Pescado a la Parilla $24
Open Blue Cobia loin, al pastor marinade, sweet corn puree, salsa macha, green onion, candied pepitas

Crossing the Bridge $24.88
Wheat noodles, pork, head on shrimp, enoki mushrooms, shiitake mushrooms, superior stock

Pato con Mole Coloradito $21
Seared duck covered with mole coloradito, sesame seeds, served with fresh corn tortillas

FEATURED DESSERT
Flan de Calabaza $14
Traditional Mexican style flan, Marias cookie ice cream, cookie crumbles, orange and grapefruit segments, hibiscus reduction, finished with orange zest and fresh mint

FEATURED COCKTAILS
Cempasuchil’s Lover $18
Marigold infused Sombra mezcal, mole, mole bitters, shaved chocolate

At The Altar $20
Don Julio reposado tequila, strawberry infused Aperol, crème de cacao, lemon, orgeat, Gruet Rosé

Don Julio Flight $18
Tasting of Blanco, Reposado, and Añejo tequilas

This year’s Day of the Dead celebration is dedicated to:

Eileen Yin-Fei Lo
May 4, 1937 - November 13, 2022

Vicente Fernández
February 17, 1940 - December 12, 2021
Eileen Yin-Fei Lo, born on May 4, 1937, in Guangzhou, China, was a culinary luminary celebrated for her profound expertise and passion for Chinese cuisine. She played a pivotal role in introducing and promoting Chinese food in the western world, leaving behind a remarkable collection of 11 cookbooks. Eileen passed away on November 13, 2022, but her influence continues to thrive and inspire generations of culinary enthusiasts.

Vicente Fernández, born in Huentitán El Alto, Jalisco, Mexico, February 17, 1940, rose from humble beginnings to become a legendary figure in the world of Mexican music. Starting with a guitar at the age of eight, he honed his folkloric music skills and performed in local venues. His big break came in the 1960s when he moved to Mexico City where he gained fame as a ranchera singer and actor. Vicente Fernández’s unparalleled contributions to mariachi music have made him an enduring icon in the world of Regional Mexican music.