



gluten free est. 2017

DIPS & CHIPS

GUACAMOLE MP PICO DE GALLO 8 SALSA 9 QUESO 10

STARTERS

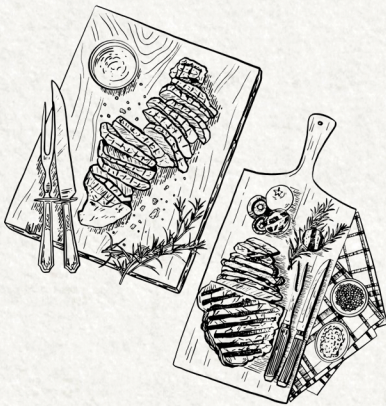
STUFFED POBLANO PEPPER	15
CEVICHE	16
RICE BALLS	14
SHORT RIB CHILLI	14
CALAMARI	17
mexicano or buffalo	
LOADED NACHOS	16
short rib or black bean	

QUESADILLA	10
ADD	
Octopus	9
Salmon	9
Shrimp	9
Carne Asada	8
Short Rib	8
Chicken	7
Buffalo Chicken	7
Pulled Pork	7
Cauliflower	5
Veggie Hash	5
Avocado	4
Vegan Cheese	3
WINGS	16
buffalo, tangy bbq, dry rub	

OAXACAN CHICKEN SOUP	10
CHICKEN & RICE SOUP	10
BEEF EMPANADA	14
HANDROLLED MOZZARELLA STICKS	14
STUFFED DATES	10
wrapped in bacon w raspberry puree	
goat cheese, hot honey & crispy crushed chickpeas	

ENTRÉES

CHIMICHURRI STEAK	35
skirt steak, truffle mashed potatoes & asparagus	
BURRITO (OR MAKE IT A BOWL)	16
rice, beans, jack cheddar, pico de gallo, sour cream, avocado crema, cilantro, side of guacamole	
ADD:	
Flank Steak	9
Pulled Pork	7
Ground Beef	6
Chicken	7
Short Rib	8
Mahi	9
Pulpo	9
Shrimp	9
Salmon	9
Veggie	5
POPO A LA PLANCHA	32
grilled pulpo served with our mediterranean salad	



ENCHILADAS	26
chicken or pork served in a mole or salsa verde sauce topped w sour cream & cotija cheese served w rice	

FISH & CHIPS	26
dusted with cayenne infused rice flour, wild alaskan cod	
TROPICAL SALMON	32
grilled wild salmon with rice, asparagus & tropical pico	
FAJITA	
hominy, black beans, jalapeños, onions, red & green peppers served with hot tortillas, pico, sour cream & avocado crema	
Flank Steak	27
Shrimp	27
Chicken	26
Octopus	28
Steak & Shrimp	27
Steak & Chicken	27
Chicken & Shrimp	27
Veggie	25
cauliflower or veggie hash	

SALADS

MEDITERRANEAN SALAD	15
arugula, tomatoes, onions, feta, dill	
MEXICAN CHOPPED SALAD	15
romaine, bell peppers, red onions, jicama, zucchini, tomatoes, black beans, fresh corn, cilantro	
POPOJITO SALAD	15
mixed greens, gorgonzola, oranges, cranberries & walnuts	
WATERMELON SALAD	15
arugula, cucumber, goat cheese, mint, diced watermelon	
CRAFT YOUR SALAD	
see back of menu	

BOWLS

RANCHERS BOWL	26
steak, chicken or both w tomatoes, onions, jalapeños, yuca over rice & beans	
RICE BOWL	17
rice or quinoa w lettuce, grilled corn, sweet plantains, pico, sour cream, or dressing	
MEDMEX BOWL	17
snap peas, quinoa, bitter greens, corn, radish, cucumber, avocado crema	
CRAFT YOUR BOWL	
see back of menu	

TACOS

FROM THE GARDEN (AVO, PICO)	5
- Brussels Sprout & Mushroom	
- Grilled Cauliflower	
- Veggie Hash	
FROM THE SEA	6
- Salmon (aioli, mp pico)	
- Mahi (avo, mp pico)	
- Grilled cod (avo, mp pico)	
- Shrimp (aioli, mp pico)	
- Crispy Calamari (jalapeño, aioli)	
- Pulpo (aioli, mp pico)	
FROM THE LAND	6
- Braised Short Rib (onions, pico)	
- Chicken (avo, pico)	
- Carne Asada (avo, pico)	
- Pulled Pork (aioli, mp pico)	
- Ground Beef (avo, pico, cotija)	
-Buffalo Chicken (bleu ch, celery)	

*AVO = AVOCADO CREMA (DF)
*MP = MANGO PINEAPPLE PICO



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POPOJITO KIDS		SIDES		TAPAS	
CHEESE QUESADILLA	6	YUCA FRIES	10	GOAT CHEESE BITES	14
Steak 5 , Chicken 4				hot honey, fig jam	
BURRITO	8	MEXICAN STREET CORN	12	STEAK CHIMICHANGAS	18
Steak 5 , Chicken 4		chipotle aioli & cotija			
GROUND BEEF TACOS	8	GRILLED BRUSSELS SPROUTS	10	GRILLED PULPO	19
2 hardshells w cheese		RICE & BEANS	8	over salad	
CHICKEN FINGERS & FRIES	14	TRUFFLE COTIJA FRIES	10	PINCHOS	18
		SWEET POTATO FRIES	9	steak or shrimp skewers balsamic glaze	
FISH & RICE	15	CHARRED BROCCOLI	10	FIRECRACKER SHRIMP	14
Salmon or Shrimp		SWEET PLANTAINS	10	CHICKEN TAQUITOS	15
		TOSTONES	10		

CRAFT YOUR SALAD OR BOWL

GREENS/BASE + 3 TOPPINGS \$12
+\$1 FOR EACH ADDITIONAL TOPPING ABOVE 3

BASE	MIXED GREENS ROMAINE	ARUGULA RICE	QUINOA BABY SPINACH	
BEANS/ GRAIN	QUINOA	KIDNEY BEANS CHICKPEAS	BLACK BEANS	RICE
FRUITS & VEGGIES	CHERRY TOMATOES AVOCADO +2 CORN CUCUMBERS RED PEPPERS	GREEN PEPPERS CAULIFLOWER ZUCCHINI WATERMELON ORANGES	APPLES SCALLIONS RED ONION JALEPENOS JICAMA	RASPBERRIES STRAWBERRIES BRUSSEL & MUSHROOM RADISH
DAIRY	GOAT CHEESE FETA	CHEDDAR JACK GORGONZOLA	COTIJA	VEGAN CHEDDAR +\$3
CRUNCH	BACON BITS CORN TORTILLA STRIPS	WALNUTS	DRIED CRANBERRIES	CRISPY CHICKPEAS
ADD A PROTEIN	GRILLED CHICKEN +\$7 STEAK +\$8 OCTOPUS +\$13	PULLED PORK +\$7 SHORT RIB +\$8 HARD BOILED EGG +2	BUFFALO CHICKEN +\$7 SALMON +9	SHRIMP +9 MAHI +9
DRESSING	LIME VINAIGRETTE BALSAMIC VINAIGRETTE	RASPBERRY VINAIGRETTE GARLIC AIOLI, CHIPOTLE AOILI	SWEET BALSAMIC SOUR CREAM	