

M E N Ú

MY CUISINE IS:

MEXICO | SUSTAINABLE | BAJA CALIFORNIA
ORGANIC MEDITERRANEAN | CRAFT | SEA | VINE
VALLEYS | TIJUANA | UMAMI | FARMS | LAND
GARDENS | OLIVES | MEZQUITE | CONTEMPORARY
FROM THE HEART | CLASSIC | SPONTANEOUS

MOST OF OUR INGREDIENTS ARE LOCATED LESS THAN
125 MILES. WE SUPPORT LOCAL PRODUCERS,
ACKNOWLEDGE THE TYPE OF SEASON AND RESPECT THE
ENVIRONMENT. OUR MEAT IS FROM FARMS, PURE RACE,
WITHOUT HORMONES, NOR ANTIBIOTICS, NATURAL,
WITH HUMAN TREAT.

MY RECIPES START AND ARE INSPIRED BY:
THE SEA | STREET | FARM | MARKET

MIXOLOGY

Mixology

MARTINI TAMARINDO	\$12
Piquin chili salt Coconut foam Pineapple	
PEPINO MISIONERO	\$11
Local "Enmienda 18" Vodka Sake Fresh mint Lemon Chia	
"5 Y 10" ROUTE	\$11
Whiskey Sweet Vermouth Jamaica	
SANGRIA "20"	\$11
Seasonal fruits National Red Wine Spanish Brandy Orange Juice Lemon Juice	
COYOTE	\$11
White Tequila Pineapple Lemon juice Orange juice	
MEZCALERO	\$12
Young mezcal Tropical fruit puree Lemon juice Tree chili Chapulín salt	
PASSION FRUIT MARTINI	\$13
"Enmienda" Gin Orange Juice Serrano chili	
APPLE GIN	\$11
Gin Apple Pucker White Wine Natural Syrup	