

Dinner

Guacamole

  JM TRIO DE GUACAMOLES	27
Tradicional, Mild	14
Avocado, tomato, onion, cilantro, serrano	
Frutas, Medium	14
Avocado, pomegranate, Vidalia onion, mango apple, habanero, Thai basil	
Rojo, Spicy	14
Avocado, tomato, red onion, chipotle, queso fresco	

Ceviches

EL ACAPULCO TASTING OF THREE	30
EL GRANDE TASTING OF FOUR	38
 Tostada de Pulpo	15
Octopus & bone marrow, chipotle mayo, sweet onion salad	
Atún	16
Spicy yellowfin tuna, key lime Vidalia onion radish, watermelon	
  Hamachi	17
Yellowtail, Meyer lemon, cucumber, red onion Huichol salsa, crispy avocado	
Toro Taquitos	16
Tuna belly, sweet onion-habanero salsa	

Soups & Salads

 Sopa de Tortilla	9
Tomato & guajillo soup, crispy tortilla Chihuahua cheese, crema, avocado	
 Ensalada de Jicama	12
Jicama, avocado, mixed greens, orange radish, almonds, tamarind vinaigrette	
 Caesar Toloache	14
Hearts of romaine, cotija cheese, roasted garlic dressing, chile pasilla strips	
ADD GRILLED CHICKEN 19 GRILLED SHRIMP 23	

From The Bruck Oven

Queso Fundido 13 con Chorizo 14	
Mexican cheese fondue, tomatillo salsa huitlacoche mushrooms, flour tortillas	
 Quesadilla de Huitlacoche & Trufas	17
Manchego cheese, corn, black truffle crema, huitlacoche salsa	
Quesadilla de Pollo	13
Roasted chicken, Chihuahua cheese, pico de gallo, crema, chile toreado	
Quesadilla de Camarón	14
Roasted shrimp, chile de arbol salsa Chihuahua cheese, pineapple-red onion salad	
Quesadilla de Tuétano	14
Beef short ribs, bone marrow, Mexican cheeses salsa verde, red onion-avocado salad	
 Chicharron de Calamar	15
Blue corn meal crusted calamari, sweet plantains tamarind vinaigrette	
 Croquetas de queso	10
Manchego cheese croquettes, pickled jalapeño, salsa verde	

Los Tacos | 2 Tacos Per Order Appetizer Size

 Hongos & Nopales	12
Huitlacoche mushrooms, cactus, queso fresco	
 Pollo	13
Chicken breast adobado, pico de gallo, manchego cheese	
 Camarón	14
Garlic-chipotle shrimp, Chihuahua cheese, hearts of palm slaw tamarind salsa	
 Pescado	14
Baja-style fluke, spicy jicama slaw, guacamole	
 Langosta	17
Spicy lobster, morita salsa, avocado	
  Chapulines	15
Oaxacan-style dried grasshoppers, onions, cilantro, jalapeño salsa verde	
 De Lechón	14
Suckling pig carnitas, cactus salad, chicharrón, salsa verde, queso fresco	
  Suadero	14
Bohemia-braised brisket, avocado, red onions, cilantro, tomatillo salsa horseradish crema	
 Carne Asada 14 con Queso 15	
Skirt steak, chipotle salsa, avocado, onions, cilantro	
  Costilla & Tuétano	16
Beef short ribs, bone marrow, Thai basil, roasted red onion-jalapeño chiles toreados	

Platos Fuertes | Main Courses

 Arroz con Pollo	24
Breast of chicken, chaufa rice, scallions, piquillos, avocado	
 Enchiladas Borrachas	22
Pulled chicken, tomatillo 5 chiles salsa borracha, Mexican cheeses crema, radish salad	
 Pollo Toloache	24
Chipotle-marinated chicken breast a la plancha, crispy Mexican cheeses-pinto bean dumpling, sweet corn-pico de gallo	
 Salmon a la Talla	26
Adobo marinated organic salmon, quinoa, kale-jicama slaw, chipotle aioli	
 Bacalao Trufado	28
Miso-tequila glazed black cod, corn, hon shimeji mushrooms chipotle-black truffle butter	
  Camarones Toloache	28
Roasted garlic shrimp, crispy tortilla, black beans chayote squash spaghetti salad, Mexican cheeses, cascabel salsa	
 Tumbada	28
Veracruz-style paella, epazote-scented rice, lobster, chicken chorizo, shrimp, clams, octopus, achiote sauce, pico de gallo	
 Lechón Prensado	29
Suckling pig carnitas, corn pudding, roasted Oaxacan chiles-tomato salsa, baby vegetables en vinagre	
  Costilla de Res	29
Braised beef short ribs, sunchoke purée, mushrooms mezcal-seven chiles salsa	
 Carne Asada	28
Grilled skirt steak, potato gratin, guacamole, mole-cheese enchilada	
 Rib Eye Cecina	38
Dry aged rib eye, 7 chile-tequila glazed, fingerling potatoes hon shimeji mushrooms, chimichurri salsa	
Paella de Quinoa	22
Quinoa-pico de gallo, corn, carrots, asparagus, cauliflower roasted hon shimeji mushrooms, black truffle aioli	

Acompañamientos

 Rice & black beans 6  Sweet plantains 9  Toloache corn on the cob 6  Chips & Salsa 4  Cactus fries 9
Avocado fries 12  Sauteed spicy kale 9  Fried Brussels sprouts, queso fresco 10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
 **CHEF JULIAN MEDINA SIGNATURE DISHES** |  **GLUTEN FREE ITEMS** | **VEGETARIAN MENU AVAILABLE** | 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

 **YERBA BUENA SIGNATURE DISHES**