



Small Plates:

**Cast Iron Corn Cake \$13**

Somos corn cake, spicy kale slaw, roasted corn, crisp jamón serrano, and fresh herbs.

**Chipotle Cheese Sticks (V) \$12**

Mozzarella cheese, hand-rolled with chipotle puree, and fried in an eggroll wrap. Served with pepper relish and creamy avocado dipping sauce.

**Mixed Roasted Squash (V, VE) \$12**

Roasted squash, roasted poblano & banana peppers, sprinkled with pepitas, adobo breadcrumbs & maple vinaigrette.

**Crispy Duck Wing Drumettes (GF) \$14**

Crispy fried duck wings served with creamy buttermilk dressing.

**Chargrilled Chicken Skewers (GF) \$15**

Achiote-marinated chicken thighs, grilled with baby sweet peppers, and pineapple. Served with adobo aioli.

**Grilled Sourdough Toast \$15**

Roasted tomato, sliced preserved mussels, charred kale, and sardine vinaigrette.

**Spanish Meatballs \$19**

Somos ground beef and pork meatballs served over smoky tomato sauce with toasted breadcrumbs, pickled peppers, and feathered Manchego cheese.

**Papas Bravas (V, GF) \$11**

Crispy fried potatoes served with adobo aioli, Parmesan Reggiano, and fresh herbs.

**Grilled Baby Heirloom Carrots (V, VE, GF) \$12**

Grilled baby heirloom carrots served with chimichurri, balsamic reduction, and spiced pistachio.

**Marinated Olives (V, VE, GF) \$12**

Olives marinated with garlic, red pepper flakes, orange, and lemon peel.

**Whipped Queso Fresco (V) \$14**

Whipped Queso Fresco topped with champagne vinaigrette, crumbed almonds, and cilantro. Served with a warm flatbread.

**Roasted Curried Heirloom Cauliflower (V, GF) \$16**

Roasted curried heirloom cauliflower on goat cheese and roasted garlic aioli, topped with an almond, and cilantro pesto.

**Crispy Kale Sprouts (V, GF) \$16**

Crispy fried kale sprouts tossed with feathered Parmesan Reggiano, malt vinegar powder, crumbled almonds, and sea salt. Served with salsa macha.

Entrees:

**\*Pepitas Crusted Salmon (GF) \$30**

Pepitas crusted salmon, seared and served with roasted squash, Pebble Creek mushroom caps, and sweet potato puree.

**Short Rib Quesadilla \$20**

Flour tortilla stuffed with braised, chopped short ribs and a mozzarella cheese blend, pickled pepper and roasted corn pico. Drizzled with salsa verde and crema.

**Ribeye a la Plancha (GF) MKT**

Bone-in ribeye served with a chimichurri, house demi-glaze, and French fries.

Add sautéed Pebble Creek mushrooms \$6

**Stuffed Delicata Squash (V) \$18**

Chargrilled delicata squash stuffed with goat cheese, poblano and walnut, and panko breadcrumbs. Served with roasted marble potatoes, salsa verde, and cilantro.

**AL Pastor Marinated Chicken (GF) \$27**

Wing-in roasted chicken breast over corn and Manchego puree, topped with avocado, shaved red onion, cilantro, and roasted corn. Served with baby heirloom carrots and roasted marble potatoes.

**\*Chargrilled Pork Tenderloin (GF) \$28**

House-rubbed pork tenderloin, mango-chili puree, black beans, chopped avocado, roasted tomato, and chargrilled squash.

**Shrimp and Adobo Grits (GF) \$24**

Cheesy adobo grits, served with sautéed shrimp, roasted tomato, roasted corn, and poblano cream.

Curated Boards:

Charcuterie Board MKT

Selection of preserved meats and cheeses. Served with pickled vegetables, Somos crackers, and accompaniments. MKT

Chef's Curated Meat Board MKT

Selection of featured proteins. Served with finishing salts, chimichurri, and house demi-glace. MKT

Sandwiches/Salads/Soup:

Blackened Fish Tacos \$25

Blackened Mahi Mahi, mashed avocado, creamy kale slaw, pickled peppers & flour tortilla. Served with roasted tomato salsa and French fries.

Cuban \$19

French roll piled with roasted pork shoulder, jamón serrano, gruyère cheese, yellow mustard, and house pickles. Served with French fries.

\*Ground Pork Smash Burger \$19

Somos ground pork patties, chihuahua cheese, house pickles, special sauce, fried egg, and lettuce on a split-top bun. Served with French fries.

\*Burger \$19

Somos ground beef patty, Chihuahua cheese, mayo, yellow mustard, house pickles, and lettuce on a split-top bun. Served with French fries.

Chicken Torta \$17

Grilled sourdough bread, sliced chicken breast, melted cheese blend, avocado, roasted tomato, and adobo aioli. Served with French fries.

Bowl of Ancho Sweet Potato Bisque (V, GF) \$9

Ancho sweet potato bisque with crema, cilantro, and black beans. Served with Somos crackers.

Southwest Caesar \$14

Chopped romaine, roasted tomato, and roasted corn tossed in adobo Caesar dressing.

Topped with crispy tortilla strips, adobo croutons, and Parmesan Reggiano.

Add chicken breast \$6

Add shrimp \$9

Roasted Beet Salad (GF) \$15

Local Spring mix, golden beet puree, roasted red beets, spiced roasted fennel, walnuts, and goat cheese. Dressed with apple cider vinaigrette.

Add chicken breast \$6

Add shrimp \$9

Grilled Radicchio \$15

Radicchio topped with oranges, chopped egg, walnuts, shaved Parmesan, toasted breadcrumbs, and creamy peppercorn dressing.

Add chicken breast \$6

Add shrimp \$9

Pizzas:

Available in 12" or 16" sizes.

Chorizo 16" \$23 12" \$19

Tomato sauce, Manchego cheese, shaved chorizo, caramelized onion, and pickled peppers.

Vegetables 16" \$24 12" \$20

Queso fresco, roasted tomato, red onion, olive, squash, shitake mushroom, olive oil, and fresh herbs.

Tres Carne 16" \$30 12" \$24

Tomato sauce, cheese blend, meatball, chorizo, and roasted pulled pork.

Pollo 16" \$23 12" \$19

Goat cheese, chicken breast, sliced avocado, roasted tomato, salsa verde, and fresh herbs.

Beverages

Coca-Cola \$3

\*Coke, Diet Coke, Coke Zero, Cherry Coke, Sprite, Barq's Rootbeer, Schwepp's Ginger Ale, Minute Maid Lemonade, Fuze Iced Tea

Coffee \$2.50

\*We are proud to serve Thrive Farmers Coffee...This company focuses on empowering coffee farmers by providing them with direct market access and stable prices, ensuring your purchases directly support these farmers and their families.

V = Vegetarian  
VE = Vegan  
GF = Gluten Free

\* = Contains raw or undercooked ingredients.

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