



COLD SHAREABLES

GUACAMOLE DIVORCIADO avocado, tomato, white onions, cilantro, serrano, tostada	17	AHI TUNA MEXICANO yellow fin, mango, cilantro, avocado, citrus, soy	29
AGUACHILE DE RIBEYE seared american wagyu ribeye cap, avocado, citrus, onions, radish, cilantro, truffle oil, roja aguachile sauce	27	SEA BASS CEVICHE pineapple, heirloom tomatoes, red onions, avocado, cucumber, cilantro, citrus, serrano, salsa morita	30
HAMACHI SASHIMI fresh hamachi, toasted serrano, chives, yuzu, soy, truffle oil	28	AGUACHILE DE CAMARON tostada, shrimp, avocado, red onion, cucumber, serrano slices, red piquin pepper, citrus juice, soy, veneno sauce	25

HOT SHAREABLES

CHICHARRÓN DE RIBEYE crispy american wagyu ribeye, guacamole, salsa piquín limón	27	BARBACOA DE ARRACHERA slow cooked outside skirt steak, cilantro, white onions, salsa serrano, corn tortillas	22
QUESO FUNDIDO oaxaca cheese, salsa de chorizo, corn tortillas	13/19	LOBSTER ELOTE lobster, roasted corn, chipotle crema, mexican crema, fresno peppers	31
TOSTADITAS 5 crispy corn tortillas, black beans, avocado cream, pickled onions, queso fresco, with choice of protein: chicken tinga, or beef barbacoa	20	CHICHARRÓN DE PULPO crispy octopus, arugula, guacamole, piquin limon, soy-citrus sauce	25
CRISPY PORK BELLY slow braised, chili paste, cilantro, avocado-salsa verde, peanut, sesame, salsa macha	20	COLIFLOR ASADA roasted cauliflower, pistachio nuts, truffle-habanero pistachio dressing	20

SOUP + ENSALADAS

Free Range Chicken 7, Wild Caught Shrimp 12, Salmon 18, Carne Asada 12

TORTILLA SOUP roasted pulled chicken, avocado, cilantro, limón, tortilla strips	13	ANCHO CHILE CAESAR gem lettuce, toasted garlic croutons, manchego, chile pepitas, ancho caesar dressing	18
THE MEXICAN CHOPPED SALAD gem, kale, corn, avocado, sweet peppers, heirloom tomatoes, tajín cashews, cotija, manchego, cilantro-limón vinaigrette	18		

CORTES FROM THE GRILL

PETIT FILET 6 oz heartbrand, american wagyu, whipped potato, kale, salsa carnivora	40	SPINALIS 10 oz heartbrand, akaushi american wagyu, roasted garlic, chamuco	82
FILET MIGNON 10 oz heartbrand, american wagyu, whipped potato, kale, salsa carnivora	66	NY STRIP 14 oz heartbrand akaushi american wagyu, roja habanero sauce	59
COWBOY RIBEYE 22 oz allen brothers, prime, dry aged, bone-in, chamuco sauce	99	MILAGRO BONELESS RIBEYE 9 oz heartbrand akaushi american wagyu, center cut, bone marrow piquin roja sauce	64
WAGYU TOMAHAWK RIBEYE 33 oz allen brothers, australian wagyu, sea salts, salsa compadre	195		

***Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*

***For parties of 8 or more a gratuity of 20% may be added to your final bill.*

***Private dining rooms available 8-50 people.*



DEL MAR

SEA BASS REGIO kale, charred corn, zarandeado sauce	50
AHI TUNA JARDIN AND CAMARONES sesame crusted sushi grade yellowfin tuna, arugula, shaved baby carrots, watermelon radish, lime rice, jardin sauce	48
SALMON PIQUÍN ora king salmon, lime rice, grilled asparagus, mostaza piquín sauce	46
JUMBO SCALLOPS AND CAMARONES pan seared, lime rice, sautéed pearl onions, grilled asparagus, ajillo sauce, demonio sauce	49

ENCHILADAS

SUIZAS DE POLLO roasted free range chicken, queso cotija, salsa verde cremosa	33
LANGOSTA maine lobster, toasted garlic, grilled onions, bacon, oaxaca cheese, queso fresco, tequila, salsa chiapanaca	42
HONGOS Y RAJAS local mushrooms, smoked corn, poblano, queso fresco, morita-jitomate salsa	29
BISTEC grilled filet, grilled onions, oaxaca cheese, crema, salsa chilanga	36

TACOS

3 per order, served in house-made corn tortillas

CAMARONES GOBERNADOR sauteéd shrimp, bacon, toasted red pepper, oaxaca cheese, grilled onion, salsa chamuco	28
FILET AND BONE MARROW beef tenderloin, bone marrow, piquín limón, chives, onions, cilantro	30
BLACK ANGUS beef tenderloin, crisped oaxaca cheese, squid ink tortilla, avocado salsa	28

FOR THE TABLE

GRILLED JUMBO ASPARAGUS WITH SPICY CITRUS AIOLI AND PISTACHIO NUT	15
ROASTED BONE MARROW WITH SMOKED SEA SALT	33
MANCHEGO WHIPPED POTATOES WITH CHORIZO GRAVY	16
ROASTED CAULIFLOWER, PISTACHIO NUTS, TRUFFLE-HABANERO PISTACHIO DRESSING	20

A LA ROCA

Mesquite grilled served over a bed of oven roasted baby bells and pearl onions served on a hot lava rock. Cilantro lime rice, black beans, pico de gallo, house-made corn tortillas

AMERICAN WAGYU 6 oz filet	45
JAPANESE MIYAZAKI A5 WAGYU 4 oz A5 miyazaki wagyu	95
WHITE PRAWNS 5 u6 jumbo shrimp	40
FREE-RANGE CHICKEN 8 oz chile-limón marinated chicken breast	33
VEGETABLE MEDLEY local mushrooms, cauliflower, yellow corn, green asparagus, grilled scallions	31

CAMARONES sauteéd gulf shrimp, toasted garlic, grilled onions, oaxaca cheese, queso fresco, salsa ranchera	38
KING CRAB king crab, roasted garlic, white onion, oaxaca cheese, mezcal habanero sauce	49
DEL MAR ENCHILADA TRIO camarones enchilada with salsa ranchera, king crab enchilada with mezcal habanero sauce & langosta enchilada with chiapaneca sauce	60

PESCADO CULICHI crispy red snapper, tangy slaw, red onion, oaxaca cheese, cilantro, chile morita mayo	29
THE MEXICAN ROSARITO lobster tail, black beans, rice, morita aioli, mexican crema, chamuco sauce, flour tortillas, chile morita mayo	50

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