

Cocktails	
Pisco Sour*	12
pisco, egg white, lime juice, simple syrup, bitters	
Cucumber Tonic	11
cucumber vodka, fresh cucumber, tonic, lime	
Puro Passion	13
citron vodka, st-germain, passion fruit pure, cava	
Tom Collins	12
short path gin, fresh sour mix, club soda	
Classic Mojito	13
bacardi limon, club soda, mint, lime, sugar	
Tequila Mule	13
jalapeno tequila, ginger beer, lime juice, jalapeno	

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

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

Bubbles	
Glass	
Saumur Brut Rose , Louis de Grenelle	12
Loire, France	
Cava Brut Reserve , Dibon	10
Barcelona, Spain	

Rose	
Glass	
Syrah, Grenache , L`lostal Came	12
Pays d`Oc, France	

White Wine	
Glass	
Sauvignon Blanc , Petit Bourgeois	11
Loire, France	
Alvarinho , Joao Ramos	10
Minho, Portugal	
Riesling , Spater-Veit	9
Mosel, Germany	
Chardonnay , Landmark	12
Sonoma, California	

Bottle	
Flirty and Refreshing	
Sauvignon Blanc , Adele Rouze	48
Quincy, France	
Gruner Veltiner (1 Liter)	45
Setzer, Austria	
Chenin Blanc , Domaine Richou	52
Loire, France	
Rioja Blanco , Bodegas Muga	54
Rioja, Spain	
Muscat , Botani	48
Malaga, Spain	

Inviting and Charming	
Lugana , Ca DEI Frati	55
Lombardy, Italy	
Gavi , Broglia	52
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	11
Italy	
Malbec , La Linda	9
Mendoza, Argentina	
Tempranillo Hazana , Vinas Viejas	10
Rioja, Spain	

Bottle	
Cool and Smooth	
Nebbiolo , 'Quadrio', Nino Negri	50
Lombardy, Italy	
Pinot Noir , Faiveley	70
Mercurey, France	
Pinot Noir , Montescano Refugio	55
Casablanca Valley, Chile	
Pinot Noir , Nielson by Byron	52
Santa Barbara, California	

Bold and Beautiful	
Sangiovese , Selvapiana, Riserva	70
Chianti Rufina, Italy	
Tempranillo , Vina Alberdi	55
Rioja, Spain	
Syrah , Anima Negra AN/2	50
Mallorca, Spain	
Malbec , Reunion	48
Mendoza, Argentina	
Cabernet Franc , 'Tuffe' Chateau du Hureau	52
Loire, France	
Cabernet Sauvignon , Fortress	65
Sonoma, California	

Ceviche

Red Snapper*	16
pineapple guava sauce, cucumber, red onion, jalapeno, cilantro, lime juice	
Sea bass*	16
bell peppers, red onion, chili peppers, cilantro, passion fruit, aji amarillo, lime juice	
Tuna Nikkei*	18
avocado, red onion, cilantro, capers, jalapeno, lime juice	
Royal Red Shrimp*	16
cucumber, tomato, chili pepper, red onion, cilantro, lime juice, cocktail sauce	
Octopus*	16
leche de tigre, clamato, avocado, cucumber, red onion, cilantro	
Mixto*	22
red snapper, octopus, shrimp, rocoto sauce, avocado, red onion	

Ensalada

Salads

Kale	12
cherry tomato, kalamata olives, red onion, queso fresco, olive oil, lemon juice	
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~ 2.75 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	9
shishito peppers, red chimichurri, ponzo	
Pisto Manchego con Huevo*	12
eggplant, zucchini, summer squash, bell peppers, tomato, quail eggs, manchego cheese	
Coles de Bruselas	12
roasted Brussel sprouts, jalapeno, agave	
Patatas Bravas	10
twice cooked potato with green chimichurri, spicy aioli	
Cachapa	11
sweet corn pancake with queso fresco, smoked aioli	
Mejillos con Coco	14
mussels, lemon, cilantro, coconut milk, thai paste	
Calamares Fritos	13
fried calamari, shishito peppers, tomato sauce, spicy aioli	
Camarones	14
sautéed shrimp, tomato sauce, habanero, cilantro, garlic, white wine, toasted bread	
Pulpo a la Plancha	16
grilled octopus, lemon cilantro oil	
Costillas de Cerdo	15
braised pork ribs, bbq guava sauce, red chimichuri	
Anticuchos Pollo	10
smoked marinated chicken skewers, red chimichurri	

Tacos

Vegetables	12
roasted seasonal vegetables, green sauce, queso fresco	
Pollo	14
blackened chicken, pineapple salsa, spicy aioli	
Carnitas de Puerco	14
braised pork, red onion, cilantro, avocado, green sauce	
Carne*	15
grilled steak, avocado, salsa, cilantro, jalapeno	
Lengua	15
braised beef tong, avocado, red onion, green salsa,	
Pescado	15
baja style battered fish, avocado, spicy aioli, tomato salsa	
Camarones	17
pan seared cajun shrimp, guacamole, watermelon radish	
Platos Fuertes	
Entree	
Paella	34
rice, sofrito, fresh seafood, chorizo, saffron, red pepper, sweet peas	
Pescado a la parrilla*	mkt
grilled whole fish	
Hamburguesa de Carne*	13
beef, salsa criolla, arugula, avocado, french fries, spicy aioli	
Carne Asada*	26
grilled 8 oz skirt steak, green sause, shishito peppers, salsa criolla, tortillas	

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.