TIERRA Y MAR

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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
Addtional 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.

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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 Sauteed 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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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 Cacahuate.

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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