

RE CARBON

SNACKS & SHARE PLATES

CHICKEN "TORTILLA" SOUP 9 MASA JUS, ROASTED CHICKEN, ROASTED VEGETABLES, & CORN NUT CRUSTED AVOCADO.	GF
CLASSIC GUACAMOLE 8 AVOCADO, CILANTRO, ONION, LIME, & ORANGE. INCLUDES CHIPS & FIRE ROASTED MOLCAJETE SALSA.	GF/VG
NOGADA 11 CLASSIC GUACAMOLE + POMEGRANATE, MANGO PICO DE GALLO, CHILI DE ÁRBOL, CANDIED WALNUTS. INCLUDES CHIPS & FIRE ROASTED MOLCAJETE SALSA.	GF/VG/NT
CAESAR SALAD 15 BABY ROMAINE, WHITE ANCHOVY, AVOCADO, ROASTED CORN, CRUSHED CORN NUT, HEIRLOOM CHERRY TOMATO, POBLANO CAESAR DRESSING AND COTIJA CHEESE. (ADD CHICKEN +8 / ADD SHRIMP +12)	GF
BEET & CITRUS SALAD 16 ROASTED BEETS, PINK GRAPEFRUIT & ORANGE SEGMENTS, BABY GREENS, CANDIED WALNUTS, WARM GOAT CHEESE CROQUETTE, & SESAME TAJIN VINAI-GRETTE. (ADD CHICKEN +8 / ADD SHRIMP +12)	GF/V/NT
QUESO DE CABRA 19 BAKED POINT REYES GOAT & OAXACAN CHEESE, SALSA MACHA, AND TORTILLA CHIPS.	V/D/NT
PAPAS BRAVAS 16 FRIED POTATO, SPICY TOMATO SAUCE, GOAT CHEESE, GARLIC AIOLI, & PICKLED RED FRESNO	V/GF/D
ROASTED BONE MARROW 21 ROASTED GARLIC, ONION, GRILLED COUNTRY BREAD, & CILANTRO SALAD.	
STUFFED POBLANO 19 TORTILLA CRUSTED POBLANO CHILI, MEXICAN WHITE TIGER PRAWNS, OAXACAN & JACK CHEESE, GUAJILLO AIOLI, & LIME CREMA.	GF
STEAMED CLAMS 22 MANILLA CLAMS, MEZCAL, WHITE WINE, CELERY, ONION, POBLANO, & CILANTRO.	GF/D
FROM THE RAW BAR INCLUDES CHIPS & FIRE ROASTED MOLCAJETE	
CAMPECHANA 26 CLAMS, LOBSTER, MEXICAN WHITE PRAWNS, CRAB, OCTOPUS, SPICY TOMATO SAUCE, SERRANO OIL & AVOCADO.	GF
PASSIONFRUIT & MANGO SHRIMP 24 MEXICAN WHITE PRAWN, PASSIONFRUIT, MANGO, AVOCADO, & CHILI OIL.	GF
SHRIMP AGUACHILE 19 MEXICAN WHITE PRAWN, CUCUMBER, SERRANO, RADISH, AVOCADO, NOPALES, & LIME JUICE.	GF
HALIBUT CRUDO 22 AVOCADO-JALAPEÑO PUREE, PICKLED CHILIS, SUN GOLD TOMATO, & CILANTRO.	GF

TACOS

ADD BONE MARROW +8

OCTOPUS 23 MARINATED & GRILLED OCTOPUS, ROASTED PAPAYA CREMA, STONE FRUIT SALSA, & CHILI OIL.	GF
HALIBUT 22 MARINATED HALIBUT, MANGO PICO, AVOCADO & PICKLED RED ONION.	GF
CARNITAS 22 CRISPY IBERIAN PORK SHANK, PICKLED RED ONIONS, RADISH, AVOCADO SALSA & ÁRBOL-TOMATILLO SALSA.	GF
BRISKET SUADERO 18 CRISPY CHEESE, CHORIZO BRAISED BEEF, SWEET ONION, CILANTRO & ÁRBOL-TOMATILLO SALSA.	GF
HONGO 16 FARMED & FORAGED MUSHROOMS, PICKLED ONION, GUAJILLO PURÉE, ARUGULA & TOASTED ALMONDS.	GF/VG

1500°

FILET MIGNON 76 8oz ALL NATURAL, PRIME, NIMAN RANCH, NORTHERN CA	
NY STRIP-26 DAY DRY AGE 85 14oz, ALL NATURAL, PRIME, NIMAN RANCH, NORTHERN CA	
BONE-IN WAGYU STRIP 89 18oz, ALL NATURAL, PRIME, NIMAN RANCH, NORTHERN CA	
DELMONICO BONE-IN NY 63 16oz, ALL NATURAL PRIME, SHELDON CREEK FARMS, VT	
WAGYU PORTER HOUSE 86 22oz, ALL NATURAL, BMS 8, SHELDON CREEK FARMS, VT	
WAGYU FILET MIGNON MISHIMA ULTRA RESERVE, SEATTLE WA 6oz - 64 / 10oz - 94	
WAGYU STRIP 88 12oz MISHIMA RESERVE, SEATTLE WA	
BONE-IN RIBEYE 94 (28-DAY DRY AGE) BMS 10+, 24oz ALL NATURAL, NIMAN RANCH, NORTHERN CA	
OLIVE FED STRIPLOIN 105 BMS 12, 6oz SHODOSHIMA ISLAND, JAPAN.	
A-5 JAPANESE TENDERLOIN 30/oz BMS 11+, MIYAZAKI, JAPAN, PRICED PER OUNCE, MINIMUM 2oz.	
A-5 JAPANESE RIBEYE 95 BMS 12, MIYAZAKI, JAPAN, 6oz.	
IBERIAN DUROC PORK TOMAHAWK 59 20oz ALL NATURAL, NIMAN RANCH, NORTHERN CA	

GENERAL MANAGER FRANCO D'AMICO | EXECUTIVE CHEF ADAM GILLY | SOUS CHEF JORDAN SCHOW

GF/GLUTEN FREE, VG/VEGAN, V/VEGETARIAN, NT/CONTAINS NUTS, D/CONTAINS DAIRY

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

VEGETABLES & STARCHES

BRUSSELS SPROUTS 17	GF
SMOKED PORK BELLY, GUAJILLO-CANE SUGAR GLAZE.	
WHOLE ROASTED CAULIFLOWER 18	GF/V/D
QUESO FUNDIDO, SUNFLOWER SALSA MACHA & PICKLED RED ONION.	
PURÉ DE PAPAS 19	GF/V/D
CREAMY RUSSET POTATO, OAXACAN & MONTEREY JACK CHEESE.	
MACARONI GRATINÉE 21	V/D
QUESO OAXACA, FONTINA, & AGED CHEDDAR. (ADD LOBSTER +12 / ADD SMOKED PORK BELLY +9)	
POBLANO & TOMATILLO BRAISED BEANS 16	GF
ROASTED POBLANO CHILI, CILANTRO & HERITAGE PINTO BEANS.	
CREAM CORN BRULEÉ 18	GF/D
CREAMED CORN, SMOKED PORK BELLY, POBLANO & JALAPEÑO PEPPERS.	
LOBSTER TWICE BAKED POTATO 19	GF/D
MONTEREY JACK CHEESE, OAXACAN CHEESE, CHORIZO, & BUTTER POACHED LOBSTER.	
YUCCA FRIES 17	GF/VG
TAJÍN SPICED WITH CHIPOTLE KETCHUP.	

MARKET

ROASTED SEASONAL VEGETABLES 28	N/VG
FORAGED MUSHROOMS, CHAYOTE, RAINBOW CAULIFLOWER, HEIRLOOM CARROTS, SQUASH, MOLE POBLANO, & TOASTED PEANUTS.	
WHOLE FRIED SNAPPER 38	GF
CARAMELIZED FENNEL/GRAPEFRUIT SALAD, YUCCA, & CHAYOTE PURÉE.	
CHICKEN MOLE 38	N
JIDORI CHICKEN, PURÉ DE PAPAS, CHIPOTLE BRAISED BLACK BEANS, MOLE POBLANO, & PICKLED RED ONIONS.	
"RANCHERO" STEAK SURF & TURF 46	GF
PRIME CHUCK, GRILLED OCTOPUS, ROASTED PEPPERS & ONIONS, "PAELLA" STYLE RICE, & RANCHERO SAUCE.	
GRILLED SKIRT STEAK 52	GF
CHIPOTLE BRAISED BLACK BEANS, RICE & TORTILLAS.	
MARKET SEASONAL FISH MP	GF/D
BABY CARROTS, ARUGULA SALAD, AJI AMARILLO.	

REFUELED
CARBON

