

Manhattan Community Board 4

Unenclosed Sidewalk Café Stipulations Application

APPLICANT		ADDRESS	
Fonda of Chelsea, LLC		189 9th Avenue, New York, NY 10011	
DOING BUSINESS AS (DBA)		CROSS STREETS	OWNER
Fonda		21st and 22nd Street	
DESCRIPTION OF APPLICATION			LAWYER
Unenclosed Sidewalk Cafe			

ON SITE CONTACT: (Name, position & phone number):	LICENSE NUMBER:
Jared Skaferowsky, General Manager- jared@fondarestaurant.com	

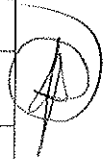
Side-walk café hours of Operation	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	11-10	11-10	11-10	11-10	11-11	11-11	11-10
DCA Hours Allowed	8-12	8-12	8-12	8-12	8-1	8-1	12-12

SEATING & TABLES	DESCRIPTION		NOTES
	SEATS	TABLES	
	6	3	

OPERATIONAL ISSUES

Will you follow the rule prohibiting speakers for music in the outdoor space?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Will you close all French doors and sliding windows when any interior amplified music is played (per law)?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
The sidewalk café will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Will you be serving alcohol on the sidewalk? If so, will you have waiter service as required by DCA?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
The service and consumption of alcohol on the sidewalk café will be only via seated food service.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
The sidewalk café will not provide standing space for drinking or smoking.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Will the outdoor furniture be removed when not in use?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Will the applicant be using delivery bicycles? If so, explain where you will store them since you'll have a sidewalk café.	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	
Do you intend to use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	

OTHER / NOTES:



SOUND ISSUES

Will applicant do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).

YES

NO

N/A

Will applicant enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.

YES

NO

N/A

CAFÉ DESIGN

Is the sidewalk a minimum of 12 feet? Subtracting the width of the proposed sidewalk café from the width of the entire sidewalk, do you at least leave 8 feet of clearance?

YES

NO

N/A

Is there a minimum clearance of 8 feet between the sidewalk café and all sidewalk obstructions including parking meters, traffic signs and installed City-sanctioned street furniture (current DCA regs exempt those items)?

YES

NO

N/A

Is there a minimum clearance of 8 feet between the sidewalk café and the tree trunk of a tree with a flush grate (regs exempt trees with flush grates)?

YES

NO

N/A

Is there a minimum clearance of 4 feet between the sidewalk café and subway grating to be consistent with ADA standards (regs require 3 ft)

YES

NO

N/A

Is there a minimum clearance of 3 feet between a sidewalk café and a residential building entrance (regs do not apply to residences)?

YES

NO

N/A

Is there a minimum 3 feet wait service aisle to ensure no public space is used by the café to service its clientele?

YES

NO

N/A

Are the sidewalk-café outer boundaries marked on the sidewalk as requested by DCA regulations?

YES

NO

N/A

If applicant decides to apply for alterations, as defined by SLA or DCA (as applicable), he/she will reappear before CB4 to describe these alterations.

YES

NO

N/A

ADDITIONAL INFORMATION: (Applicant Use)

Empty box for additional information.

ADDITIONAL NOTES: (Office Use Only)

ADDITIONAL STIPULATIONS: (Office Use Only)

- THREE TABLES WILL BE PLACED IMMEDIATELY NEXT TO BUILDING FACADE, WITH 3-FOOT SERVICE ANGLE IMMEDIATELY ADJACENT TO TABLES.

- THERE WILL BE NO BARRIERS, DIVIDERS, PLANTERS IN SIDEWALK CAFE

Manhattan Community Board 4 (MCB4) recommends:

Denial unless all agreed to by applicant is part of the method of operation

Denial Approval

CB4 REPRESENTATIVES

Nelly Gonzalez
Nelly Gonzalez
CB4 Assistant District Manager

Frank Holozubiec
Frank Holozubiec
CB4 BLP Committee Co-Chair

Paul Seres
Paul Seres
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE



[Handwritten Signature]
SIGNATURE OF APPLICANT OR ATTORNEY

DATE

8/11/15

Main Level

11

Host

Windows

10

11

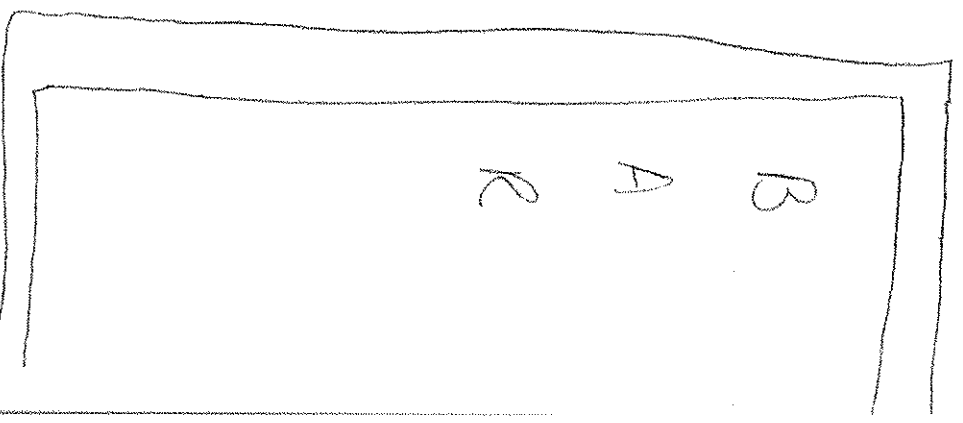
12

13

17

16

15



||| Kitchen

Second Floor

42

41

40

24

23

22

21

20

Bathrooms

S + a S

Window

44

43

47

46

45

35

34

33

32

31

30

Office

ALT. TYPE: N/A
 USE GROUP: N/A HEIGHTS: STORIES: 2
 CONST. CLASS: N/A LOT: 41
 COM. BOARD: IN ZONING DIST: R73
 SPECIAL DIST: N/A BLOCK: 219
 BIN #: 101703010AP
 89

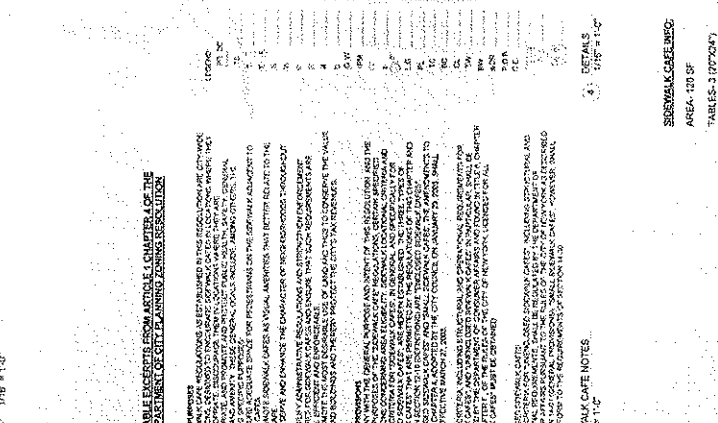
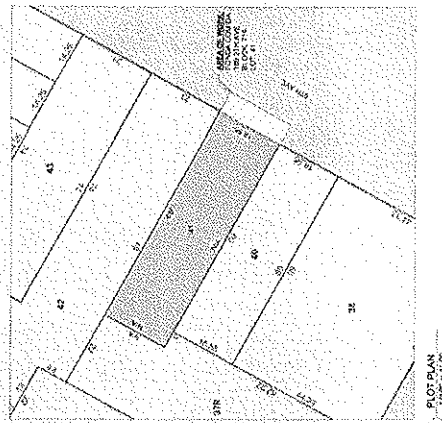
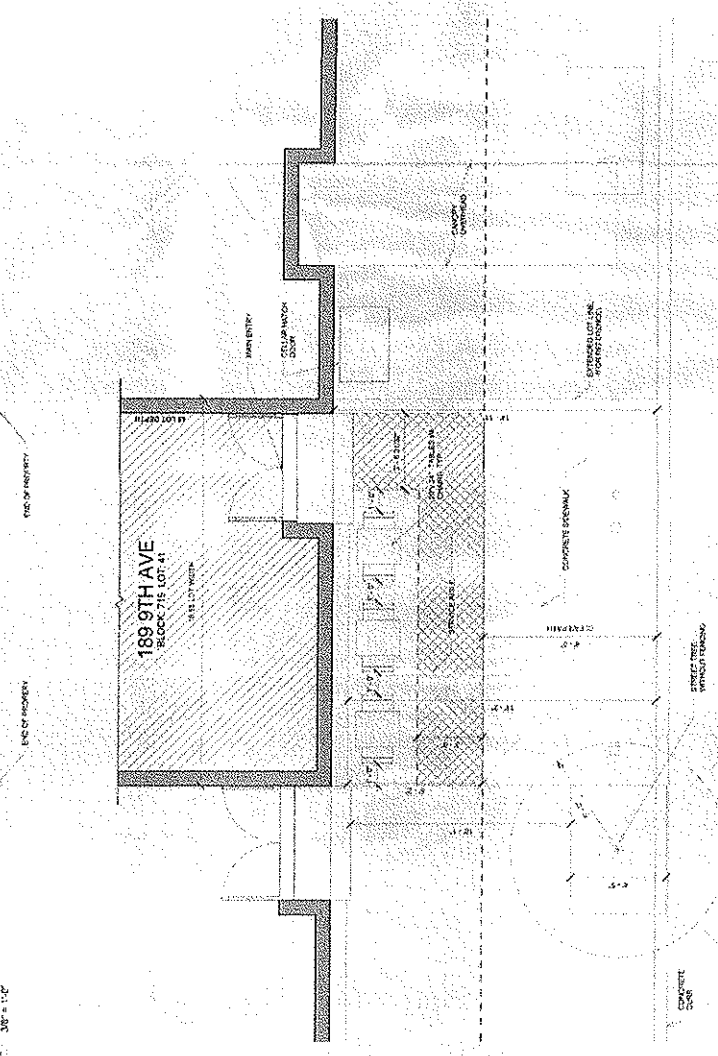
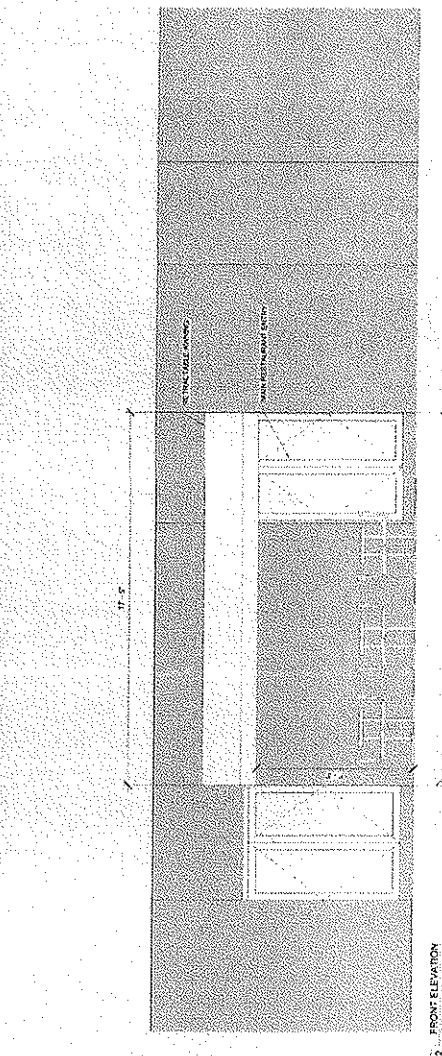
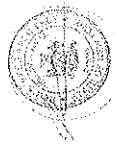
CONTRACTOR: [REDACTED]
 ARCHITECT: [REDACTED]
 DATE: 4/16/2019
 SCALE: AS NOTED

MARK DATE DESCRIPTION
 PROJECT NUMBER: CDO-18-116-0
 DRAWN BY: [REDACTED]
 CHECKED BY: [REDACTED]
 CROWN ARCHITECTURE & CONSULTING 2017 P
 DATE: 4/16/2019
 SCALE: AS NOTED

CONSULTANT INFORMATION

SHEET TITLE
 UNENCLOSED SIDEWALK
 CAFE LAYOUT

A-101.00
 PAGE 1 OF TOTAL 1



APPLICABLE EXCERPTS FROM ARTICLES CHAPTER LOC THE
 NYC DEPARTMENT OF CITY PLANNING ZONING RESOLUTION

1.01 THE CITY PLANNING COMMISSION SHALL HAVE THE AUTHORITY TO...
 1.02 THE CITY PLANNING COMMISSION SHALL HAVE THE AUTHORITY TO...
 1.03 THE CITY PLANNING COMMISSION SHALL HAVE THE AUTHORITY TO...
 1.04 THE CITY PLANNING COMMISSION SHALL HAVE THE AUTHORITY TO...
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FONDA

COMIDA MEXICANA

\$34.50 BRUNCH

Choice of entree Listed below and free refills for 1.5 hours!

Frozen Hibiscus Rosalita, Classic Margarita, Mimosa, Bloody Mary, House Beers

ENTREES

(All items also available a la carte)

PAN FRANCES

Banana custard soaked brioche served with ricotta, bananas, sugared pecans, almonds, guava & cajeta sauces, and piloncillo syrup on the side

HUEVOS RANCHEROS

Two sunny side up eggs over a crispy corn tortilla and refried black beans covered with salsa ranchera, topped with crumbled chorizo, queso fresco and crema

HUEVOS DIVORCIADOS

Two sunny side up eggs separated by two sauces, salsa verde and ranchera sauce, served with black beans, crispy bacon, queso fresco and crema

HUEVOS A LA MEXICANA

Scrambled Eggs with onions, jalapeños and tomatoes topped with Chihuahua cheese, served with Salsa Verde and tortilla strips

HUEVOS CON NOPALES

Two Eggs poached in roasted tomato sauce with nopales, topped with queso fresco, cilantro, and crispy pasilla peppers

CHILAQUILES ROJOS

Crispy tortillas tossed in roasted tomato-habanero sauce. Add your choice of: Scrambled Eggs, Shredded Chicken or Grilled skirt steak (add \$7)

OMELET DE ESPINACA

Open faced spinach and Oaxaca cheese Omelet topped with Piloncillo- sun dried tomatoes, drizzled with roasted tomatillo sauce

BURRITO TEXANO

Texas style breakfast taco; flour tortilla filled with eggs, Chihuahua cheese, potatoes and chorizo covered in a creamy tomatillo sauce

TORTA DE POLLO

Ancho marinated grilled chicken served in a toasted roll with Chihuahua cheese, black beans, avocado, pickled jalapeno and a mixed green salad

ALL OUR EGG ENTREES ARE MADE WITH ORGANIC EGGS

ENJOY RESPONSIBLY. FONDA RESERVES THE RIGHT TO REFUSE SERVICE IF GUESTS ARE ACTING IRRESPONSIBLY

FONDA

COMIDA MEXICANA

MARGARITAS

ROSALITA

OUR SIGNATURE FROZEN HIBISCUS MARGARITA
SILVER TEQUILA, HIBISCUS, COINTREAU,
LIME JUICE, HIBISCUS RIM 11
ALSO AVAILABLE ON THE ROCKS 12

CLASSIC

SILVER TEQUILA, FRESH LIME JUICE, ORANGE LIQUEUR 11
TRY IT WITH MEZCAL 13

THE CADILLAC

CASAMIGOS REPOSADO TEQUILA, GRAND MARNIER,
FRESH LIME JUICE, AGAVE NECTAR 15

EL PEPINO

TANTEO TROPICAL, CUCUMBER-GINGER INFUSION,
COINTREAU, LIME JUICE, PASILLA RIM 13

MI CASA

METEORO MEZCAL, FRESH LIME & ORANGE JUICE,
ORGANIC AGAVE, CLASSIC SALT RIM 13

SPICY PINEAPPLE

CHIPOTLE INFUSED TEQUILA, PINEAPPLE, LIME JUICE,
ORANGE LIQUEUR, CHILE PIQUIN RIM 13

SANDIA

LOS GENERALES TEQUILA, MUDDLED WATERMELON
ORANGE LIQUEUR, FRESH LIME JUICE, TAJIN SALT RIM 13

COCKTAILS

CLASSY LADY

DEEP EDDY VODKA, PINEAPPLE JUICE, LIME JUICE,
GRENADINE & HOUSE CHAMPAGNE 12

PARK YOURSELF

NEW AMSTERDAM GIN, MARACHINO LIQUEUR,
GRAPEFRUIT & LIME JUICE, TOUCH OF AGAVE 13

TEQUILA OLD FASHION

CASAMIGOS REPOSADO, DASH OF CHOCOLATE BITTERS,
ESSENCE OF ORANGE & LIME PEEL 13

NINTH AVENUE

CHILE ANCHO INFUSED MEZCAL, GUAVA JUICE,
COINTREAU, CITRUS JUICE, AGAVE NECTAR,
CHILE PIQUIN RIM 14

AVENUE B

MAKERS MARK BOURBON, APRICOT PUREE,
ST. GERMAINE ELDERFLOWER, COINTREAU,
LIME JUICE, ORGANIC AGAVE NECTAR 13

PALOMA TRADICIONAL

CASADORES BLANCO, FRESH LIME JUICE, GRAPEFRUIT
SODA AND A SALT RIM 11 TRY IT WITH MEZCAL 13

WINES

WHITE

	G/B
SAUVIGNON BLANC, L.A. CETTO, MEXICO, 2012	10 / 38
TORRONTES, JELU, SAN JUAN, ARGENTINA	11 / 40
CHARDONNAY, TERRA VEGA, CHILE, 2013	10 / 38
ALBARINO, BODEGA DE GARZON, URUGUAY, 2013	11 / 40
PINOT GRIGIO, CADONINI, ITALY 2014	9 / 36
GRANACHA BLANC, CASA MARIOL, SPAIN 2012	12 / 42

SPARKLING

WYCLIFF, NV, CALIFORNIA	10 / 30
CAMPO VIEJO, NV, SPAIN	10 / 40
ROSE, JAUME SERRA CRISTALINO BRUT	12 / 42
CHAMPAGNE, BILLECART SALMON, BRUT 375ML	35

ROSE

LUIS ALEGRE FLORES, ROSADO, SPAIN, 2013	10 / 34
DOMAINE BELLEVUE TOURAINE, FRANCE, 2013	10 / 34

RED

PINOT NOIR, FRANCOIS LA PIERRE 'CASTELBEAUX', FRANCE 2012	10 / 38
CRianza, EL COTO, RIOJA, SPAIN 2010	10 / 38
QUINTA DO CASTRO 'FLOR DE CASTRO', PORTUGAL, 2012	9 / 36
MALBEC, FINCA DECERO, ARGENTINA, 2012	11 / 40
CABERNET SAUVIGNON, BODEGAS VALENTIN BIANCHI 'ELSA' ARGENTINA, 2014	10 / 38
CABERNET SAUVIGNON, CASA JULIA, CHILE, 2011	49
CABERNET SAUVIGNON, L.A. CETTO, PRIVATE RESERVE, BAJA CALIFORNIA 2005	60

SANGRIA

	Glass	Carafe
RED OR WHITE	11	30

BOING

MANGO OR GUAVA JUICE 4.50

JARRITOS

MEXICAN COKE, GRAPEFRUIT, TAMARIND 4

CERVEZAS

TECATE, MODELO ESPECIAL, NEGRA MODELO,
CORONA, CORONA LIGHT, XX LAGER, SOL,
XX AMBER, PACIFICO, BOHEMIA 8

MICHELADA

YOUR CHOICE OF BEER MIXED WITH LIME JUICE, FONDA HO'
SAUCE, CHILE PIQUIN SALT RIM 10

FONDA

COMIDA MEXICANA

TEQUILAS

BLANCO - THE NATURAL FLAVORS OF THE AGAVE PLANT.

REPOSADO - "RESTED", REFERS TO A TEQUILA THAT HAS BEEN AGED IN OAK BARRELS FROM TWO MONTHS TO A YEAR

AÑEJO - "AGED", REFERS TO A TEQUILA THAT HAS AGED FROM ONE YEAR TO THREE YEARS

	BLANCO	REPOSADO	AÑEJO
1800	10	11	12
AVION	11	13	15
CASAMIGOS*	14		
CASA NOBLE	11	12	14
CAZADORES	10	12	13
CHINACO	10	11	12
CLASE AZUL*	22	42	62
CORAZON	12	13	14
CORRALEJO	10	11	12
CORZO	12	14	15
DON JULIO	13	14	15
EL TESORO	10	11	12
ESPOLÓN	11	12	
GRAN CENTENARIO	12	13	14
HERRADURA	11	12	14
HORNITOS SAUZA	10	11	13
MAESTRO DOBEL*		15	
MILAGRO	10	11	13
MILAGRO RESERVA*	14	15	16
PARTIDA	11	13	14
PATRON	13	15	17
RIAZUL	11	12	
TRES GENERACIONES	13	14	15

TEQUILAS SUPREMOS

THESE TEQUILAS HAVE BEEN AGED FOR AT LEAST THREE YEARS

HORNITOS BLACK BARREL*	16
CUERVO RESERVA DE LA FAMILIA PLATINUM*	18
EL TESORO PARAISO*	21
CUERVO RESERVA DE LA FAMILIA EXTRA AÑEJO	22
DON JULIO 1942*	23
CASA DRAGONES JOVEN*	26
CASA DRAGONES BLANCO*	18
HERRADURA SELECCION SUPREMA*	32

TEQUILA FLIGHT

YOUR SELECTION OF 3 FROM THE SAME CATEGORY 1 OZ SHOOT
SILVER 15 - REPOSADO 18 - AÑEJO 22

MEZCAL FLIGHT

CHOOSE THREE 18

*NOT INCLUDED ON THE FLIGHT

MEZCALES

MADE FROM DIFFERENT AGAVES FROM THE VARIOUS REGIONS OF MEXICO.

THE WORD MEZCAL COMES FROM THE NAHUATL LANGUAGE AND MEANS "COOKED AGAVE"

DEL MAGUEY, <i>VIDA</i>	11	ILEGAL REPOSADO, <i>ESPADIN</i>	15
DEL MAGUEY, <i>MINERO</i>	14	ILEGAL AÑEJO, <i>ESPADIN*</i>	19
DEL MAGUEY, <i>SAN LUIS DEL RIO</i>	14	DE LEYENDA OAXACA, <i>ANGUSTIFOLIA</i>	12
DEL MAGUEY, <i>CHICHICAPA</i>	14	DE LEYENDA DURANGO, <i>DURANGUENSIS</i>	13
ESPIRITU LAURO, <i>ESPADIN, KARWINSKI</i>	15	DE LEYENDA GUERRERO, <i>CUPREATA</i>	13
LOS AMANTES, <i>ESPADIN</i>	13	METEORO JOVEN, <i>ESPADIN</i>	13
UNION, <i>ESPADIN, CIRIAL</i>	13	PURITITA VERDA, <i>ESPADIN</i>	12
JARAL DE BERRIO, <i>SALMIANA</i>	11	PIERDE ALMAS DO-BA-DAÁN	13
FIDENCIO CLASICO, <i>ESPADIN</i>	12	PIERDE ALMAS TOBAZICHE*	18
FIDENCIO TOBALA	15	PIERDE ALMAS BOTANICALS	14
FIDENCIO MADRECUIXE*	18	PIERDE ALMAS CONEJO*	28
FIDENCIO PECHUGA, <i>ESPADIN*</i>	24	PELTON DE LA MUERTE	11
ILEGAL JOVEN, <i>ESPADIN</i>	14		

FONDA

COMIDA MEXICANA

GUACAMOLE (serves two)

Guacamole made to order, served with hand pressed tortillas, chips and pasilla de Oaxaca salsa 12.95

For Double add 7

FLAUTAS DE POLLO

Two crispy tortillas filled with shredded chicken, topped with salsa verde, pasilla de Oaxaca salsa, queso fresco and crema 9.95

SOPA DE TORTILLA

Roasted tomato pasilla chicken broth, grilled chicken, Chihuahua cheese, avocado and crema 8.95

GAZPACHO BLANCO

Almond and cucumber smooth gazpacho, crispy fresh grapes 8.95

FRIJOLITOS CON QUESO

A new FONDA classic: soupy black beans, queso fresco, avocado, salsa verde, crema and pickled radishes 7.95

QUESO FUNDIDO CON CHORIZO

Oaxaca and Chihuahua cheeses baked with chorizo, with soft corn tortillas and fresh tomatillo serrano salsa 12.95
(substitute chorizo with sautéed mushrooms)

ZARAPE DE PATO

Soft corn tortillas filled with braised duck with roasted tomato-habanero cream sauce 12.95

SOPES DE CAMARON

Guajillo grilled shrimp on black bean masa "boats", garbanzo mash, crema, pico de gallo and radishes 12.95
(substitute shrimp with sautéed mushrooms)

TOSTADAS DE CARNE

Crispy tortillas with black beans, topped with habanero spiked shredded beef, romaine lettuce, cured red onions, radishes and cream 11.95

TACO DE PESCADO

Northern style fish taco in a corn tortilla with cabbage, smoky salsa, avocado salsa and pickled relish 8.95
(Available as entrée 21.95)

CEVICHE DE ATUN

Diced rare ahi tuna and baby shrimp, citrus chipotle marinade, fresh parsley & mint 12.95

TAQUITOS

Three soft corn tortillas filled with your choice of:

FILETE

Beef tenderloin, bacon, poblano peppers, onions, Chihuahua cheese, cilantro and spicy habanero sauce 10.95

CARNE ASADA

Grilled marinated skirt steak with onions, cilantro and chile de arbol salsa 9.95

POLLO

Pulled crispy guajillo chicken with onions, cilantro and salsa verde 9.95

AL PASTOR

Chopped marinated pork with pineapple, onions, cilantro and avocado tomatillo sauce 9.95

ENSALADAS

JICAMA BOTANA

Jicama, cucumber, carrots and orange with lime juice and chile de arbol 8.95

ENSALADA DE SANDIA

Cool diced watermelon, cucumbers, queso fresco and chives tossed with lime juice and olive oil 9.95

ENSALADA DE AGUACATE Y ZANAHORIAS

Avocados, roasted carrots, toasted pecans, soft goat cheese and romaine hearts drizzled with a lime mustard vinaigrette 9.95

ENSALADA FONDA

Arugula, radishes and red onions tossed with a simple lemon, olive oil vinaigrette 9.95

**All salads available with:*

Grilled chicken, add 6

Grilled skirt steak, add 10

Grilled jumbo shrimp, add 12

FONDA

COMIDA MEXICANA

ENTREES

ENCHILADAS SUIZAS

Pulled chicken filled tortillas, creamy tomatillo sauce, baked with Chihuahua and Oaxaca cheeses 20.95

ENCHILADAS DE MOLE NEGRO OAXAQUEÑO

Soft corn tortillas filled with braised chicken topped with a stone ground Oaxacan black mole, chopped onions, cream, queso fresco, cilantro and sesame seeds 22.95

ENCHILADAS VEGETARIANAS

Soft corn tortillas filled with roasted eggplant, zucchini, chayote and diced potatoes, served with chopped cauliflower, cilantro, queso fresco & crema. Topped with a choice of tomatillo serrano sauce or roasted tomato habanero sauce 20.95

COCHINITA PIBIL

Yucatan style achiote marinated slow baked pork shoulder with oregano pickled onions, with warm hand pressed tortillas 21.95

CARNE ASADA CON HONGOS

Grilled skirt steak with a sweet corn mushroom sauce, served with green bean escabeche 26.95

FILETE CAMPEON

Seared beef tenderloin medallions, cactus pad salad, smooth guacamole, crema and chile de arbol salsa 28.95

POLLO NORTEÑO

Boneless achiote marinated chicken tossed with melted Chihuahua cheese. Served in a skillet topped with chiles serranos "toreados" and cured red onions, with warm hand pressed tortillas 22.95

ROBALO A LA TALLA

Whole butterflied sea bass fillet baked with green and red adobos, served with stone ground roasted tomatillo salsa and soupy black beans 24.95

CAMARONES ADOBADOS

Yucatan style pan seared jumbo shrimp, served over spicy creamy green rice and black bean velvet sauce 25.95
(Not available for Brunch)

CALLOS Y CAMARONES

Pan seared diver scallops and jumbo shrimp over a creamy roasted tomato sauce, topped with Spanish cantimpalo chorizo, cured red onions and pasilla negro chiles 27.95

CHILE RELLENO DE ESPINACAS

Roasted poblano pepper filled with spinach, raisins and pine nuts. Served with a roasted tomato chipotle sauce and epazote goat cheese 21.95

SIDES

NOPALITOS - Sliced prickly pear cactus pads, teardrop tomatoes, red onions, cilantro, crispy pasilla peppers, olive oil and lime juice 7.50

ESQUITES - Corn kernels cooked in a butter epazote broth, chile de arbol and queso fresco mayonnaise 7.50

ESPINACA CON HONGOS - Sautéed spinach and mixed mushrooms 7.50

PLATANOS FRITOS - Sweet plantains with cream and queso fresco 7.50

*Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of foodborne illness -
Especially if you have certain medical conditions*

20% Gratuity will be added to all parties of 6 or more



