



Brunch Entrees

Wild Mushroom and Cheese Enchiladas with Pasilla Salsa and 2 Local Organic Eggs	12.5
French Toast with Dried Fruit Compote, Mexican Cinnamon, Local Maple Syrup and Hope Creamery Butter	10.5
Yukon Gold Potato-Chorizo Hash with Poblanos and 2 Fried Organic Eggs	10
Huevos Rancheros with Frijoles Poblanos, Tostadas, Guajillo-Tomato Salsa, Chihuahua Cheese, Nopales, and 2 Fried Organic Eggs	11
Gringo Breakfast- 2 Local Organic Eggs, Housemade Sausage or Compart Family Farms Bacon with Yukon Gold Potatoes and Toast	10.5
Smoked Salmon with Soft Scrambled Eggs, Yukon Gold Potatoes, Nopales, Crema and Red Chile Salsa	11.5
Eggs Benedict with Chipotle Hollandaise, 2 Organic Poached Eggs, Local Smoked Ham, Roasted Poblano, and a House Made English Muffin	12.5
Pumpkin Seed Granola with Yogurt, Ames Farm Honey and Fresh Fruit	6.5

Not Breakfast

Made to Order Guacamole with Corn Tortilla Chips	8.5
Fresh Vegetables for Dipping	4
House Made Chips and 3 Salsas	3
Chorizo Fundido with Warm Flour Tortillas	10.5
Caesar Salad with Chipotle, Hearts of Palm and Queso Cotija	8.5
Add Grilled Amish Chicken Breast 6 or Add Creekstone Farms Natural Skirt Steak 6	
Grilled Amish Chicken Breast with Organic Mixed Greens, Jicama, Radish, Queso Fresco and Tequila-Orange Vinaigrette	12
Organic Roasted Beet Salad with Local Goat Cheese, Wild Arugula, Orange and Peanuts	11
Florida Gulf Shrimp and Alaskan King Crab Cocktail	15

Tortas/Sandwiches- All Served with an Organic Mixed Green Salad

Serrano Ham Torta with Manchego, Avocado and Tomato Escabeche	11.5
Turkey and Bacon Torta with Tomato, Avocado and Arugula	12
Sandwich Cubano with Roasted Pork, Smoked Ham and Swiss Cheese	12.5
Cumin Fried Chicken Torta with Lettuce, Tomato Escabeche, Chipotle Aioli and Avocado Salsa	12
Soft Shell Crab Torta with 2 Soft Shell Crabs, Cucumber, Avocado and Smoked Tomato Aioli	14.5
Grilled Amish Chicken Adobada Torta with Avocado, Black Beans and Queso Panela	12

Housemade Pastries

Mexican Cinnamon Roll with Caramel and Toasted Pecans	5
Cinnamon Crepes with Candied Pecans, Vanilla Bean Ice Cream and Cajeta	7
Tres Leches Cake with Vanilla Bean Cream Fresh Strawberries and Toasted Coconut	7
Churros with Spiced Mexican Chocolate	6.5
Flourless Chocolate Cake with Candied Black Walnuts and Banana Custard	8

Side Dishes

White or Whole Wheat Toast	2
Compart Farms Family Bacon	4
Housemade Breakfast Sausage	3.5
2 Local Organic Eggs	3
Corn/Flour Tortillas	1
Yukon Gold Potato with Roasted Poblano, Onion and Red Bell Peppers	4
Real Local Maple Syrup	2
Organic Refried Black Beans	4
Frijoles Poblanos-Pinto Beans w/Roasted Poblano, Onion and Tomato	4
Housemade English Muffin	2.5

cocina del barrio

dinner

Ceviche

Yellow Tail

with Jicama and Serrano-Orange Mojo 13

Florida Gulf Shrimp and Alaskan King Crab Cocktail

with Avocado, Cucumber and Roasted Tomato Salsa 15

Pink Snapper

with Avocado, Radish and Sour Orange 12

Tacos, Tamales & Enchiladas

Pork Carnitas Taco

with Salsa Verde 4

Ahi Tuna Taco

with Avocado-Tomatillo Salsa and Green Onion 5.5

Fried Mahi-Mahi Taco

with Citrus-Cucumber Pico de Gallo 5

Soft Shell Crab Taco

with Pico de Gallo, Avocado Salsa and Watercress 5

Creekstone Farm Natural Skirt Steak Taco

Al Carbon with Roasted Poblano Rajas 5.5

Wild Mushroom Enchilada

with Queso Chihuahua, Pasilla Salsa and Avocado 6

Amish Chicken Enchilada Al Pastor

with Salsa Verde and Crema 4.5

Red-Chile Braised Pork Tamal

with Salsa Verde 6.5
add Organic Fried Egg 2

Small Plates

Made to Order Guacamole

and Corn Tortilla Chips 8.5
Fresh Vegetables for Dipping 4

Potato Sopes

with Goat Cheese, and Red-Chile Tomatillo Salsa 7.5

Amish Chicken and Black Bean Tostada

with Mango-Habanero Salsa 9

Grilled Flatbread

with Chicken Tinga, Grilled Green Onion and Queso Quesadilla 9

Lobster Empanadas

with Salsa Verde and Avocado-Tomatillo Pico de Gallo 14

Queso Fundido

with Roasted Poblano Peppers and Warm Flour Tortillas 9
Add Chorizo or Wild Mushrooms 3

Creekstone Farm Natural Beef Tenderloin Anticuchos

with Hearts of Palm Salad 14

Seared Scallops

with Cilantro Rice and Tangerine Mojo 15

Fried Jalapeno Peppers

with Queso Oaxaca and Grilled Tomato Salsa 7

Grilled Chorizo Argentino

with Malek Family Farms Fingerling Potatoes and Chimichurri 11.5

Crispy Calamari

with Olives, Cilantro, Queso Cotija and Smoked Tomato Aioli 11

Salad/Soup

Organic Roasted Beet Salad

with Local Goat Cheese, Wild Arugula, Orange and Peanuts 11

Caesar Salad

with Chipotle, Hearts of Palm and Queso Cotija 8.5

Add Grilled Amish Chicken Breast 6
Add Grilled Skirt Steak 6

Grilled Amish Chicken Breast

with Organic Mixed Greens, Cucumber, Radish, Queso Fresco and Tequila-Orange Vinaigrette 12

Fresh Corn Chowder

with Roasted Poblano Peppers and Queso Fresco 7.5

Amish Chicken Tortilla Soup

with Fresh Cheese and Avocado 8.5

Entrees

Creekstone Natural Rib-Eye

with Grilled Onion, Malek Family Farms Fingerling Potatoes and Guajillo Salsa 28

Naked Neck Chicken Al Carbon

with Plantains, Organic Black Beans, Duroc Pork Belly and Roasted Tomato-Habanero Salsa 20

Grilled Mahi Mahi Vereruzano

with Capers, Olives, Tomato and Mussels 25

Diver Scallop

with Chipotle-Mezcal Butter, Razor Clam Tamal, Charred Corn and Spring Onion 25

Iowa Lamb Rack Barbacoa

with Lamb Chorizo, Peruvian Heritage Beans, Grilled Tomato and Tamarind 24

cocina del barrio

lunch

Small Plates

Made to Order Guacamole
and Corn Tortilla Chips 8.5
Fresh Vegetables for Dipping 4

Potato Sopes
with Goat Cheese and Red-Chile
Tomatillo Salsa 7.5

**Florida Gulf Shrimp and Alaskan
King Crab Cocktail**
with Avocado, Cucumber and Roasted
Tomato Salsa 15

Pink Snapper Ceviche
with Avocado, Radish and Sour Orange 12

**Amish Chicken and Black
Bean Tostada**
with Mango-Habanero Salsa 9

Grilled Flatbread
with Chicken Tinga, Grilled Green Onion
and Queso Quesadilla 9

Tacos, Enchiladas & Tamales

Pork Carnitas Taco
with Salsa Verde 4

**Creekstone Farms
Skirt Steak Taco**
Al Carbon with Roasted
Poblano Rajas 5.5

**Amish Chicken
Enchilada Al Pastor**
with Salsa Verde and Crema 4.5

Fried Mahi-Mahi Taco
with Citrus-Cucumber Pico de Gallo 5

Wild Mushroom Enchilada
with Queso Chihuahua, Pasilla Salsa and
Avocado 6

Red-Chile Braised Pork Tamal
with Salsa Verde 6.5
add Organic Fried Egg 2

Salad and Soup

Caesar Salad
with Chipotle, Hearts of Palm and Queso
Cotija 8.5
Add Grilled Amish Chicken Breast 6
Add Creekstone Farms Natural Skirt Steak 6

Grilled Amish Chicken Breast
with Organic Mixed Greens, Cucumber,
Radish, Queso Fresco and Tequila-Orange
Vinaigrette 12

Organic Roasted Beet Salad
with Local Goat Cheese, Wild
Arugula, Orange and Peanuts 11

Fresh Corn Chowder
with Roasted Poblano Peppers
and Queso Fresco 7.5

Amish Chicken Tortilla Soup
with Fresh Cheese and Avocado 8.5

N/A Beverages

Mexican Coca Cola 3
Jarritos Tamarind 2.5
Jarritos Grapefruit 2.5
Jarritos Fruit Punch 2.5
Jarritos Lime 2.5
Jarritos Pineapple 2.5
Buddys Grape Soda 3.5
Fiji Water 5
San Pellegrino 4

Tortas/Sandwiches- All Served with an Organic Mixed Green Salad

Sandwich Cubano
with Roasted Pork, Smoked Ham
and Swiss Cheese 12.5

**Grilled Amish Chicken
Adobada Torta**
with Avocado, Black Beans
and Queso Panela 12

Cumin Fried Chicken Torta
with Lettuce, Tomato Escabeche,
Chipotle Aioli and Avocado Salsa 12

Serrano Ham Torta
with Manchego, Avocado and
Tomato 11.5

Soft Shell Crab Torta
with 2 Soft Shell Crabs, Cucumber,
Avocado and Smoked Tomato Aioli 14.5

Dessert

Tres Leche Cake
with Vanilla Bean Cream,
Fresh Strawberries and Toasted
Coconut 7

Cinnamon Crepes
with Candied Pecans, Vanilla Bean
Ice Cream and Cajeta 7

Churros
with Spiced Mexican
Chocolate 6.5

Flourless Chocolate Cake
with Candied Black Walnuts
and Banana Custard 8

Ice Cream and Cookies
selection changes daily 5