



PRÓXIMO.

APPETIZERS

CARNITA TOSTONE

Braised pork laid over refried lentils & fried plantains; finished with a Salvadorian cabbage relish, Peruvian green sauce, cotija cheese & cilantro. 15

SHRIMP SOPE

Shrimp sautéed with tomatillo salsa; laid over an Oaxacan-serrano sope atop chile de arbol sauce. Finished with sautéed peppers & onions; garnished with queso fresco, Spanish chorizo & cilantro. 19

GUACAMOLE

Served with fried tortilla chips & plantain chips. 12

FEATURED CEVICHE SELECTION

Ask your server about our featured, fresh ceviche.

TUNA TIRADITO

Thin slices of Ahi tuna, pineapple & avocado. Finished with serrano peppers, tamarind sauce, sesame seeds, & cilantro. 19

ELOTE

Roasted corn rolled in garlic aioli, coated with crispy crushed plantain chips and almond queso fresco. Topped with chopped red onion, fresh cilantro & Cholula; served with lime wedges. 18

SWEET & SPICY PLANTAINS

Ripe plantains, caramelized in a brown sugar cream sauce, tossed with sautéed Fresnos & jalapeños. Finished with dried cranberries and toasted pecans 14.50

SALAD/SOUP

FRISÉE GRILLED SHRIMP

Garlic marinated shrimp, grilled & served over frisée and shredded red cabbage tossed in a burnt orange vinaigrette. Topped with toasted almonds, avocado, cherry tomato medley and red onion. 21

SALMON

Grilled salmon served atop artisan mixed greens tossed in our guava vinaigrette with grilled pineapples, yellow & red bell peppers, red onions & cucumbers. 22

CHICKEN TORTILLA SOUP

Finished with crispy tortilla strips, cilantro, queso fresco & sour cream. 6.5/11.5

TOMATO SOUP

An arbol chile based tomato soup; finished with cilantro & cotija cheese. 5.5/10

FLANK STEAK

Dry rubbed flank steak served over artisan mixed greens tossed in a jalapeño dressing; topped with crispy Fresno peppers, black beans, grape tomatoes, grilled corn & queso fresco. 21

CHICKEN CAESAR

Grilled chicken served over romaine lettuce tossed in our cilantro Caesar dressing with fried plantains & Parmesan cheese. 16

ENTREES

STREET TACOS

Flour & corn tortillas served with chicken tinga, dry rubbed flank steak, carnitas, cilantro, onion, pico de gallo, guacamole, sour cream & a fresh lime. 17.50

PERUVIAN SALTADO

Sautéed shrimp & bay scallops, diced potatoes, grape tomatoes, red onion, & saltado sauce laid over white rice. Finished with Peruvian green sauce & cilantro. 21

CILANTRO CHICKEN PESTO

Grilled chicken served atop angel hair pasta tossed in our cilantro pesto with cotija cheese & toasted pecans. 17

CUBAN CHICKEN

Grilled marinated chicken paired with sautéed plantains, Spanish rice with pico de gallo & black beans with cotija cheese. Finished with pickled onions, Peruvian green sauce & cilantro. 24

SHRIMP & GRITS

Sautéed shrimp, Spanish chorizo & baby kale; served over sweet corn grits. Finished with sweet pepper bacon, paprika & fried Fresno peppers. 25

CRAB CHILAQUILES

Blue crab served over corn tortilla chips tossed with tomatillo salsa. Finished with cilantro, pickled onions, radishes, queso fresco, avocado & a sunny side up egg. 19

GUAVA GLAZED SALMON

Grilled salmon with a guava glaze; laid over jalapeño rice & finished with a Salvadorian cabbage relish & cilantro. 27.50

VEGAN MUSHROOM BARBACOA

Sautéed mushrooms, peppers & onions laid over angel hair pasta tossed in a coconut lemongrass broth. Garnished with serrano peppers, chile threads & sesame seeds. 16.25

BRUNCHILADAS

Carnitas served in corn tortillas & topped with a black bean puree; finished with crispy onions, sour cream, cotija cheese, avocado, cilantro & a sunny side up egg. 17.50

SANDWICHES

CUBANO

Mojo braised pork, smoked ham, house-made pickles, garlic maple Dijonnaise, and melted Swiss cheese. Served on a toasted torta bun; paired with patatas bravas with tomato saffron aioli. 18

ROASTED BUTTERNUT SQUASH TORTA

Chili rubbed; grilled butternut squash served on a torta bun with melted goat cheese. Layered with vegan chipotle-maple aioli, fresh spinach, caramelized onion, and fresh tomato. Paired with patatas bravas & chimichurri rojo. 18

GRILLED CHICKEN

Grilled chicken, romaine lettuce, pickled onions, cotija cheese, Peruvian green sauce, & mayonnaise served on a torta bun; paired with patatas bravas with tomato saffron aioli. 17.50

FLANK STEAK

Dry rubbed flank steak, arugula, crispy onions, roasted poblanos, sliced tomato, chimichurri rojo, & tomato saffron aioli served on a torta bun; paired with patatas bravas with tomato saffron aioli. 19

GRILLED CHEESE & SOUP

Manchego cheese, white cheddar cheese, arbol crema, arugula, tomato, & sautéed peppers with onions served on Bricolage; paired with a cup of tomato soup. 15.75

There is an increased danger of food-borne illness when consuming raw or under-cooked meats or seafood products. Guest with known food allergies please alert your server prior to ordering.