

NÓMADA

BRUNCH

PLATES

MACHACA – SLOW-BRAISED BEEF \$24

shredded beef • easy eggs • bell peppers
• served with beans

CAJETA PANCAKES \$19

fluffy buttermilk pancakes • cajeta syrup
seasonal berries • shaved mexican chocolate

HUEVOS AHOGADOS – OVEN-BAKED EGGS \$21

3 pasture-raised eggs • salsa de tomate
queso fresco • rice

CARNE ASADA CON HUEVOS \$34

marinated flank steak • peppers • charred
green onions • salsa negra • guacamole • beans
• easy eggs

BIRRIA BOWL \$28

chile-braised beef • cilantro • onions • salsa
macha • pickled onions • beans

PULPO HASH \$25

crispy octopus • potatoes • onions
peppers • chili ancho hollandaise

CHORIZO CON HUEVO FRITTATA \$22

eggs • chorizo • papas • queso fresco

SOPAS

POZOLE \$12/cup • \$19/bowl

pork • chile broth • hominy • onions
oregano • cabbage • bolillo

SOPA DE DIA \$9/cup

chef's seasonal soup

CHILAQUILES

Served with two eggs & choice of rice or beans

Choice of – salsa roja • mole • suizas

Add – chorizo **23** • chicken **23** • carnitas **24** • birria **25**

TACOS

Add rice or beans \$4

BAJA FISH TACOS \$7

fried local catch • cilantro slaw • pico de gallo
citrus crema

QUESA BIRRIA \$8

chile braised beef • cilantro + onions
consommé • cheese

PRIME CARNE ASADA \$9

grilled flank steak • morita tomatillo salsa
guacamole • cilantro + onions

CARNITAS \$7

braised pork • guacamole • salsa verde
pickled onions • cilantro

PULPO \$9

charred pulpo • crispy papas • macha aioli
charred citrus pico

POLLO DORADITO \$6

shredded chicken • lettuce • crema • spiced
tomato sauce • smoked cotija cheese

PAN DULCE

CHEF'S DAILY SELECTION \$5

mexican sweet bread

SIDES

eggs \$5 • bacon (3) \$5 • papas \$5

papas con chorizo \$8 • fruits \$6

beans \$4 • rice \$4 • queso fresco \$5



NÓMADA

PARA LE MESA

FRESH BAKED BOLILLOS \$7

wood-fired jalapeño honey butter

GUACAMOLE \$14

fresh avocado • lime juice • cilantro

ANTOJITOS

BIRRIA CHIMICHANGA BITES \$16

chile braised beef • flour tortilla
salsa macha aioli • consomé

ELOTE \$12

roasted corn ribs • smoked cotija
chile lime aioli

DUCK MOLE TACO TRIO \$22

duckconfit • mole negro • pickled onion • duckskin
chicharron • smoked cotija • micro cilantro

WOODFIRE OYSTERS \$27

baked oyster • hoja santa
smoked cotija cheese

CHARRED PULPO \$23

grilled pulpo • papas + chorizo
red pepper coulis • cilantro pistou

QUESO FUNDIDO \$14

artisan cheese blend • rajas • mexican squash • corn
add chorizo +3

OVEN BAKED PRAWNS AL MOJO DEAJO \$25

pacific prawns • garlic butter sauce •
grilled bolillos

BAKED HUARACHE \$19

corn masa • refried beans • chorizo oaxaca cheese •
avocado • lettuce tomato • pickled onions

SALADS

CAESAR SALAD \$16

romaine hearts • grana padano cheese
classic caesar dressing • croutons

HUERTA HOUSE SALAD \$15

local greens • cherry tomatoes • cucumbers • toasted
pepitas • radishes • vinaigrette

ENSALADA DE FRUTA \$13

fresh-cut fruit • chamoy vinaigrette
shaved coconut

PROTEINS

pollo asado \$8 • shrimp \$9
steak \$10 • seasonal fish \$12

CRUDO

OYSTERS • DAILY SELECTION

6 for \$19 | 12 for \$36

charred chile mignonette • chile de arbol
cocktail sauce e •

PACIFIC CHILLED PRAWNS \$25

garlic prawns • chile de arbol cocktail sauce
citrus aioli

CEVICHES • SHRIMP • FISH \$21

shrimp • fish • citrus-marinated seafood
tomato • cucumber • onions • cilantro • chile
avocado • aioli • tostadas

COCTEL • SHRIMP OR CAMPECHANA \$21

seafood broth • pico de gallo • cucumber
tostadas + crackers

CHOCOLATE CLAMS \$19

chopped clams • passion fruit
vinaigrette • chile oil

AHI TOSTADA \$21

avocado • aioli • sesame seeds
salsa tamarindo

SHRIMP AGUA CHILE • PASSION FRUIT \$21

chile citrus-cured seafood • cucumber • red onion
avocado • tostadas

SEAFOOD PLATTER

RAW BAR CHEF SELECTION \$59

oyster • chocolate clams • ceviche
pulpo • prawns • aguachiles

For groups of six or more, a 20% gratuity is included.

Credit card payments are subject to a 3% surcharge. No surcharge
for debit or cash.



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.