



**ONE HITTERS**

<b>SURF + TURF</b> wagyu beef tartare, kaluga caviar*	<b>7</b>
<b>GARBANZO SOPE</b> lime, cabbage + carrot slaw	<b>5</b>
<b>BRISKET</b> avocado puree, queso fresco	<b>7</b>
<b>CRAB CAKE</b> guajillo goat cheese, corn pico	<b>7</b>

**MARISCOS**

<b>SALMON CEVICHE</b> salsa macha, citrus	<b>20</b>
<b>CRAB CLAWS</b> mojo verde, jicama	<b>28</b>
<b>SHRIMP + AVOCADO</b> house cocktail sauce, saltines	<b>22</b>

**VEGETALES**

<b>REFRIED LENTILS</b> hoja santa creme fraiche	<b>15</b>
<b>TIJUANA CAESAR</b> little gem, poblano, chorizo	<b>21</b>
<b>BROCCOLINI</b> carrot sauce, nectarines, corn nuts	<b>16</b>
<b>BEETS</b> ajo blanco, pistachio, grapefruit	<b>15</b>
<b>OKRA + SHISHITOS</b> pistachio salsa macha, hoja santa	<b>18</b>

**HAND-MADE MASA**

<b>SQUASH TETELA</b> mayan hummus, black beans	<b>22</b>
<b>CHORIZO MOLOTES</b> salsa roja, refried beans	<b>21</b>
<b>DUCK CONFIT TLACOYO</b> cherry mole, orange	<b>26</b>
<b>EL MACHETE</b> cut to order	<b>32</b>

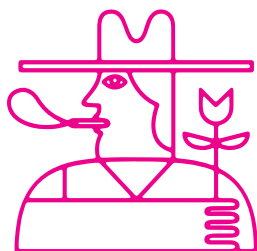
**GRILL**

<b>GUAJILLO CHICKEN</b> mole madre, potato hash	<b>34</b>
<b>PORK AL PASTOR</b> berkshire secreto, pineapple butter	<b>38</b>
<b>TAMARIND HALIBUT</b> sweet corn, huitlacoche rice	<b>42</b>
<b>CARNE ASADA</b> chayote salad, molcajete style salsa	<b>62</b>
<b>WHOLE FISH</b> "divorced", herb salad	<b>MKT</b>

**DULCES**

<b>KEY LIME</b> guava, shortbread	<b>13</b>
<b>MEXICAN CHOCOLATE</b> pot de creme, crispy meringue	<b>14</b>
<b>BUÑUELO</b> crisp pastry, coffee gelato, orange, hazelnuts	<b>13</b>

**ELEGANTE EXPERIENCE**  
\$99 per person



**SPARKLING**

Cielo Cellars Prosecco, Veneto, Italy NV 12  
 Carboniste 'Octopus' Albarino, California, United States 2021 17  
 Pierre Sparr Crémant Brut Rosé, Alsace, France NV 16

**WHITE/ROSE**

Altano Branca, Malvasia Blend, Duoro Valley, Portugal 2021 14  
 Familia Montaña, Blanco Rioja, Spain 2020 16  
 Pichot Vouvray, Chenin Blanc, Loire Valley, France 2022 16  
 Basa Lore Txakoli, Rosé, Basque, Spain 2022 15

**RED**

Il Monticello 'Rupestro' Sangiovese blend, Liguria, Italy 2022 12  
 Honoro Vera, Cabernet Sauvignon, Jumilla, Spain 2020 14  
 Breca, Grenacha, Munébrega, Spain 2019 17  
 Cuvelier Los Andes, Malbec, Mendoza, Argentina 2018 18

**DE LA CASA**

**LEGIT MICHELADA**

Pacifico or Negra Modelo  
 12

**CAFE BESOS**

Mezcal, Espresso, Licor 43, Orange  
 18

**TIO ROSSO**

Townes Vodka, grapefruit soda,  
 rosemary  
 17

**ESTRELLITA**

El Dorado Rum, Pear, Lemon, Allspice  
 17

**CHERRY MOON**

Buffalo Trace, Cherry, Lemon, Vanilla  
 17

**NEGRONI CAFE**

Cocoa-nib infused Campari, Sweet  
 Vermouth, Desolas Mezcal  
 18

**LA FAMOSA**

Sotol, Blood Orange, Strega, Aperol  
 18

**MARGS**

**EL CARLITOS**

Derrumbes Salmiana, hickory salt  
 18

**JAMAICA MEZCAL**

Banhez Ensemble, hibiscus,  
 gusano salt  
 18

**COCO LOCO**

Cimmaron Blanco, Coconut, Lime,  
 Nutmeg  
 17

**MAMI ROSA (FROZEN)**

Lunazul Reposado, prickly pear,  
 grapefruit  
 18

**LIMONADA STAND**

9

Ace's Bell Pepper

Jamaica-Hibiscus

Pear Lemonade

**Try adding your favorite shot**

**AGAVE FLIGHT PLANS**  
 curated by El Carlos Elegante  
 ROTATES MONTHLY