

# ALL DAY

# ALTO BUJO

RESTAURANT & BAR

executive chef

BRYANT KRYCK

sous chef

RUÁN Ó CINNSEALA

## NUESTROS AMIGOS

THREE SISTERS NIXTAMAL  
NICKY USA  
GILDED GREENS  
PROVVISTA  
NEWMAN'S SEAFOOD

**V** vegetarian  
**GF** gluten free  
**VG** vegan  
**T** contains tree nuts  
**CVG** can be vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## STARTERS & SIDES

CEVICHE CLASICO \*MKT **GF**

GUACAMOLE 5 / 10 **VG / GF / T**

CHIPS AND SALSA DUO 4/8 **VG / GF**

ELOTES 6 **V / GF**

REFRIED BLACK BEANS 3/5 **CVG / GF**

SEASONAL VEGETABLES 5 **VG / GF**

RICE 3/5 **VG / GF**

white, nayarit or verde

CHILI CHEESE FRIES 12

brisket chili, queso Oaxaca, green onions, crema, cilantro, radish

## TACOS

SMOKED BRISKET 5 **GF**

caramelized onion puree, escabeche aioli, queso Oaxaca and cilantro

COCHINITA PIBIL 5 **GF**

pork carnitas, pickled onion, salsa verde and cilantro

MUSHROOM CONSERVA 5 **CVG / GF**

seasonal mushrooms, red onion, fresh lime juice, queso Oaxaca and cilantro

## PLATOS

COCHINITA PIBIL 14 **GF**

Yucatan style pork, pickled onions, habenero lime slaw, refried black beans, basmati rice and corn tortillas

ENCHILADAS VERDES 14 **CVG / GF / T**

2 refried black beans, salsa verde, corn, queso Oaxaca and crema choice of pork carnitas, chicken tinga or +2 seasonal mushrooms

GUACAMOLE RICE BOWL 14 **CVG / GF**

almbasmati rice, refried black beans, tomatoes, pickled onions, charred corn, queso Oaxaca and crema and cilantro choice of pork carnitas, chicken tinga or +2 seasonal mushrooms

SMOKED BRISKET BURRITO 15

flour tortilla filled with slow cooked brisket, caramelized onion puree pico de gallo and guacamole, served with refried black beans

ENTOMATADAS (3) 13 **V / GF**

cheese stuffed corn tortillas, tomato salsa, crema, queso Oaxaca, watermelon radish, rice, beans and cilantro

SMOKED CHICKEN QUESADILLA 14

flour tortilla, queso Oaxaca, smoked chicken thigh, caramelized onions, bell peppers and pico de gallo served with black beans, guacamole and salsa roja

MOLE AMARILLO 21 **VG / GF / T**

citrus forward mole Amarillo with hints of chiles served with basmati rice, tomato salad, pickled onions, corn tortillas and choice of grilled chicken breast **GF**, black bean fritters **VG / GF** seasonal vegetables **VG / GF**

## ENSALADAS

add grilled chicken breast +5 **GF**

add black bean fritters +5 **VG / GF**

TACO WEDGE SALAD 12 **V / GF / CVG**

romaine, charred corn, tomatoes, queso Oaxaca, pickled onions, tortilla strips, black beans and cilantro

dressing choices: chipotle caesar **V / GF**

mango agave vinaigrette **VG / GF**

cilantro honey lime **V / GF**

STRAWBERRY ARUGULA SALAD

6 / 12 **VG / GF / T**

almonds, poppy seeds, green onions, mango agave vinaigrette

## SOPA

CHILE CON CARNE 7/12 **GF**

smoked brisket, ground beef, Mexican chiles, red onion, queso Oaxaca, crema and micro cilantro

POBLANO SOUP 6/10 **GF/V/T/CVG**

poblano chiles, almond milk, crema, sesame seeds and guajillo dust