

APPETIZERS

HAMACHI* raw, cold, hamachi sliced thinly and drizzled with hot cascabel chile oil, macadamia nuts, cilantro, lime and salt **13.25**

OYSTERS

RAW* on the half shell, mezcal mignonette, roasted pineapple verdita & lime **3.95** ea

FRIED OYSTER "TAQUITO" - west coast oyster, beer batter, serrano aioli, hard shell taco, carrot slaw **3.95** ea

GRILLED with house made chorizo verde, roasted garlic butter, manchego, pickled red onion **4.25** ea

SHRIMP ESCONDIDO* citrus poached sweet pink shrimp, house clamato-burnt orange broth, pico de gallo, avocado, crackers **10.50**

QUESO FUNDIDO oaxaca and chihuahua cheeses, Osage Gardens basil-roasted jalapeño pesto, corn tostadas **8.75**

VERLASSO SALMON CEVICHE* spicy tiger's milk, fennel fronds, cherry tomato escabeche **15.25**

GRILLED BABY OCTOPUS ancho-molasses bbq, mango-chayote salad, burnt chile aioli **13.50**

TAQUITOS CUBANOS (3) country ham, slow roasted pork shoulder, aged queso, bread & butter pickles, jalapeño mustard aioli **8.25**

LOLA GUACAMOLE hand crafted table-side **10.50**

SALSAS

CASA - mild & addictive **2.75**

VERDE - tart & sweet with a kick **3.95**

MOLCAJETE - fire roasted & fiery good **4.25**

SAMPLER - try all three **9.25**

SOUPS & SALADS

POZOLE VERDE tomatillo-green chile braised pork cheeks swimming in rich, spicy green goodness **5.95 / 9.95**

GAZPACHO VERDE* albacore tuna cruda, cucumber-poblano broth, golden beets, six minute egg, grilled strawberry **13.25**

CASA SALAD spring greens, pickled tomatoes, pepita-cotija pesto, crispy golden beets **7.25 / 10.25**

SUMMER SALAD arugula, watercress, fennel-ginger vinaigrette, baby carrot-asparagus escabeche, pepita-almond crumble, tortilla strips **7.50 / 10.50**

CAESAR SALAD Infinite Harvest romaine hearts, shaved manchego cheese, creamy garlic dressing, olive oil fried croutons **6.50 / 9.50**

ADD TO ANY SALAD: chicken **7.50** // steak* **9.95** // grilled swordfish* **9.95** // crispy skin Verlasso Salmon* **9.95** // shrimp **10.95** // seared ahi* **11.95**

ENTREES

MOLE AMARILLO fried artichoke leaves and hearts, bomba rice fritters, pan roasted Hazel Dell oyster mushrooms and asparagus, caramelized chayote **16.95**

ADD: steak* **9.95** // shrimp **10.95** // grilled swordfish **9.95** // crispy skin Verlasso Salmon **9.95** // chicken **7.50** // seared ahi* **11.95**

SMOKED CHICKEN ENCHILADAS queso chihuahua, chile rojo, frijoles charros, green rice, pico de gallo, crema **17.50**

CHILE-BLACKENED ALBACORE* Colorado baby spinach, avocado and watercress salad with brown butter-guajillo vinaigrette, crispy carrots, almond crunch **22.95**

COCHINITA PIBIL pork shoulder slow-roasted with achiote, citrus, garlic & chiles. served with pineapple-serrano waffles, black bean charros & cherry-fresno jam **18.95**

GARLIC SHRIMP TACOS green garlic-grilled onion mojo, queso Oaxaca, salsa verde, smoked serrano aioli, cilantro rice **19.75**

CRISPY SKIN VERLASSO SALMON* fava bean puree, fried garlic broccolini, escabeche tomato, micro vegetable **22.50**

GRILLED SWORDFISH* creamy coconut rice, green banana escabeche, mango-habanero salsa, jalapeño-basil oil **25.50**

GRILLED FLATIRON STEAK* marbled potato, charred brussels sprouts, poblano chile and asparagus hash with mole negro **29.25**

CALDO CHILPACHOLE spicy seafood stew of crab legs, shrimp, clams, mussels, baby octopus, fish, chorizo rojo, masa dumplings. served with grilled garlic bread **34**

WHOLE FISH line caught lane snapper grilled whole "Zarandeado" style with fried garlic chimichurri. Served with guacamole, black beans, crema fresca, warm corn tortillas, and kimchito **36.50**

SIDES

CREAMY COCONUT RICE with green banana escabeche **4.50** // **PINEAPPLE-SERRANO WAFFLES** with Fresno chile-cherry jam **4.25**

FRIED BRUSSELS doused with tajin **6.25** // **PEAS AND CARROTS** snap peas and baby carrots with chimichurri **6.25**

YUCA FRIES with smoked serrano aioli **5.75** // **EJOTES** serrano-ginger pan roasted green beans with crispy garlic and arbol aioli **5.25**

BROWN BUTTER BROCCOLINI creamy favas, toasted pepita crumble **6.50** // **BOMBA RICE FRITTERS** with mole amarillo **5.50**

GREEN RICE & BEANS cilantro rice and vegetarian black bean charros **5.50**

BLUE PLATES

SUNDAY Family-Style Mexican Paella

MONDAY All Night Happy Hour

TUESDAY Gringo Taco Night

WEDNESDAY Oaxacan Wednesdays - coastal Mexican dishes in the tradition of the region

THURSDAY Shrimp Boil

FRIDAY & SATURDAY Seasonal Chef-Created Special Night

• EXECUTIVE CHEF/OWNER JAMEY FADER • CHEF JULIO GASPAR • SOUS CHEF ZACH JONES

Not all ingredients are listed. While we cannot maintain a gluten free kitchen, we strive to accommodate dietary & allergy restrictions to the best of our ability. Please ask your server about modifications. *These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.