

APPETIZERS

Guacamole (vg)

Hass avocado, tomato, onion, cilantro, lime, heirloom corn chips 19

Guacasabi (vg)

Hass avocado, wasabi, onion, cilantro, lime, wonton chips 20

Crudite (vg)

Jicama, cucumber, carrot, celery, radish, Hernando's ranch 16

Ceviche de Pescado

Snapper, lime, serrano chili, cilantro, cucumber, tomato, aji amarillo, avocado, plantain chips 28

Ceviche de Camaron

Shrimp, lime, serrano chili, cilantro, cucumber, tomato, jalapeño crema, avocado, heirloom corn tostadas 29

Ceviche de Pulpo

Octopus, lime, habanero chile, cilantro, cucumber, roasted tomato, red onions, avocado, soy, wonton chips 32

Ceviche Trio

Ceviche de pescado, ceviche de camaron, ceviche de pulpo, plantain chips, heirloom corn chips, wonton chips 75

Hamachi Sashimi

Hamachi sashimi, soy honey vinaigrette, pickled fresno chile 34

Wagyu Beef Tartare Pequeñitos

Capers, cornichon, horseradish, quail egg yolk, heirloom corn tortillas 22

Tuna Tartare Pequeñitos

Yuzu, guacasabi, dashi soy, wontons 26

Crispy Rock Shrimp Pequeñitos

Wasabi purée, chipotle crema 26

Queso Fundido al Fuego Add Mexican Chorizo +5

Wild mushrooms, Oaxacan and Chihuahua cheese, flamed with tequila & rum 20

Gambas al Ajillo

Shrimp, cherry tomatoes, white wine, lemon, garlic, grilled bread 32

Pan Roasted Pulpo

Spanish octopus, forbidden rice salad, orange, calamansi vinaigrette 32

Crispy Cauliflower (vg)

Hernando's ranch 23

Corn Empanadas

Handmade roasted corn picadillo pastries, cotija, banana-habanero ketchup, mango slaw 18

Chicken Empanadas

Handmade chicken picadillo pastries, banana habanero ketchup, mango slaw 19

Shrimp Empanadas

Handmade shrimp pastries, cilantro, chipotle, onions, tomato, oaxaca and mozzarella cheese, jalapeño crema 20

Wagyu Beef Flautas

Wagyu beef, potato, onion, garlic, tomato, cheese, tomatillo avocado salsa 19

Crispy Potato Taquitos

Purple Peruvian potato, Oaxacan cheese, mushroom, red cabbage slaw, avocado habanero mint sauce 17

Chicken Tortilla Soup

Poached chicken, roasted tomato, onion, garlic, chile California, tortilla, avocado, panela cheese, cilantro, red onion 22

Caviar a la Hideaway

1 oz Golden Osetra, crispy potato, plantain, lotus and taro chips, crème fraiche, Ajitazo, chives, avocado mousse, grated egg 175

SALADS

Tableside Caesar Salad

Romaine lettuce, shaved parmesan, white anchovies, sourdough croutons, egg yolk, roasted garlic, tabasco, olive oil 24

Hernando's Chop Salad (vg)

Iceberg, romaine, black beans, corn, avocado, tomato, jicama, pomegranate, crispy tortilla, house vinaigrette 12/28

Roasted Vegetable & Kale Salad

Roasted yellow squash, zucchini, golden beets, curly kale, toasted pepitas, ricotta salata, charred tomato chipotle vinaigrette 12/24

Heirloom Tomato Salad

Heirloom tomato, cucumber, red onion, jicama, radish, mint, cilantro, arugula, chile de arbol honey dressing 12/24

Lobster Avocado Salad

Mixed greens, avocado, cucumber, cherry tomatoes, radish, ancho chile vinaigrette 49



ENTRÉES

Carnitas

Salsa negra, mango slaw 39

Duck Carnitas

Two confit duck legs, orange marmalade, ginger sofrito 52

Short Ribs

Barbacoa sauce, pickled onion 49

Prime New York 12 oz

Chimichurri, oven roasted garlic 46

Filet Mignon 6 oz or 8 oz

Chipotle bearnaise, oven roasted garlic 44 / 56

14 oz Bone-In Prime Ribeye

Molcajete sauce, grilled red onions, oven roasted garlic 65

Grilled Lamb Chops

Peach mole, grilled seasonal fruit, pickled onions 56

Australian Wagyu Ribeye 12 oz

Black garlic purée, oven roasted garlic, arugula salad 85

A5 Kagoshima Filet 8 oz

Black garlic purée, oven roasted garlic 195

Pescado Zarandeado

Branzino, salsa verde, salsa roja, charred lemon 60

Atlantic Salmon

Mango-papaya relish 38

Pan Roasted Chilean Seabass

Mango papaya salsita, chile piquin glaze 59

Crispy Besugo

Whole sea bream, mango slaw, chipotle aioli 75

Lobster Tempura

Maine lobster, chipotle aioli, lettuce cups, cherry tomato pico, jicama slaw 72

Mar y Tierra

Rib Eye & lobster tail, lettuce, avocado, cherry tomato pico, jicama slaw, jalapeño cilantro crema 92

Pan Roasted Chicken Breast 10 oz

Beurre blanc 39

Chile Relleno

Oaxacan & Chihuahua cheese, potatoes, corn, salsa roja 28

Vegan Mushroom Enchilada (vg)

Wild mushrooms, heirloom corn tortillas, creamy poblano sauce 28

BAJA TABLITA

150

Choice of Two:

10 oz Ribeye, Carnitas, 1/2 dz Shrimp,
Grilled Chicken Breast

ADD ON

*8 oz Lobster Tail +\$38

Served with arroz, frijoles, guacamole, salsa fresca, jalapeños, chiles toreados, rajas, cipollinis, heirloom corn & flour tortillas

TABLESIDE

36h Brisket Birria

Birria consommé 47

Maine Lobster

2 lb, butter & charred lemon MP

New York Wagyu

16 oz, Chimichurri 160

Tomahawk Steak

32 oz, Chimichurri 185

SIDES

Baja Fries

Hernando's seasoning salt, chipotle aioli 12

Truffle Baja Fries

Shaved black truffles, garlic aioli 26

Papas Bravas

Roasted fingerlings, chile butter, black garlic crema 12

Esquites

Tajín lime butter, smoked cotija cheese 14

Cilantro Lime Rice

Cilantro, lime, butter 9

Frijoles de la Olla (vg)

Oaxacan Chatino black beans, oven-dried tomato 9

Three Cheese Chorizo Mac & Cheese

Oaxacan, Chihuahua, smoked Gouda, Spanish chorizo 15

Roasted Brussel Sprouts

Smoked cotija cheese, pomegranate, honey vinegar gastrique 15

Broccolini (vg)

Pan roasted, garlic chile de arbol 15

Roasted Cipollini Onions

Thyme, garlic, butter, beef jus 12

Grilled Asparagus

Bacon crumble, lemon vinaigrette 15

Roasted Wild Mushrooms

Chile guajillo sauce, sesame butter 16