

## Aperitivos

<b>CORNBREAD</b> † roasted poblano chiles, agave sea salt butter	12
<b>CHICHARRONES</b> togarashi maple	9
<b>CHARRED CORN &amp; KALE EMPANADA</b> oaxaca cheese, avocado aioli	14
<b>BURRATA</b> michigan honey, agave salsa verde, polenta bread	17
<b>QUESO FUNDIDO</b> garlic marinated piquillo peppers, escabeche, taqueria salsa, heirloom corn tortillas	14
<b>DUROC PORK NACHOS</b> aged jack cheese, pickled red onion, black bean, jalapeños, roasted tomato salsa, cilantro crema	16

### SALSAS 5/12/20

white habanero • salsa borracha • pepita cilantro  
salsa verde • roasted chile mango

### GUACAMOLE 10

hass avocado, onion, tomato,  
jalapeño, cilantro

### ROASTED SWEET POTATO GUACAMOLE 13

candied bacon, cranberries, pepitas, goat cheese

<b>WEST COAST OYSTERS</b> piquillo mignonette, tomatillo ice	18 / 32
<b>BLUE CRAB TAQUITOS</b> roasted yellow chile salsa	17
<b>SHRIMP COCKTAIL</b> roasted tomato-habanero cocktail sauce, spicy mustard sauce	18
<b>STEAMED PEI MUSSELS</b> † tecate-dashi broth, chorizo, coconut milk, polenta bread	17
<b>ESCOLAR CEVICHE</b> jicama, watermelon radish, red onion, ginger, cilantro, tamarind-habanero	15
<b>AHI TUNA POKE</b> hass avocado, cucumber, serrano pepper, sambal aioli, sesame brittle	17
<b>GRILLED OCTOPUS</b> crispy papas, agave-jalapeño, roasted tomato mayonesa	19

### GRAND TOWER 48

west coast oysters, shrimp cocktail,  
escolar ceviche, piquillo mignonette,  
roasted tomato-habanero cocktail sauce,  
tomatillo ice, spicy mustard sauce

## Salads

<b>MARKET CUCUMBER</b> 12 cucumber, mint, basil, purslane, spiced cashews, fresno chile vinaigrette
<b>CORIANDER MARINATED BEET</b> 14 arugula, queso fresco, candied walnuts, poblano grapefruit vinaigrette
<b>CHOPPED SALAD</b> 17 romaine, tomato, spiced bacon, hass avocado, charred corn, cotija cheese, cucumber, pickled red onion, roasted poblano, crispy hominy, garlic miso vinaigrette
<b>KALE &amp; RADISH</b> 13 hass avocado, roasted pepitas, golden raisins, yuzu vinaigrette

ADD SKIRT STEAK 7 • CHICKEN 4  
MAHI-MAHI 7 • SHRIMP 5

## Tacos

\*all tacos served on hand-pressed macienda heirloom  
corn tortillas; bibb lettuce available upon request

17

three per order

<b>GRASSFED BARBACOA</b> charred pineapple, filament potato, adobo crema	<b>GRILLED OCTOPUS</b> sea salt potato crisps, avocado, roasted jalapeño, chimichurri, garlic crema
<b>FOREST MUSHROOM</b> white truffle garlic crema, cotija cheese, gruyere frances	<b>CHARRED PORK BELLY</b> cucumber slaw, sesame chipotle aioli

## Deconstructed Tacos

for the table

<b>CHICKEN AL PASTOR</b> 26 achiote marinated chicken, coconut green rice, pickled red onion, crispy kale, avocado salsa verde, charred pineapple, morita salsa
<b>WHOLE CRISPY RED SNAPPER</b> † 58 fennel-avocado, mango chipotle salsa, sambal crema
‡ <b>DRY AGED PRIME TOMAHAWK RIBEYE</b> 85 ‡ creekstone farms all-natural, achiote butter, salsa picante, vidalia onion relish, garlic confit

## Entrées

<b>WAGYU NY STRIP</b> 55 miso-agave glaze, guajillo kimchi	<b>LONG BONE LAMB CHOPS</b> 45 coriander soy, charred cebollitas, jalapeño-avocado crema, roasted garlic	<b>TAMARIND BEEF SHORT RIB</b> 36 anson mills grits, fermented red chiles
<b>DIVER SCALLOP</b> 34 roasted fennel puree, chimichurri, maple togarashi	<i>Upon request, all entrees may be served with hand-pressed macienda heirloom corn tortillas</i>	
		<b>CHILEAN SEABASS</b> 38 celery root puree, pickled heirloom carrot

## Sides 10

<b>ESQUITES STYLE CORN</b> cotija cheese, chile piquin	<b>CHARRED EGGPLANT</b> marcona almonds, michigan honey	<b>SAUTEED MUSHROOMS</b> queso fresco, epazote	<b>CARAMELIZED SWEET POTATO</b> toasted pepitas, cilantro, adobo
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† denotes cannot be made gluten friendly



Compart Farms  
Creekstone Farms

Superior Farms  
Meyer Natural Farms

Harmony Valley Farms  
Windy Prairie Farms

Garwood Orchards  
Russell Costanza Farms

Gluten free menu options are available. Please inform your server of dietary restrictions so they can assist you with recommendations.  
\*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

