Nibbles

Daily Popcorn 💠

Avocado Toast

Charred sourdough, bacon, heirloom tomatoes, chili oil

Crispy Olives Garlic lemon aioli

Paella Arancini

Risotto croquettes, romesco sauce

Hummus Trio ♦

Roasted carrot, beet, fava

Patatas Bravas ♦

Yukon potatoes, Spanish chorizo

Sliders

Pork belly, vanilla bean aioli, pickled vegetables

Salads

Elvis' Brussel Sprouts >

Bacon, peanut sauce, jam, crispy plantains

Zucchini Salad 💠

Squash ribbons, feta, red onion, peanuts, cilantro

Pozole Salad >

Roasted hominy, shaved broccoli, dates, poppy seed vinaigrette

House Salad ♦

Mixed greens, farro, cotija cheese, almonds, red wine ranch

Caviar, Bubbles & Fried Chicken >

Cheese Board ♦

Charcuterie Board >

Crostini, pickled veggies, apple,

homemade compotes.

Fish, Meat & More

Pork Schnitzel

Breaded pork cutlet, peanut sauce, crisp cucumber salad

Shrimp & Fish Ceviche ♦

Cilantro, cucumber, jalapeno, crispy fava beans

Cochinita Pibil Tostones

Fried plantains, adobo pork, refried beans, house pickled onions

Grilled Octopus >

Carrot hummus, chorizo oil, charred cherry tomatoes

Shrimp Fried Rice ♦

Water chestnuts, peanut sauce, red cabbage slaw

Pasta

Speck, chamomile sauce, roasted corn

Rissotto >

Roasted jalapeno, crispy plantains

Pulled Duck Tostadas >

Hoisin style duck, pickled Asian veg

Proteins

BB'Q Ribs &

Pickled habanero cauliflower

Grilled Fish &

Artichoke sauce, red quinoa

Roasted Chicken ♦

Homemade red curry sauce, grain stir fry

Grilled Hanger Steak >

Paprika fries, hollandaise

created by: Chef Hilda Ysusi