

Jefe

- STARTERS -

CHIPS AND SALSA 4

GUACAMOLE 14

made fresh daily in-house, served with chips & salsa

*SEASONAL CEVICHE 18

shrimp and rockfish marinated in lime, tomato, cucumber, mango, onion, chiles, and avocado, served with housemade chips

BRUSSELS SPROUTS 14

fried brussels sprouts & jalapeños finished with sautéed garlic, tomatoes, chamoy sauce & bacon

FUNDIDO 14

melted mexican cheese with roasted onions & poblano peppers, topped with barbacoa or chorizo

CHIMICHURRI STEAK 18

grilled steak, sauteed bell peppers & onions, roasted tomatoes, house-made chimichurri & fresh corn tortillas

CHICKEN FLAUTAS 15

flour tortillas filled with chicken, cheese & poblanos, fried & topped with crema, salsa roja & guacamole

NACHOS 13

fried corn tortilla chips, jack cheese, black beans, corn, onions, tomatoes, crema, jalapeños, lettuce, guacamole - add protein \$4

- SALADS -

Add chicken, carne asada, or barbacoa 6

Add rockfish or prawns 7

*WINTER GREENS 13

red cabbage, mixed greens, apple, corn, radish, pico de gallo, sweet potato, queso fresco & cashews with an apple cider vinaigrette

SPINACH & BEET 12

spinach, roasted spiced beets & onions, manchego cheese, hazelnuts & honey-chipotle dressing

CHOP-CHOP 17

grilled chicken, corn, pico de gallo, black beans, poblanos, romaine & cabbage, avocado, pepitas, mexican cheese blend & cucumber-cumin vinaigrette

- SOUPS -

CHICKEN TORTILLA SOUP

cup 5 | bowl 9

SOPA DEL DIA

cup 5 | bowl 9

- TACOS -

Served on a housemade organic corn tortilla

Topped with cilantro

Add fried cheese \$1

TINGA 4 | 8 | 11

braised chicken, onion, radish, avocado salsa, salsa roja

CARNITAS 4 | 8 | 11

braised pork, onion, radish, avocado salsa, salsa verde

CARNE ASADA 5.5 | 11 | 15.5

grilled steak, onion, radish, avocado salsa, salsa negra

BARBACOA 4.5 | 9 | 12.5

braised beef, onion, radish, avocado salsa, salsa negra

ALMEJAS PACIFICAS 6 | 12 | 17

breaded razor clams, cabbage, radish, pickled onion, chipotle aioli, avocado, salsa negra

PESCADO 5 | 10 | 14

grilled or battered rockfish, cabbage, radish, chipotle aioli, mango salsa

CAMARÓNES 5.5 | 11 | 15.5

grilled shrimp, cabbage, radish, chipotle aioli, mango salsa

VERDURAS 4 | 8 | 11

tequila poached mushrooms & zucchini, roast corn, cabbage, cashew crema, radish, avocado salsa

we are only able to split checks up to four ways

*contains raw ingredients, consuming raw or undercooked beef, seafood or eggs increases your risk of food borne illnesses **contains nuts

- BURRITOS & BOWLS -

Burritos served with a mexican cheese blend,
in a flour tortilla, topped with salsa | +\$2 for burrito

POLLO ARROZ 16

grilled chicken, mexican rice, black beans, pico de gallo,
avocado, pickled onions, salsa roja

BARBACOA 17

red chili braised beef, mexican rice, black beans, pico de
gallo, avocado, pickled onions, salsa negra

CARNITAS 16

slow braised pork, mexican rice, black beans, pico de
gallo, avocado, pickled onions, salsa verde

GRILLED CAMARÓN 18

grilled marinated shrimp, cilantro-lime rice, sautéed bell
peppers & onions, black beans, pico de gallo, avocado,
crema, salsa verde

EL MAR 18

grilled rockfish, cilantro-lime rice, sautéed bell peppers &
onions, black beans, pico de gallo, avocado, crema, citrus-
avocado dressing

VEGETARIANO 15

quinoa, black beans, corn, sweet potatoes, brussels
sprouts, pickled onions, pico de gallo, avocado, fresh
spinach, citrus-avocado dressing

- SANDWICHES -

Served with chipotle fries
Substitute salad \$4

***CASA BURGER 17**

fresh ground brisket & chuck on a house made
bun with pepper-jack, bacon, guacamole &
dijon mustard

CUBANO 16

ham & carnitas on pressed ciabatta with
house made pickles, mexican cheese & dijon
mustard

POLLO ACHIOTE 15

grilled chicken on a house made bun with
oaxacan & jack cheese, poblanos, radish,
arugula & chipotle lime crema

BARBACOA TORTA 17

Slow braised beef on pressed ciabatta with
house pickled jalapeños & onions, manchego
cheese & arbol tomato salsa

- HOUSE SPECIALTIES -

COCHINITA 19

roasted pork shoulder in habanero verde cream sauce with cauliflower mash, purple cabbage & pico de gallo

POLLO SAUTE 18

fried boneless chicken thighs with cilantro rice, poblano cream sauce, jalapeños & braised greens

CAMARONES FLACO 26

wild mexican blue shrimp, brussels sprouts, roasted spaghetti squash, pico de gallo & habanero or poblano cream

MARKET FISH mp

local caught seasonal fish served with tomatillo rice, roasted corn puree & jalapeño cream

ALMEJAS CON ARROZ POBLANO 27

pan-fried pnw razor clams with poblano rice, braised greens & habanero cream sauce

***CARNE ASADA PLATO 32**

grilled flat iron with jalapeño butter, charro beans, mexican rice, corn tortillas & fried jalapeño

- TRADITIONAL -

SERVED WITH TWO SIDES

CHILE RELLENO 18

traditional egg battered poblano pepper stuffed with zucchini, mushrooms, corn, & mexican cheese, served with guacamole,
finished with salsa roja, crema, pico de gallo & cilantro

ENCHILADAS 16

corn tortillas in house ranchero or **mole sauce, filled with a mexican cheese blend & your choice of verduras, chicken,
pork, or barbacoa

SIDES 5

CILANTRO-LIME RICE | CHARRO BEANS | MEXICAN RICE
FIESTA BEAN SALAD | CORN | BRAISED GREENS | BLACK BEANS