

CANTINA DOS SEGUNDOS

LUNCH
&
DINNER

\$35

ANTOJITOS

POZOLE

pork, white hominy, lettuce, radish, onion, lime, cilantro & oregano

EMPANADAS DE CAMARÓN

pineapple habanero aioli

MANGO GUACAMOLE (V)

avocado, red onions, serrano pepper, cilantro, citrus, plantain chips

ENTRADA

ENCHILADAS (V)

brussels sprouts, seitan, sunchokes, mushrooms, salsa verde
mozzarella & crema

CHICKEN PIPIAN MOLE

sesame sees, peanuts, chilis

GRILLED PORK BELLY TACOS

blood orange chipotle glaze, ahi amarillo aioli

BEBIDAS

LA SAL ROSÉ PALOMA (V)

olmeca altos blanco, grapefruit cordial, rosé, bubbles

LEGGO MY CHURRO (V)

bribon anejo, brandy, spiced agave, vanilla, caramel & bitters

WHISPERING CACTUS MARGARITA

banhez mezcal, prickly pear, jamaica, lime & worm salt