

S N A C K S

raw oyster on the half shell + kalamanci	4
fried artichokes + sherry aioli	7
korean fried chicken + pickled daikon + cashew	9
lamb kebabs + spiced eggplant + yogurt	9
duck taco + hoisin + cucumber + creme fraiche	9
lobster hand roll + puffed rice + yuzu + miso mayo	15
shrimp putanesca+ guindilla pepper + grilled bread	18
octopus brava + crushed potato + olive + smoked paprika	12
thai squid + green mango + caramelized peanut sauce	17
burrata + tomato + basil pesto grilled bread	15
spanish ham + pickles + bread	18
chorizo tostada + romesco + idiazabal + butter beans	10
beet & goat cheese tostada + hacienda mole	9
ricotta croquette + butternut squash	7
avocado tostada + jicama salsa + black bean puree + sweet	8

S W E E T S

maple & milk + granola	8
chocolate & hazelnut crunch bar + guava gelato	9
creamed-corn ice cream + dulce de leche + caramel corn	9

C O C K T A I L S

POLANCO	2oz	14
creyente mescal joven + lillet blanc + drambuie + plum bitters + grapefruit oil		
POLLENATOR	2oz	16
chamomile-infused bombay sapphire gin + yuzu juice + maple syrup + peach bitters		
SOUR SAINT	2oz	13
botanist gin + aperol + lemon juice + egg whites + strawberry basil syrup		