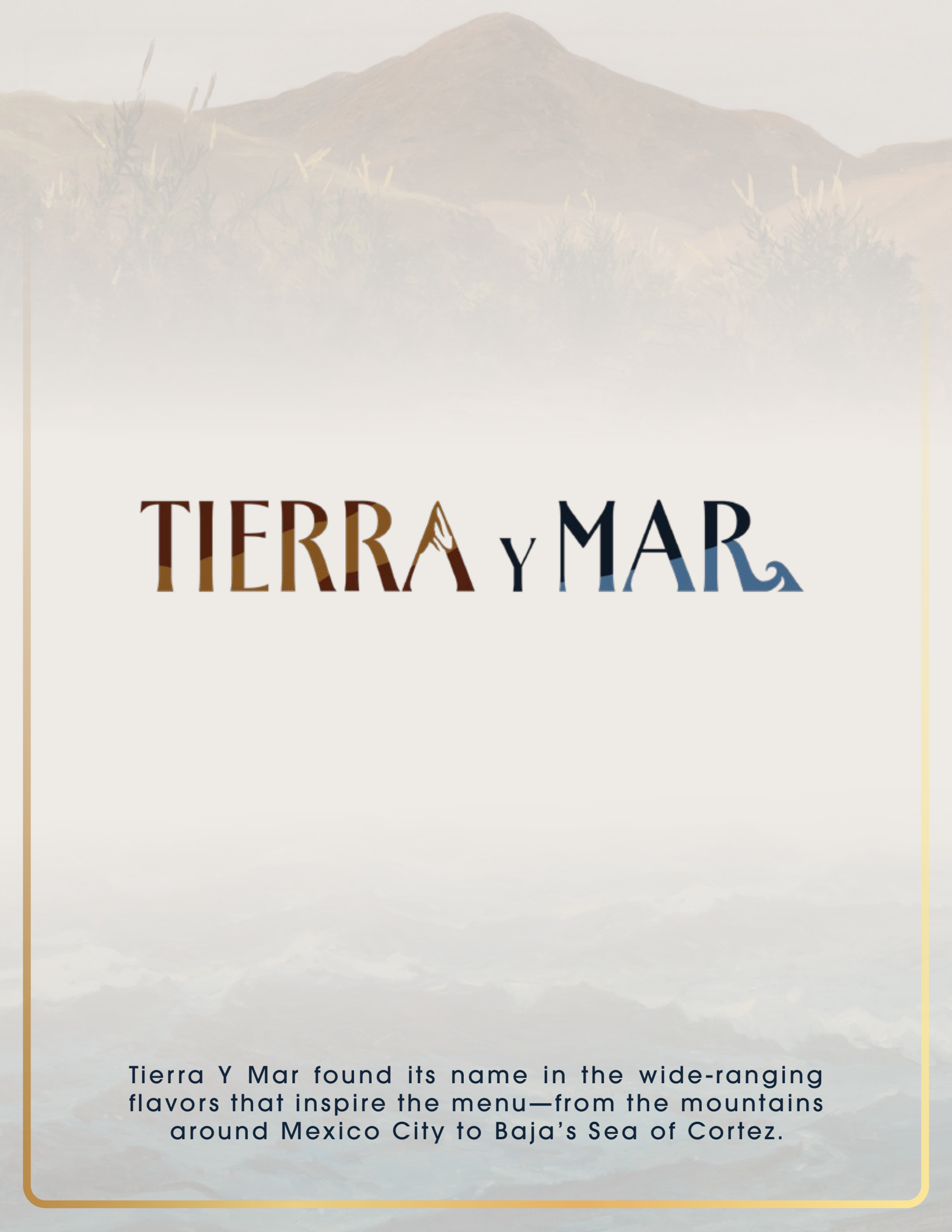




TIERRA Y MAR

Tierra Y Mar found its name in the wide-ranging flavors that inspire the menu—from the mountains around Mexico City to Baja's Sea of Cortez.

ANTOJITOS

Guacamole.....\$17

Smashed Avocado Mixed with Charred Poblano Purée, Topped with Cilantro, Pepitas, Pomegranate, & Served with Fried Corn Tortillas.

Shrimp Aguachile\$22

Shrimp Marinated in Chile-Lime Sauce Mixed with Cucumber, Red Onion Topped with Radish, Avocado & Cilantro, Served with Fried Corn Tortillas.

Crab Cakes.....\$25

Served with Charred Poblano Aioli, Petite Frisee Salad Mixed with Citrus Segments, Pepitas, Radish & Tossed with Honey Citrus Vinaigrette.

Chips & Salsa Martajada

Additional Basket of Chips.....\$5

Upgrade to Salsa Sampler

fresca, morita, cruda.....\$9

Taquitos

Topped with Queso Fresco, Crema, Salsa Cruda, Pico de Gallo, Radish, & Guacamole.

Chicken Tinga.....\$18

Potato.....\$16

Quesadilla

Filled with House Cheese Blend & Epazote Served with Guacamole, Salsa Morita & Pico de Gallo.

Chicken Tinga.....\$14

Carne Asada.....\$16

EXTRAS \$5

Rajas con Crema

Papas

Frijoles Negros (Refried or De La Olla)

Arroz Verde o Rojo

Fajita Vegetables

Side Salad



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



SOPAS Y ENSALADAS

Add Protein

With Chicken.....+\$8

With Shrimp(4).....+\$10

With Steak (6oz).....+\$12

Ensalada Orgánica.....\$17

Mixed Greens, Pomegranates, Citrus Segments, Queso de Cabra, Pepitas, Radish & Pecans, Tossed with Honey Citrus Vinaigrette.

Ensalada de la Casa(House Salad).....\$17

Mixed Greens, Cotija, Crispy Chickpeas, Cucumbers, Corn & Cherry Tomatoes Tossed with Elote Dressing.

Pozole Rojo.....\$14

Slow Braised Pork Shoulder, White Hominy, Guajillo/ Ancho Broth, Shredded Cabbage, Radish, Onion & Lime.

Menudo(Saturdays & Sundays Only).....\$15

Braised Tripe, White Hominy, Guajillo Broth, Cilantro, Onion, Radish & Lime.

TIERRA y MAR

TIERRA

ALL ENTRÉES COME WITH CHOICE OF TORTILLA

Mole Poblano\$28

Pan Seared Airline Chicken Breast Served with Arroz Rojo, Caramelized Butternut Squash & Celery Root.

Fajitas

Sautéed Poblano Pepper, Cipollini Onions, Cherry Tomato, Topped with Guacamole, Pico de Gallo & Served with Four House Salsas.

Steak.....\$29

Shrimp.....\$28

Chicken.....\$24

Choice of two.....\$29

Birria.....\$31

Eight-Ounce Braised Short Rib Wrapped in Hoja Santa, Served with Consommé Reduction & Sweet Corn Purée.

Wet Burrito.....\$24

Chicken Tinga, Frijoles de la Olla, Arroz Rojo, Salsa Fresca, Pico de Gallo, Served in a Flour Tortilla with Poblano Cream Sauce, Habanero Pickled Red Onions, Crema & Queso Fresco.

Bistec Ranchero.....\$65

Twelve-Ounce Grilled Ribeye Served with Salsa Ranchera, Blistered Cherry Tomatoes, Cipollini Onions, Crispy Fingerling Potatoes, Sweet Peppers & Two Grilled Shrimp Head-On.

Carne con Papas.....\$40

Twelve-Ounce Grilled Marinated Flat Iron Steak Topped with Salsa Cruda & Served with Crispy Fingerling Potatoes.

MAR

Siete Mares.....\$42

Seared Seabass, Mussels, Little Neck Clams, Scallops, Shrimp & Fried Crab Cake Served in a Lobster Tomato Consommé.

Camarones a la Diabla.....\$36

Sautéed Shrimp, Cipollini Onions, Sweet Pepper Finished with a Spicy Morita Sauce & Served with Arroz Verde.

Salmon Zarandeado.....\$32

Grilled Salmon Marinated in a Chipotle Sauce, Served with Arroz Verde & Petite Frisée Salad Tossed with Cucumber, Cherry Tomatoes, Citrus Segments & Honey Citrus Vinaigrette.

Pacific Rock Fish.....MP

Roasted Whole Fish Marinated in Achiote Served With Salsa Morita, Salsa Fresca, Frisée Salad Tossed With Cucumber, Cherry Tomatoes, Citrus Segments, Honey Citrus Vinaigrette & Choice of Two Sides.

Corvina.....\$38

Pan-seared Seabass, Topped with Poblano Butter Sauce & Served with Crispy Potatoes & Caramelized Celery Root, Sweet Peppers.

TACOS

ALL PLATED WITH RICE & BEANS

Al Pastor(Pork).....\$22

Cilantro, Onion & Avocado Salsa.

Carne Asada(Beef).....\$22

Cilantro, Onion & Avocado Salsa.

Pollo(Chicken).....\$22

Cilantro, Onion & Avocado Salsa.

Baja Fish(Cod).....\$23

Cilantro, Onion & Avocado Salsa.

Crispy Beef Birria.....\$23

House Cheese Blend, Consommé, Cilantro & Onion.

Suadero(Beef).....\$23

Cilantro, Onion & Avocado Salsa.

ENCHILADAS

ALL ENCHILADAS ARE TOPPED WITH QUESO FRESCO, CREMA MEXICANA, RED ONION & CILANTRO.

Enchiladas Suizas.....\$22

Filled with Chicken Tinga & House Cheese Blend Topped with Creamy Poblano Sauce.

Enchiladas de Camarones.....\$24

Filled with Sautéed Shrimp & House Cheese Blend Topped with Creamy Poblano Sauce.

Enchiladas Rancheras.....\$23

Filled with Chicken Tinga & House Cheese Blend Topped with a House Blended Chile Sauce.

Enchiladas de Queso.....\$21

Filled with House Cheese Blend Topped with House Blended Chile Sauce.

Enmoladas.....\$24

Filled with Chicken Tinga & House Cheese Blend Topped with Mole Poblano.

POSTRES \$13

Pan de Elote

Fried Corn Bread, Chantilly, Banana Mousse, Pecans & Totomoxtle.

Choco Flan

Dulce de Leche, Chantilly, Pecans & Totomoxtle.

Churros

Mexican Chocolate Ganache & Mixed Berry Compote.

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TIERRA y MAR

BRUNCH

Available Saturday and Sunday, 9am-1pm only

Guacamole..... \$17

Smashed Avocado Mixed with Charred Poblano Purée, Topped with Cilantro, Pepitas, Pomegranate & Served with Fried Corn Tortillas.

Quesadilla

Filled with House Cheese Blend & Epazote Served with Guacamole, Salsa morita & Pico de Gallo.

Chicken Tinga..... \$14

Carne Asada..... \$16

Enfrijoladas..... \$18

Filled with House Cheese Blend & Epazote Topped with Black Bean Purée, Two Eggs Your Way, Salsa Cruda, Pico de Gallo & Salsa de Cacahuete.

Huevos Rancheros..... \$18

Corn Tortillas Topped with Two Eggs Your way, Black Beans, Queso fresco, Avocado & Cilantro.

Masa Waffle..... \$17

Whipped Hibiscus Cream Cheese, Mixed Berry Compote, Vanilla Chantilly, Fresh Berries, Maple Syrup & Pecans.

Breakfast Burrito..... \$17

Scrambled Eggs, Breakfast Potatoes, House Cheese Blend, Pico de gallo, Salsa Ranchera, Served with Arroz Rojo, with Choice of Carne Asada, Chorizo or Bacon.

Steak & Eggs..... \$32

Grilled Ten Ounce Flank Steak, Breakfast Potatoes, Two Eggs Your Way & Choice of tortillas.

Two Egg Breakfast..... \$21

Two Eggs Your Way, Breakfast Potatoes with Choice of Longaniza or Bacon & Choice of Tortillas.

Mollete..... \$18

Multigrain Bread, Bean Purée, House Cheese Blend, Chorizo, Topped with Avocado, Salsa Cruda, Pico de Gallo, Two Eggs Your Way & a Side of Fresh Berries.

Enchiladas Suizas..... \$22

Filled with Chicken Tinga & House Cheese Blend Topped with Creamy Poblano Sauce.

Beef Birria Tacos..... \$23

House Cheese Blend, Consommé, Cilantro & Onion.

EXTRAS

Breakfast Potatoes..... \$5

Bacon or Longaniza..... \$10

Toast..... \$4

Fresh Berries..... \$9

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