

## CRUDO

<b>MANGO HABANERO CEVICHE</b> 14 ginger, jicama, pomegranate, mango, habanero, cucumber, radish, pepitas	<b>CHEF JHON'S CEVICHE</b> 15 leche de tigre, confit carrots, plantains, ginger, cucumber, onion, epazote	<b>CEVICHE CLASICO</b> 13 lime, carrots, cilantro, red onion, tomato, cucumber, avocado
<b>ABURI TUNA + RED BEAN SALAD</b> 15 kale, avocado-lime, celery, cucumber, pickled tomatillo, pineapple, chili arbol	<b>SALMON CRUDO</b> 13 peanut salsa, cucumber, avocado, serrano, pumpkin seed, epazote	<b>OYSTERS CRUDAS</b> 24/42 serrano escabeche, habanero, achiote broiled with charred poblano butter +5

## TAPAS

<b>FRESH GUACAMOLE</b> 8/15 avocado, tomato, onion, cilantro, lime	<b>LAMB CHORIZO WONTON TACOS</b> 12 Liberty Farms Livestock lamb chorizo, corn pico, avocado crema, cilantro	<b>JERK FRIED CHICKEN CANASTA</b> 13 fried chicken thighs, mango-pina chimichurri, chive chipotle ranch
<b>CHIPS &amp; QUESO</b> 7/13 con jalapenos +1   con carne +3.00	<b>SURF + TURF CANASTA</b> 15 fried fish, shrimp + chicken, peanut salsa, charred serrano salsa verde	<b>EMPANADAS</b> 13 braised lamb, chihuahua cheese, cilantro, avocado cream, green curry



## CANTINA TACOS

SERVED ON CORN TORTILLAS

make a plate with 2 tacos, rice + beans 19

<b>CHIPOTLE CHICKEN</b> .....6 pineapple, red bell pepper, pearl onion, cilantro, chipotle chive ranch	<b>BRAISED LAMB</b> .....8 mango chimichurri, pepitas, cotija, adobo, cilantro
<b>POLLO FRITO</b> .....6 mango, pineapple, chive ranch, adobo, cilantro	<b>COCHINITA PIBIL</b> .....6 achiote marinated pork, pineapple, onion, cilantro
<b>CASTILLO CARNE ASADA</b> .....7 chihuahua cheese, tomatillo salsa, onion, cilantro	<b>CHAPULINES</b> .....7 fried grasshoppers, bacon, chihuahua cheese, tomatillo, onion, cilantro, lime
<b>CURRY SHRIMP</b> .....7 red cabbage, poblano crema, coconut curry, avocado, cilantro	<b>TEMPURA FISH</b> .....7 red cabbage, pineapple pico, poblano cream, soy morita vin. cilantro
<b>SALMON A LA PLANCHA</b> .....7 poblano corn pico, mango, avocado, onion, cilantro	<b>THE CHARLOS</b> .....6 seasoned ground beef, lettuce, cheese, pico de gallo, sour cream
<b>CUMIN ROASTED CAULIFLOWER</b> .....6 cauliflower, burrata, pearl onion, mango, adobo, pepitas, cilantro	

## FROM THE FIELD

<b>ARRACHERA ASADO (STEAK FILET)</b> 25 charred poblano butter basted 8 oz. sirloin, roasted Qihe Farms mushrooms, onion, corn, pico de gallo, spanish rice & beans	<b>GAINES' CATTLE RIBEYE STEAK</b> Taylorsville, Ga - Gaines' Cattle Farm Ribeye cut, tomatillo-poblano butter, fried plantains, & a salad with choice of dressing
<b>16 OZ. RIBEYE</b> 68   <b>8 OZ. RIBEYE</b> 35	<b>LAMB BIRRIA TACOS</b> 26 Liberty Farms Livestock Lamb, chihuahua cheese, onion, cilantro, served with chili & charred tomato lamb broth, spanish rice & beans
<b>FAJITA ALAMBRES</b> 23 carne asada, gulf shrimp, bacon, chihuahua cheese, chili morita soy vin., grilled peppers, onions, nopales, cilantro, spanish rice, beans	<b>ENCHILADAS DE POLLO</b> 22 saffron - pasilla roasted chicken, chihuahua cheese, onion, tomato, cilantro, spanish rice & beans

## BY THE SEA

<b>PESCADO ASADO</b> 25 Rod & Reel fish filet, cumin roasted cauliflower, cactus, poblano tomatillo cream, serrano salsa, epazote, sundried tomato, pickled tomato, frisee	<b>PESCADO ENTERO</b> 42 whole fried snapper, pepper piperade, charred serrano salsa verde, red beans + spanish rice
<b>COCONUT CURRY RICE BOWL</b> 18 gulf shrimp, red coconut curry sauce, spanish rice, black beans, red bell pepper, pomegranate, pearl onion, cilantro, thai basil	

## BUILD YOUR OWN

<b>LOADED NACHOS</b> 14 black beans, lettuce, pico de gallo, poblano corn salsa, serranos, guacamole, sour cream	<b>RICE BOWL</b> 16 black beans, spanish rice, cucumber, avocado, pico de gallo, lettuce, poblano corn salsa, cotija, radish, cilantro	<b>FAJITA BURRITO</b> 16 black beans, spanish rice, grilled peppers & onions, lettuce, avocado, pico de gallo, queso, fiesta salsa, cilantro
<b>FARM SALAD</b> 15 mixed greens, pico de gallo, corn salsa, cucumber, avocado, onion, radish, cotija, cilantro	<b>SURF + TURF BURRITO</b> 22 grilled sirloin, gulf shrimp, black beans, spanish rice, peppers, onions, poblano cream, charred corn salsa, cilantro	

### BYO ADD - ONS

grilled veggies	chipotle chicken	ground beef	salmon filet +3.00	carne asada +3.00
gulf shrimp +3.00	braised lamb +5.00	cochinita +2.00	fried chicken +3.00	



# QUESADILLAS

Fajita Quesadilla- cheese, grilled onions and bell peppers & choice of protein

Spinach Quesadilla – grilled onions, local mushrooms, spinach, cheese, choice of protein

Cheese Quesadilla- cheese & choice of protein

chipotle chicken 15.50                      grilled steak 17.50

braised Lamb 19.50                      cochinita pibil 17.50

ground beef 15.50                      grilled shrimp 17.50

chef's grilled veggies 15.50

*INCLUDES SOUR CREAM, PICO DE GALLO AND A SIDE OF BLACK BEANS & SPANISH RICE.*

# SIDES

*\*BLACK BEANS CONTAIN PORK\**

FRIED PLANTAIN SALAD 6

SPANISH RICE 4

BLACK BEANS 4

RED BEANS (VEGETARIAN) 5

CHEF'S VEGGIES 5

FRIED PLANTAINS 5

SIDE SALAD 5

## KIDS MENU

### NACHOS

choice of chicken or ground beef, with queso, black beans, lettuce and cheese

9

### CHEESE QUESADILLA PLATE

choice of chicken or ground beef, includes choice of black beans or spanish rice

8

### TACO PLATE

one soft taco with choice of chicken or ground beef, lettuce, cheese, includes choice of black beans or spanish rice

9

## BEVERAGES Y POSTRES

### COFFEE

BLACK COFFEE 4

CAFE' DE OLLA 5  
cinnamon, chocolate,  
roasted chili, brown sugar

### ESPRESSO

ESPRESSO SHOT 3

CANTINA MOCHA 6

LATTE 5

### DESSERT

CHURRO BREAD PUDDING 10

fried cinnamon bread pudding, vanilla  
cinnamon cream, chocolate, vanilla ice cream

ALMOND TRES LECHES 9

warm almond butter cake, 3 - milk cream,  
caramel, passionfruit, pineapple, coconut,  
Georgia honey

### NA BEV

MANGO AQUA FRESCA 7      MEXICAN COKE 4

JARRITOS 4      TOPO CHICO 4

ATHLETIC IPA 6      ICED TEA 4

ATHLETIC LITE 6      FOUNTAIN COKE 4



## OUR FARMERS & FISHERMEN



ELUSIVE JAMS, CARROLLTON,  
GEORGIA

TUMBLE TREE FARMS, ATHENS,  
GEORGIA

COLT HART FARMS, ROYSTON,  
GEORGIA

GAINES CATTLE, TAYLORSVILLE,  
GEORGIA

BLACKHAWK, PRINCETON, KENTUCKY

LIBERTY FARMS LIVESTOCK,  
CRAWFORDVILLE, GEORGIA

DEWITT FARMS, MORVEN, GEORGIA

GARCIA FARMS, ADEL, GEORGIA

QIHE MUSHROOM FARM, NEWNAN,  
GEORGIA

PIONEER GROWERS, BAINBRIDGE,  
GEORGIA

RENAISSANCE FARMSTEAD, CARLTON,  
GEORGIA

KELLY PROBST, CAPE CANAVERAL,  
FLORIDA

SOUTHERN VALLY FARMS, NORMAN  
PARK, GEORGIA

FREEDOM RUN FARMS, GLENDALE,  
KENTUCKY

LEWIS TAYLOR FARMS, TIFTON,  
GEORGIA

SPRINGER MOUNTAIN, GAINESVILLE,  
GEORGIA

### JOIN US EVERY WEEKDAY FOR SPECIALS!

TUESDAY - TACO TUESDAY (\$2 OFF PER TACO)

WEDNESDAY - 1/2 PRICE WINE DOWN WEDNESDAY

THURSDAY - LADIES' NIGHT \$5 MARGS!



VOTED PEOPLE'S CHOICE "BEST LAMB IN ATL"  
WITH THE AMERICAN LAMB ASSOCIATION!

scan for more info -->



CHECK OUT OUR EVENTS!

## RESERVATIONS FOR DINE IN ARE STRONGLY ENCOURAGED

\*Some items may contain allergens. Allergen information can be found on our website. Please alert your server to any food allergies or dietary restrictions prior to ordering. Some items are prepared to order & may have raw or undercooked ingredients.\*

\*Gratuity will be added to parties of 6 or more.\*

\*Cake Cutting Fee \$5 Per Person | Corkage Fee \$30 Per Bottle\*