



CHEF SPECIALS



Roasted Oysters

Gulf Oysters topped with Jumbo Lump Blue
Crab Meat, Mezcal Crema, Applewood Smoked
Bacon and Garlic Butter Breadcrumbs
(half or full dozen)
18/36

Pulpo Asado

Grilled Spanish Octopus basted with Recado
Negro, Papas Bravas, Tomato, Roasted Corn,
Cilantro Lime Vinaigrette
22

Heritage Pork Chuleta

Wood Fire Roasted Rib Chop topped
with Chorizo Butter, Lentils, Verdolagas,
Crispy Delicata Squash Rings
32

Churros y Chocolate

House-Made Churros served with
Champurrado for Dipping and Sipping
10

FALL BAR FEATURES

Pumpkin Margarita

Reposado Tequila, Pumpkin Puree,
Lime, Grand Marnier
14

Abuelita Old Fashioned

Bourbon, Abuelita Chocolate, Bitters, Orange
15

La Morita 12

Cut Above Mezcal, Blackberry Syrup, Lime, Mint,
Sparkling Water (Zero Proof)
12

Xolo Nebbiolo Cabernet

2021, Valle de Guadalupe, Mexico
15/65



**CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.*