

COCKTAIL SPECIALS

The Maya-Pie	Brough Brothers bourbon Rivulet pecan liqueur Ancho Reyes chile liqueur walnut bitters Aztec chocolate bitters vanilla	17
The Infielder	Cimmaron reposado tequila Woodford Reserve bourbon dry curaçao white peach lime rosemary ginger syrup	17

STARTERS

 Salbutes	2 flash-fried corn tortillas made with fresh masa, topped with seafood croquette mashed avocado shaved parmesan roasted bell pepper hummus side of habanero purée	18
* Scallop Ceviche	wild-caught bay scallops ginger aji negro pickled red onions cucumbers oranges malanga chips	20
Guacamole & Chips	avocado cucumber-mango-cilantro salsa corn tortilla chips	17
Frijol Colado	creamy black bean dip chorizo Chihuahua cheese pico de gallo corn tortilla chips	16
Dip Trio	guacamole frijol colado scallop ceviche corn tortilla chips malanga chips	45
Empanadas	black bean & Capriole goat cheese empanadas cactus salad with queso fresco, cabbage, cilantro & onions tomato frito sauce habanero sauce on the side	16
Mayan Caesar Salad	Kentucky romaine Garey Farm bacon epazote croutons shaved parmesan creamy poblano dressing	17

ENTRÉES

 Cochinita Pibil	Stone Cross Farm slow-roasted local pork achiote sauce pickled onions tok-sel lima beans	33
 Salmon	Verlasso salmon cuitlacoche sauce tok-sel lima beans	36
Harvest Toss	quinoa tok-sel lima beans sweet potatoes cauliflower Metro Farm mushrooms crispy chickpeas red bell pepper hummus *add salmon +\$10	25
Ribeye	Berry Farm ribeye Veracruz chocolate mole pepita-chile rubbed broccolini	45
Pork Tenderloin	Garey Farms pork tenderloin pipian rojo grilled asparagus	38
Halibut	wild-caught halibut creamy mojo de ajo malanga fritter	40
Papadzules	housemade corn tortillas Groce Family Farm duck confit Chihuahua cheese pumpkin cream sauce soft-boiled egg chile crema fried kale	30

SIDES

 Tok-sel lima beans fried plantains grilled asparagus malanga fritter	9
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DESSERTS

Dark Chocolate Torte	pecan & cashew crust	12
 Mexican Tiramisu	tres leches cake coffee mascarpone	13
Guava-Goat Cheese Flan	caramel sauce	12



Chef Ucán's signature dishes

20% gratuity may be added to parties of 6 or more

* The consumption of animal foods that are raw, undercooked or not otherwise processed to eliminate pathogens may increase your risk of foodborne illness.