

DINNER

ALTO BWJO 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

CEVICHE CLASSICO* MKT **GF**

GUACAMOLE 5/10 **VG / GF / T**
salsa macha, micro cilantro and chips

ELOTES 6 **V / GF**
escabeche aioli and queso Oaxaca

MAYAN SIKIL PAK 6/12 **VG / GF / T**
chilled pepita dip, watermelon radish, jicama, spiced cherry puree, micro greens and chips

CHIPS AND SALSA DUO 4/8 **VG / GF**
salsa verde, salsa roja and chips

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

TACO

MUSHROOM CONSERVA 6 **V / CVG / GF**
seasonal mushrooms, red onion, fresh lime juice, queso Oaxaca and micro cilantro

PLATOS

COCHINITA PIBIL 14 **GF**
Yucatan style pork, pickled onions, habanero lime slaw, refried black beans, basmati rice and corn tortillas

ENCHILADAS VERDES 14 **CVG / GF / T**
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**
basmati rice, refried black beans, tomatoes, pickled onions, charred corn, queso Oaxaca, 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

SALMON AL POBLANO 25 **GF / T**
pan seared seasonal salmon, poblano grits, squash conserva and trout roe

CHILE RELLENO EN NOGADA 18 **V / GF / T / CVG**
poblano chile stuffed with brussels sprouts, kobucha, kale, carrots, crispy shallots and pepitas and topped with hazelnut cream sauce and pomegranates
CVG substitute pumpkin mole

FIESTA DE MOLE 26

VG / GF / T

rich dark mole with pumpkin and hints of chiles served with rice, tomato salad, pickled onions, tortillas and choice of protein:

grilled chicken breast **GF**
flat iron steak **GF**
black bean fritters **VG/GF**
seasonal vegetables **VG/GF**

ENSALADAS

dressing choices: chipotle caesar **V / GF**
mango agave vinaigrette **VG / GF**
cilantro honey lime **V / GF**

add grilled chicken breast +5 **GF**
3 black bean fritters +7 **VG / GF**

TACO WEDGE SALAD 12 **V / GF / CVG**
grilled romaine, charred corn, tomatoes, queso Oaxaca, pickled onions, tortilla strips, black beans and cilantro

KALE SALAD 6 / 12 **VG / GF / T**
mixed greens, pepitas, dried cherries, toasted hazelnuts and squash conserva