

Cocktails	
Pisco Sour*	12
pisco, egg white, lime juice, simple syrup, bitters	
Cucumber Tonic	11
cucumber vodka, fresh cucumber, tonic, lime	
Manhattan	14
aged tsipouro, sweet vermouth, bitters	
Classic Mojito	11
bacardi limon, club soda, mint, lime, sugar	
Tequila Mule	11
jalapeno tequila, ginger beer, lime juice, jalapeno	
Puro Passion	12
stoli citron, st-germain, passion fruit pure, cava	

Beer	
Crisp Pils , Six Point, NY	6
Switchback , Ale, VT	6
Night Shift , Whirlpool, Pale Ale, MA	8
Two Roads , No Limits, Hefeweisen, CT	8
Bent Water , Thunder Funk, IPA, MA	7
Modelo , Negra, Mexico	6
Corona , Familiar, Mexico 32oz	15

Sangria	
Glass/Pitcher	
Rose/Red	9/34
House Recipe	

Bubbles	
Glass	
Saumur Brut Rose , Louis de Grenelle	12
Loire, France	
Cava Brut Reserve , Dibon	9
Barcelona, Spain	
Bottle	
Chenin Blanc , Taille Aux Loups, Triple Zero	60
Loire, France	

Rose	
Glass	
Grenache , AIX	12
Provence, France	
Cabernet/Grenache , Justin	13
Paso Robles, Ca	

White Wine	
Glass	
Sauvignon Blanc , Petit Bourgeois	10
Loire, France	
Alvarinho , Joao Ramos	9
Minho, Portugal	
Godello , 'Bolo' Rafael Palacios	10
Valdeorras, Spain	
Rieslig , Spater-Veit	9
Mosel, Germany	
Chardonnay , Overlook	12
Sonoma, California	

Bottle	
Flirty and Refreshing	
Sauvignon Blanc , Adele Rouze	48
Quincy, France	
Assyrtiko , Domaine Sigalas	60
Santorini, Greece	
Gruner Veltiner (1 Liter)	45
Setzer, Austria	
Chenin Blanc , Domaine Richou	48
Loire, France	
Rioja Blanco , Bodegas Muga	50
Rioja, Spain	
Riesling , Egon Muller, Chateau Bela	50
Slovenia	
Muscat , Botani	45
Malaga, Spain	

Bottle	
Inviting and Charming	
Lugana , Ca DEI Frati	50
Lombardy, Italy	
Gavi , Broglia	50
Piedmont, Italy	
Chablis 1er Cru , Mont de Milieu, Verget	75
Burgundy, France	
Puligny-Montrachet , Phillipe Pacalet	125
Burgundy, France	

Red Wine	
Glass	
Pinot Noir , Erath	13
Oregon	
Nebbiolo , Langhe	10
Italy	
Gamay , Serol	10
Cote Roannaise, France	
Cabernet Franc , Villa Locatelli	11
Friuli, Italy	
Tempranillo Hazana , Vinas Viejas	9
Rioja, Spain	

Bottle	
Cool and Smooth	
Nebbiolo , 'Quadrio', Nino Negri	50
Lombardy, Italy	
Pinot Noir , Faiveley	70
Mercurey, France	
Pinot Noir , Montescano Refugio	52
Casablanca Valley, Chile	
Pinot Noir , Nielson by Byron	50
Santa Barbara, California	

Bottle	
Bold and Beautiful	
Sangiovese , Selvapiana, Riserva	70
Chianti Rufina, Italy	
Tempranillo , Vina Alberdi	50
Rioja, Spain	
Syrah , Anima Negra AN/2	48
Mallorca, Spain	
Malbec , Reunion	48
Mendoza, Argentina	
Cabernet Franc , 'Tuffe' Chateau du Hureau	50
Loire, France	
Cabernet Sauvignon , Fortress	65
Sonoma, California	

Ceviche	
Red Snapper*	14
rocoto sauce, sweet potato, red onion, cilantro, jalapeno, lime juice	
Sea bass*	16
bell peppers, red onion, chili peppers, cilantro, passion fruit, aji amarillo, lime juice	
Tuna*	16
avocado, red onion, scallions, capers, lime leche de tigre, ponzu	
Striped Bass*	16
leche de tigre aji amarillo, avocado, cucumber, red onion, jalapenjo	
Royal Red Shrimp*	16
cucumber, tomato, chili pepper, red onion, cilantro, lime juice, cocktail sauce	
Octopus*	14
leche de tigre, salsa criolla, capers	

Ensalada	
Salads	
Kale	12
roasted romanesco cauliflower, cherry tomato, kalamata olives, pumpkin seeds, queso fresco, olive oil, lemon juice	
Rucula	12
arugula, fresh pear, pumpkin seeds, manchego cheese, lemon vinaigrette	
De Palmitos	14
palm hearts, corn, tomato, avocado, red onion, parsley, scallions, lemon juice, olive oil	

Ask your server for our daily local oyster selection- 2.50 each*

Bocaditos	
Small Plates	
Guacamole	12
jalapeno, red onion, cilantro, lime juice, tomato, sweet potato chips	
Elotes locos	10
grilled corn with smoked spicy aioli, cotija cheese, paprika	
Pimientos	8
shishito peppers, soy sauce, red chimichurri	
Pisto Manchego con Huevo*	12
eggplant, zucchini, summer squash, bell peppers, tomato, quail eggs, manchego cheese	
Wrinkle Potatoes	10
twice cooked potato with green chimichurri, spicy aioli	
Cachapa	9
sweet corn pancake with queso fresco, smoked aioli	
Salmon Tiradito*	15
raw salmon, salsa criolla, ginger infused oil, truffle aioli	
Ostras Fritas	12
boston lettuce, panko fried oysters, lemon aioli	
Calamares Fritos	12
fried calamari, shishito peppers, tomato sauce, spicy aioli	
Camarones	13
sautéed shrimp, tomato sauce, habanero, cilantro, garlic, white wine, toasted bread	
Pulpo a la Plancha	16
grilled octopus, lemon cilantro oil	
Croquetas de Pollo	12
chicken, pork belly, béchamel, spicy aioli	
Anticuchos Pollo	10
smoked marinated chicken skewers, red chimichurri	

Tacos	
Vegetable	11
roasted nopales, tomato, bell peppers, red onions, lime juice, cotija cheese	
Pollo	12
blackened chicken, pineapple salsa, spicy aioli	
Carnitas de Puerco	13
braised pork, red onion, cilantro, avocado, green sauce	
Carne*	13
grilled steak, avocado, salsa criolla, cilantro, truffle aioli	
Pescado	14
baja style battered fish, avocado, lemon aioli, tomato salsa	
Camarones	16
pan seared cajun shrimp, guacamole, watermelon radish	

Platos Fuertes	
Entree	
Pescado a la parrilla*	mkt
grilled whole fish	
Hamburguesa de Salmon*	16
arugula, avocado, tomato jam, lemon aioli, french fries	
Hamburguesa de Carne*	13
beef, salsa criolla, avocado, truffle aioli, french fries	
Arrachera*	20
grilled 8 oz skirt steak, red chimichurri, french fries	
Mixto de Carne*	28
grilled skirt steak, chicken skewers, chorizo, french fries	
Arroz con Mariscos o Vegetales	20/16
rice, fresh seafood or vegetable, chorizo,	

Before placing your order, please inform your server if a person in your party has a food allergy.

*Denotes raw or undercooked product. Massachusetts Law requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.