MENU AT THE BAR

Queso Fundido 16
blistered Oaxacan cheese, house chorizo, epazote pressed corn tortillas

Ceviche (vg) 14
cucumber, tomato, olives, red onions, cilantro, tostades, butter lettuce, shiso

Tacos 16
Choose two

Oyster Mushroom
salsa roja, queso oaxaca, shiso, greens, epazote, seared red onion

Chicken Tinga
puebla chicken in tomato adobo, crema, cotija, red onion, avocado, cilantro.

Dorados de Papa
crunchy taco, seasoned potatoes, queso Oaxaca, cotija, crema, avocado, pickled onions, molcajete salsa

Carnitas
salsa verde cremosa, queso cotija, onion, cilantro, jalapeno

Brownie 10
GF flour, Mexican hot chocolate fudge, dulce de leche

Adds

Market Salad 12

Marinated Olives & Pistachios 11

Buttered Tortillas 5

please notify your server of any food allergies
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.

COCKTAILS

Ramona Spritz 16
Atōst aperitif, Blanc vermouth, Rosemary lemonade, Prosecco, strawberries

Sunset Bamboo 16
Fino Sherry, Atōst Aperitif, Cocchi Americano, Orange Bitters

Keystone Highball 16
Cardamaro, Oloroso Sherry, Grapefruit Soda

ABC 16
Amarulivo Aperitif, Bonal, Comoz

Portside Sour 16
Cardamaro, Ruby Reserve Port, Sirene Americano Rosso, lemon juice

Amarga Daisy 16
Ola Sol Agave Wine, Lo-Fi Gentian Amaro, Atōst, Oloroso Sherry, lime juice, Agave

Lumière Negroni 16
Mazzura amaro,Cocchi Americano,Dubonnet
Orange bitters

N/A Cocktail 13
The Pathfinder or Optimist Cali Amaro NA
select Grapefruit soda, soda water or tonic

BEVERAGES

St. Agrestis Phony Mezcal Negroni 12

Mexi-Coca-Cola/Grapefruit Soda 5

Sparkling water 5

WINE & BEER