

SMALL PLATES

📍 OCTOPUS AL PASTOR ^S 25

Toasted Pumpkin Seeds, Sesame Seeds, Cilantro, Tomatillos, Pipian Salsa Verde

CHICKEN SATAY 17

Marinated in Chile Guajillo Adobo with Toasted Wasabi Serrano Dipping Sauce

WINGS 19

Korean BBQ **OR** Sweet Chile Sauce

📍 POPCORN SHRIMP ^S 19

Sweet Chile Habanero Aioli, Toasted Sesame Seeds, Yuzu

📍 SHORT RIBS EGG ROLLS ^D 21

Oaxaca, Sakura Cheese Consome Dipping Sauce

SHRIMP TEMPURA TACO ^S 20

Cucumber Pico De Gallo, Flour Tortilla, Dipping Spicy Ponzu Sauce

NY STEAK SINALOA TACO 18

Grilled Thin Sliced Homemade Corn Tortilla, Fresh Guacamole, Chile Serrano Pico de Gallo

EL JEFE ^{D,S} 21

Filet Mignon Roll, Panela Cheese Asparagus, Avocado, Vegetable Tempura, Sesame Oil Eel Sauce

📍 MAC & CHEESE ^D 19

Creamy Elbow Pasta, Jack Cheddar, Manchego, Nutmeg, Breadcrumbs

- Spicy Chipotle Lobster ^{SH} +6

LEGUMBRES ^{N,D} 21

Grilled Asparagus, Rainbow Cauliflower, Creamy Parsnips Puree, Shishito Peppers, Plum Balsamic, Fresh Herb Vinaigrette

BONE MARROW 21

Roasted Bone Marrow, Chile Morita Garlic, Chimichurri Sauce Served with Toasted Baguette

SHRIMP AL AJILLO ^{SH} 25

Pan Seared Jumbo Shrimps in Fresh Garlic, White Wine, Shrimp Bisque, Lime Juice

GUACAMOLE 19

Cilantro Chili Serrano (Classico)

- Korean Toasted Chiles
- Grilled Pineapple Yuzu
- Crispy Pork Belly ^S +4

COLD PLATES

Gyoza Tacos

MAHI MAHI 19

Cured in Lime Juice, Jalapeño, Red Onions, Cucumber, Avocado Mousse

SPICY TUNA ^S 21

Soy Chile Lime Aioli, Toasted Sesame Seeds, Caviar

Ceviche

📍 TIRADITO ^S 20

Red Snapper Filet, Chile Sesame Hot Oil, Ponzu, Ginger, Serrano Chiles

TUNA TARTARE 24

Fresh Ginger, Avocado, Toasted Shallots, Chile Morita Truffle Sauce and Citrus

CEVICHE MIXTO ^D 25

Fresh Tuna, Salmon, Lime, Leche de Tigre, Passion Fruit, Orange Segments, Cilantro Macho

Signature

CRISPY SUSHI RICE MONTADITO ^{S,SH} 25

Black Sesame Seeds, Spicy Creamy Fresh Lobster, Soy Wasabi Sauce, Caviar

📍 SALMON 1942 CARPACCIO 22

Tequila Cured Fresh Salmon Filet, Beets, Watercress, Wasabi Aioli, Citrus Vinaigrette

SIDES - 12

Grilled Asparagus Cilantro Cream Sauce ^D

Sweet Plantains Agave Cinnamon Glaze

Rice and Beans

Truffle Mash Potatoes ^D

(D) Dairy | (N) Nuts | (S) Seeds | (SH) Shellfish

📍 LIGHTHOUSE FAVORITES

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



BIG PLATES

NY STEAK ^D 38

Grilled, Epazote Compound Butter with Crispy Lemon Pepper Fingerling Potatoes

📍 ARROZ CHINO ^{SH} 25

Pan Fried Rice, Lemongrass, Soy Sauce, Carrots, Ginger, Sunny Side Up Eggs, Cilantro Ribeye Steak & Chicken **OR** Shrimp & Scallop ^{SH} +3

ORGANIC CHICKEN ^{N,S} 29

Grilled, Chiles Marinated 1/2 Chicken Over Smoke Mole Negro Oaxaca with Sweet Plantains and Rice

📍 BRANZINO AL CHIPOTLE ^{SH} 36

Pan Seared Branzino Filet, Truffle Garlic Mashed Potatoes, Lobster Butternut Squash Chowder Sauce with Chile

SALMON ^{SH} 38

Pan Baked Wild Salmon Filet, Shrimp Tempura, Sautéed Baby Broccoli, Enoki Mushrooms in Miso Chipotle Morita Broth

LAMB CHOPS ^{N,S} 42

Grilled and Marinated in Chile Ancho Over Green Curry Sauce with Crispy Fingerling Potatoes

📍 TOMAHAWK STEAK ^D 230

32oz Steak with Two Sides of Truffle Mash Potatoes, Grilled Asparagus, Mac and Cheese

BOURBON BURGER ^D 28

Grilled 8 oz. Beef Patty, Bourbon Bacon Jam, Baby Arugula, Fresh Avocado, Oaxaca Cheese with Chile Dusted French Fries

📍 SURF & TURF ^{SH,D} 48

Pan Seared Filet Mignon and Tiger Prawns Marinated in Fresh Herbs, Red Wine Chile Ancho Reduction Sauce with Sweet & Green Plantain Mash