

## MARISCOS

- \*Albacore Tuna Ceviche**- roasted lemon dressing, marinated romaine, parsley, ají chile puff, pickled jalapeño- 18  
**Mussels Conserva**- marinated mussels, onion, garlic, jalapeño, roasted red peppers, plantain chips-18  
**Shrimp & Octopus Ceviche**- braised octopus, grilled shrimp, leche de tigre, sweet potato, avocado mousse, chulpe corn- 22  
**Pan Seared Mahi Mahi**- coconut green curry, ginger, garlic, crispy taro root, cilantro, peruvian sweet peppers- 24

## VEGETALES

- Black Bean Salad**- matcha buttermilk dressing, black beans, jicama, pepitas, fresno chili, pistachio, tiny herbs- 13  
**\*Brócoli Saltado**- stir fried broccoli and oyster mushroom, sesame chili glaze, papas fritas, ají panca aioli, chive crepes- 18  
**Kale & Brussel Sprout Ensalada** - toasted almond vinaigrette, gouda, speck, serrano chili, nopales, dried mango- 14  
**Tomato Escabeche** - heirloom cherry tomatoes, onion, garlic, fresno & habanero chiles, avocado sikil pak, tempura pickled eggplant- 14  
**Pigeon Pea Escabeche** - pigeon peas, carrot, onion, jalapeño, garlic, plantain chips- 8  
**Beet Carpaccio**- salt roasted beets, pickled kuri squash, queso fresco mousse, spicy oat pepita crunch, black pepper gastrique-14

## CARNES Y POLLOS

- Beef Tartare**- tenderloin, charred onion aioli, sesame crumble, serrano puree, egg yolk jam, pickled mustard seed, tostadas- 16  
**Empanada**- chicken, avocado, poblano, tomatillo, crema- 12  
**Mofongo**- braised chicken, plantain, chicharron, green papaya cabbage slaw, mango habanero dressing -22  
**Crispy Pig Tail**- caramelized onion & tamarind glaze, crispy pig ears, green chile sofrito, radish, cucumber, pickled onion -22  
**Asado de Res**- wood grilled chuck tenderloin, chimichurri-24  
**Jerk Pollo**- half of a mary's farm chicken, jerk rub, lime- 24  
**Chuletón**- smoked bone in dry aged Duroc pork chop, sweet potato orange puree, PX sherry glaze, crunchy spiced gandules, cilantro- 28  
**Coconut Spare Ribs**-pepper, garlic, cumin, oregano, orange mojo, toasted coconut- 19  
**Chorizo Parrillero**-argentinian pork sausage, chili flake, garlic, parsley, chimichurri- 12/20

## EN EL LADO

- Patatas**-huancaína sauce, chive- 7  
**Arroz Mamposteao<sup>1</sup>**- bomba rice stewed with anasazi beans- 7  
**Elote del Dia** - chef's daily creation-7

### BEAR'S PICNIC BASKET

Let the chefs choose your adventure  
Family style coursing- 45  
Supplemental drink pairing available - 35  
Full participation required.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.