

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, Shishito, Epazote, Extra Virgin Olive Oil

WATERMELON & JICAMA \$7

Gochugaru "Tajin", Lime Zest, Mint

HAMACHI CEVICHE \$22

Grapefruit, Cucumber, Ginger, Red Onion, Mint, Sunflower

MASA HUSHPUPPIES \$13

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

KING TRUMPET & OYSTER

MUSHROOM TORTA \$13

Asadero Cheese, Roast Garlic, Ancho Chili Puree, Yecora Rojo & Masa Honey Roll

FLAME ROASTED ZUCCHINI \$12

Lavender Honey, Pepitas, Gold Hill Cheese, Yellow Molé, Mint

SANDWICHES

FRIED CHICKEN SAMMY \$16

Chipotle, Masa, Confit Habañero, Pickled Carrot Coleslaw, Fries

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, Jalapeño, Cilantro

KEY WEST PINK SHRIMP \$7.5

Gold Potato, Garlic, Fresno Chili, Radish

SWEET POTATO \$7.5

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

BRAISED BUCKNER FAMILY LAMB \$7.5

Hoja Santa, Mulato Chili, Jalapeño

PLATES

BLISTERED PEPPERS \$23

Sweet Corn, Gold 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

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, Fennel Pollen & Burrata Stracciatella