

HAPPY HOUR

HOUSE XA SIGNATURE TEQUILA BLEND 15

CLASSIC MARGARITA 12

MODELO ON DRAFT 7

HOUSE RED OR WHITE WINE BY THE GLASS 8

STEAK NACHOS 17 *nuts*

achiote steak*, serrano queso blanco, salsa macha,
fajita peppers, peruvian spiced chips

CHICKEN QUESADILLA 14

yucatan chicken, mozzarella + cotija blend, elotes,
cilantro crema

– substitute shrimp +2

HARVEST CHICKEN SALAD 14

yucatan chicken, jicama, tuscan kale + baby gem lettuce,
mango, toasted pepitas, cilantro crema, avocado,
agave-lime vinaigrette

AHI POKE 13 *nuts*

raw ahi tuna*, guacamole, salsa macha, peruvian spiced
tostadas

CRISPY CALAMARI 13

tempura-battered blue corn masa calamari, guajillo-buffalo
sauce, fritto misto vegetables, chipotle aioli

STEAK BITES 18

achiote steak*, mushroom medley, brie cheese,
serrano-alfredo sauce, herb-crusted mini-baguette

TEMPURA CAULIFLOWER 12

house bbq salt, chipotle aioli

STREET TACOS

3 each, served on corn tortillas dipped in short rib jus
+ toasted to order

STEAK 14

achiote steak*, latin slaw, cotija, micro herbs

CRISPY SHRIMP 14

tempura shrimp, cilantro crema slaw, avocado

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food allergies and/or dietary distinctions, please inform us immediately as not all ingredients are listed. Our operation has shared preparation and cooking areas and designated allergen-free areas do not exist.

A 20% automatic gratuity will be added for parties of 6 or more.

A 2% surcharge will be added to your bill to help cover rising costs.

This is not a tip or gratuity.

9/21/23