



DÍA DE LOS MUERTOS

BEBIDA

PALO SANTO MARGARITA 16

palo santo patrón reposado, pisco, lime, lemon
agave, celery bitters

VANILLA SMOKE 15

patrón añejo, del maguey vida, licor 43, agave
lemon zest, coffee bean

SMOKED BEES KNEES 14

patrón silver, tanqueray gin, lemon, honey

COMIDA

SEAFOOD POZOLE VERDE^{S.D} 20

baby squid, shrimp, clam, white corn, marigold cempazuchil oil

MOLE COLORADITO ENCHILADAS^{D.N} 26

pork picadillo, plantain, almond, onion, radish
crema fresca, cilantro, chili oil



Día de Los Muertos is a celebration that calls on us to remember our family and friends, and bring their stories and lives back to life through food, drink and sharing. Scan the QR code to learn more about our Día de los Muertos campaign.

-Chef Richard Sandoval

CVG) VEGAN | CV) VEGETARIAN | CN) NUTS | CD) DAIRY | CS) SHELLFISH | CG) GLUTEN

**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 of foodborne illness.*