

raw & chilled

local oysters of the day* 6 pieces ~ 22 | 12 pieces ~ 44
mango and passion fruit mignonette | blood mary cocktail sauce

montauk fluke ceviche* ~ 22
passion fruit leche de tigre | yuzu gel | avocado saffron puffed rice crisp | pickled onions | micro cilantro

yellowtail aguachile* ~ 24
aguachile verde | sliced radish | avocado mousse | burnt scallion oil

herb guacamole ~ 19
made to order | serrano chili | cilantro | crispy tortilla ** medium or hot

yucatan ribs ~ 23
mango habanero sauce | pickled purple cabbage | scallion

crab tostada ~ 25
marinated crab | yuzu mango | crushed avocado | crispy ginger

warm corn esquites ~ 18
sweet corn | smoked lime mayo | chili piquin

wild mushroom quesadilla ~ 19
queso oaxaca | cilantro lime sour cream

duck confit sopes ~ 24
duck fat refried beans | salsa verde | sauteed greens

not tacos

salads

chipotle caesar salad ~ 16
little gem lettuce | croutons | charred lemon | chipotle dressing

market salad ~ 18
mango | peppers | onions | shaved vegetables | cucumber | tomato | cilantro lime vinaigrette

watermelon salad ~ 20
soft herbs | bulgarian feta | pickled onions | petite greens | citrus vinaigrette

taco salad ~ 22
iceberg lettuce | roasted corn | black beans | onions | tomatoes | radishes | spiced tortilla chips | smoked cheddar | yuzu avocado ranch

crash bowl

steamed brown or white cilantro lime rice | black bean or pinto beans | crema | queso chihuahua
choice protein: mushroom 19 | cauliflower 20 | galbi marinated short ribs 25 | ancho spiced chicken 21

not traditional tacos

two per order

smoked mushroom carnitas ~ adobo sauce | avocado salsa verde ~ 16

cauliflower al pastor ~ charred pineapple & mole verde ~ 17

birria ~ house broth | queso oaxaca | cilantro | onions | lime ~ 20

galbi marinated short ribs ~ house daikon kimchee ~ 23

tempura fish ~ corn & daikon slaw | pickled red onions | chipotle mayo | queso fresco ~ 24

ancho spiced chicken ~ salsa rojo | grilled cabbage | avocado cream ~ 18

crispy berkshire pork belly ~ hoisin | cucumber | daikon radish | cilantro | chicharron ~ 22

entrees

5pm available

roasted cauliflower ~ 26
mole blanco | charred onion + black garlic purée
served with cilantro/coriander rice +beans

apple cider glazed heritage chicken ~ 32
mole verde | spring vegetables

charred spanish octopus ~ 28
papas bravas | romesco | pickled pineapple | salsa verde

orka king salmon* ~ 38
leek cream | chive oil | pan roasted morels | ramp tops

14 oz dry aged ny strip* ~ 54
ancho coffee rub | bone marrow salsa macha | herb papas

el bandito
mezcal, passion fruit lime,
spicy syrup
-20

plata o plomo
vodka, watermelon juice,
lime, mint infused syrup
-19

tulum
tequila reposado, cointrau,
orgeat, lime, agave
-19

pitaya margarita
tequila, dragon fruit puree,
lime, agave
-20

coconut mezcalita
mezcal, coconut, pineapple
juice, agave, lime
-21

tequila
regalal | pitcher

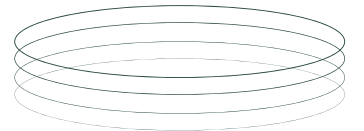
classic 16 | 70

passion fruit 18 | 80

watermelon 18 | 80
spicy

mezcal

mango 19 | 90



cocktails
margaritas

CRASH CARTON

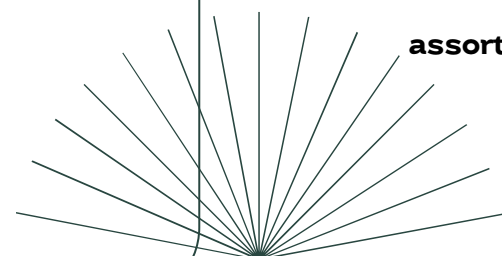
sweets

13

tres leches cake
sponge cake soaked in three milks
caramel sauce | whipped cream | coconut

chocolate + coffee mousse
coconut crumb | passion fruit gele
vanilla touille

assorted gelato's



wines btg

sparkling

figo prosecco doc veneto 14/70

white

vigneti delle dolomiti pinot grigio 'dipinti' 14/70

aveleda vinho verde 'fonte' 13/65

marine dubard 'couer de mont' sauvignon blanc france 14/70

routestock chardonnay cameros 16/80

rose'

chateau minuty 'm' 15/75

red

bonanza 'caymus' cabenet napa valley 16/80

dusoil pinot noir lodi california 14/70

familia torres crianza 'altos ibericos' 15/75

tolaini 'al passo' tuscany 18/90

bubbles

moët & chandon 'imperial' brut epemay 120

ruinart 'blanc de blancs' brut reims 170

dom pérignon epemay 400

la gioiosa prosecco rose' 56

ruinart brut rose' reims 180

rosé

château d'esclans 'whispering angel' provence 70

château peyrassol, côtes de provence rosé 95

white

italy

la scolca 'gavi de gavi' cortese piemonte 90

terlato, colli orientali del friuli pinot grigio 70

antinori 'cervaro della sala' chardonnay umbria 125

antinori vermentino 60

france

domaine des coltabards, sancerre 2019 70

saint-roman 'sous le chateau' chardonnay 2019 95

chateau carbonnieaux pessac-leognan semillion sauvignon 105

europe

morgadio, rias baixas albariño 2020 55

santo wines, santorini assyrtiko 2020 68

usa

honig vineyard, sauvignon blanc napa valley 2020 65

hermann j. wiemer, riesling dry grown seneca lake ny 2020 55

far niente, chardonnay napa valley 2019 140

red

italy

col dei venti, barbaresco túfoblu 2017 85

franco serra, barolo 2016 95

castello di ama chianti classico 70

val di suga brunello 2016 120

tignanello 215

sassicaia 415

france

château senejac, haut-médoc 2015 70

famille roux, beane montee rougue, burgundy 75

domaine jacques cacheux & fils, vosne-romanée les raviolles 2017 215

spain chile argentina

baron de ley, rioja gran reserva 2014 75

santa carolina, reserva de familia cabernet sauvignon 2018 65

bodegas escorihuela gascón, mendoza malbec 1884 2020 75

usa

elk cove vineyards, pinot noir willamette valley 2020 80

belle glos las altura 95

faust cabernet sauvignon napa valley 2018 105

caymus vineyards, cabernet sauvignon napa 2019 180

beers

Corona 9

Corona Light 9

Presidente 10

Pacifico 10

Dogfish Ipa 10

Mtk Wave Chaser 9

Mtk Summer Ale 9

