

# DINNER MENU | spring

## APPETIZERS

### LOLA GUACAMOLE

hand crafted table-side 10.<sup>50</sup>

### QUESO FUNDIDO

baked Haystack Mountain goat cheese, cashew-morita-fig macha, roasted serrano, house-fried chips 9.<sup>50</sup>

### CALAMARI

sweet red chile mojo, pickled jalapeño, smoked serrano aioli, fried citrus 10.<sup>95</sup>

### SHRIMP & MUSHROOM EMPANADA

roasted poblano-oyster mushroom hash, chile rojo, crema fresca 7.<sup>95</sup>

### GRILLED OYSTERS

with house made chorizo verde, roasted garlic butter, manchego, pickled red onion 4.<sup>00</sup>

### STEAMED MUSSELS

guajillo chile-garlic broth, housemade chorizo, kimchi, grilled bread 12

## RAW BAR

### OYSTERS ON THE HALF SHELL\*

freshly shucked, mezcal mignonette, roasted pineapple verdita & lime 3.<sup>50 ea</sup>

### ROCK SHRIMP CEVICHE\*

grape tomato, charred tomatillo, poblano, red onion, cilantro, citrus aioli 12.<sup>50</sup>

### SCALLOP CRUDO\*

pomelo, pickled fresno chile, chicharrones, leche de tigre, sesame seed 13.<sup>95</sup>

### HAMACHI TIRADITO\*

raw, thinly sliced hamachi, watermelon radish, ruby red grapefruit aioli, spiced cashew, smoked sea salt, crispy tortilla 13.<sup>50</sup>

## ENTREES

### MOLE AMARILLO

crispy bomba rice fritters, roasted delicata squash, fried brussels, cherry tomato, local oyster mushrooms 17

### GARLIC MOJO SHRIMP A LA PLANCHA

cilantro-watercress salsa criolla, warm tortillas, smoked serrano aioli, cilantro rice 22.<sup>50</sup>

### SEARED AHI TUNA\*

roasted cauliflower, brussels sprouts, delicata squash, sweet corn bisque, toasted pepitas, reposado honey 28

### GRILLED MAHI MAHI\*

ancho-molasses lacquer, sweet corn tamale, roasted green chile creamed corn, pickled green apple, esquites 26.<sup>95</sup>

### SEAFOOD ENCHILADAS

green rice, black beans, tomatillo suiza, pico de gallo, crema 24

### GRILLED ESCOLAR

fideo noodles in garlic-clam sauce, asparagus, roasted butternut & chayote squash, bacon 28

### ALAMOSA BASS VERACRUZ\*

pei mussels, gulf shrimp, pickled jalapeño, oven roasted tomato, green olive, masa dumpling 26.<sup>95</sup>

### CALDO DE MARISCOS

crab legs, shrimp, clams, mussels, octopus, fish, potato, chayote, guajillo-tomato broth, grilled bolillo 35.<sup>95</sup>

### CARNE ASADA\*

all natural grilled flatiron, mole coloradito, yam fritters, tortilla 26.<sup>95</sup>

## SOUPS/SALADS

### SWEET CORN SOUP

fried avocado, chile oil, green onion 8

### CASA SALAD

butter lettuce, orange, avocado, red onion, watermelon radish, toasted pumpkin seed, grapefruit vinaigrette 9

### GRILLED CAESAR SALAD

baby gem lettuce, shaved manchego cheese, creamy garlic dressing, chimichurri croutons 9.<sup>75</sup>

## SIDES

### BOMBA RICE FRITTERS

mole amarillo and reposado honey 4.<sup>50</sup>

### CRISPY YAM FRITTERS

mole coloradito 5.<sup>75</sup>

### FRIED BRUSSELS

pico de gallo and cotija cheese 5.<sup>75</sup>

### RICE & BEANS

cilantro rice and cowboy beans 5.<sup>50</sup>

### SWEET CORN TAMALE

green chile creamed corn 5.<sup>50</sup>

### GRILLED ASPARAGUS

chimichurri and cotija cheese 6

## BLUE PLATES AFTER 4PM

**SUNDAY** Family-Style Mexican Paella

**MONDAY** All Night Happy Hour

**TUESDAY** Tequila & Taco Night

**WEDNESDAY** Whole Fish Feature

**THURSDAY** Shrimp Boil

EXECUTIVE CHEF **SHEILA LUCERO** | CHEF **JONATHAN MATHEWS**

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.

### PROUDLY SUPPORTING OUR LOCAL PURVEYORS -

Northeast Seafood, Infinite Harvest, Isabelle Farms, Method Roasters, Old Style Sausage, Osage Gardens, Pressery, Tonalí's Meats, Verlasso Salmon

### JOIN US FOR A CHEF'S TABLE

Custom five-course Chef menu written for your group, \$75 per person with a capacity of 5-8 people at our unique Chef's table near the kitchen. Accommodating dietary & allergy restrictions, 72 hours notice required.