

# ARCANA : MEXICO

## SNACKS & SIDES

### CHIPS & SALSA \$4/10

- Colorado Peach, Habanero & Mezcal
- Blistered Tomato & Ancho Chili
- Garlic & Preserved Fresno Chili

### QUESO \$9

Asadero & Cheddar Cheese, Annatto, Poblano, Pepitas

### PICKLES \$5

Flame Roasted Carrot, Scallion, Jalapeño, Epazote, Extra Virgin Olive Oil

### WATERMELON & JICAMA \$7

Gochugaru "Tajin", Lime Zest, Mint

### HAMACHI CEVICHE \$18

Grapefruit, Cucumber, Ginger, Red Onion, Mint

### MASA HUSHPUPPIES \$13

Charred Corn, Poblano, Watermelon Radish, Cotija Cheese, Chipotle Aioli, Lime

### KING TRUMPET & OYSTER

#### MUSHROOM TORTA \$13

Asadero Cheese, Roast Garlic, Yecora Rojo & Masa Honey Roll

### FLAME ROASTED ZUCCHINI \$12

Lavender Honey, Pepitas, Cotija, Yellow Molé, Mint

## SANDWICHES

### FRIED CHICKEN SAMMY \$16

Chipotle Brine, Masa Breeding, Confit Habañero & Pickled Carrot Coleslaw

### BUCKNER FARM DOUBLE PRESSED BURGER \$16

Butter Roll, Bacon, American Cheese, Roast Garlic Dijonaise, Pickles, Fries

## TACOS

### BRAISED HERITAGE PORK \$7.5

Aji Amarillo, Mango, Red Onion, Cilantro

### SHRIMP \$7.5

Gold Potato, Garlic & Fresno Chili Salsa, Radish

### SWEET POTATO \$7.5

Braised Walnut, Bellpepper, Garlic, Ginger, Collard Greens, Avocado, Lime

## PLATES

### BLISTERED PEPPERS \$23

Sweet Corn, Yellow Rice, Marinated Pinto Beans, Gold Beets, Salsa Verde

### MARINATED HANGER STEAK \$28

Garlic Braised Mushrooms, Smashed Potato, Guajillo, Oregono

### ALASKAN HALIBUT \$32

Braising Greens, Molé, Chili Oil, Toasted Almond

### BRAISED LAMB SHANK \$45

Hominy, Jalapeño Salsa Verde, Mulato Chili, Hoja Santa, Yecora Roja & Masa Foccacia

## DESSERT

### VALRHONA MOLTEN CHOCOLATE CAKE \$13

4 Types of Valrhona Chocolate, Berry & Hibiscus Puree

### CHURROS \$11

Vanilla Custard

### HOUSEMADE ICE CREAM \$5

#### TWO SCOOPS

Choice of: Strawberry Shiso Sorbet, Raspberry Sorbet, Rocky Road, 12-Hour Peaches & Cream