese costra, Hi-Fi oyster mushrooms grilled, salsa morita glaze
add avocado crema +$2
add chorizo & avocado crema +$3

bean & cheese taco $6

very simple - panela cheese, duck fat refried beans
add chipotle mayo & avocado crema +$3
add chorizo, chipotle mayo & avocado crema+$4

cauliflower taco $8

roasted cauliflower, romesco, pine nuts, cilantro, queso fresco (vegan and nut free option available)*

potosina tacos $9

potato & chorizo purée, duck fat refried beans, shredded cabbage, roasted potosina salsa, Latteria Vecchio (2 smaller tacos per order)

duck carnitas taco $10

duck confit, watermelon radish, shaved white onions, salsa cruda, cilantro

tuna tostada** $15

ahi tuna cured in citrus & tamari, avocado, chipotle aioli, microgreens, furikake (contains raw fish & sesame seeds)
add salsa macha +$2

beet "tartare" tostada $10

beets, avocado crema, salsa macha, horseradish, microgreens, lime (contains sesame seeds and pecans)

masa tempura potato taco $12

smoked trout roe, crème fraîche, chives, spring onion powder (vegetarian option available)

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

BREAKFAST

lunch service only

migas taco** $9.50

totopos, scrambled eggs, duck fat refried beans, chorizo, cilantro, avocado crema, queso fresco, salsa cruda

breakfast taco $8.50

scrambled eggs, roasted fingerling potatoes, Tillamook cheddar, lacto-fermented hot sauce
add bacon +$2
add avocado slices +$3

DESSERT

"sholeh zard" $10

mexican arroz con leche meets persian sholeh zard - rice custard with cardamom & turmeric, pistachios, cinnamon, strawberry powder

pistachio gelato $9

vanilla & pistachio paste, toasted pistachios banana caramel (contains egg)

peach sorbet $9

peach & piloncillo compote,peach chamoy, lemon basil

EXTRAS

salsa flight for tacos $1.50

(4) 1oz servings of salsa cruda, salsa morita, lacto-fermented hot sauce, creamy habanero.
chips not included*

HAPPY HOUR

5pm-6pm tues-sat

50% regular chips n'dips

25% off bottles of wine

50% off select bottles on Wednesdays

$3 off glasses of wine

$2 off beer, cider & cocktails

Vegetarian *Vegan* *Contains Nuts* *Contains Gluten* *Contains Dairy*

Unless otherwise noted, everything is gluten-free.