**DINNER MENU**

**salsa & guacamole**
served with organic white corn tortilla chips

**wood-fired salsa** | roasted farm tomato | spring onion | serrano chile
**dxt traditional** | avocado | cilantro | jalapeño | tomato
**pineapple chipotle** | avocado | smoked chile | agave | lime
**poblano pepita** | avocado | roasted pumpkin seed | pepita oil | aged cheese
**guacamole flight con salsa** | wood-fired tomato | salsa | dxt traditional | poblano pepita | pineapple chipotle | guacamole

**ceviche & crudo**
**shrimp & white fish ceviche** | yuzu | tomato | serrano | cucumber | pineapple
**albacore aguachile** | cucumber | mint | jicama | serrano chile
**hawaiian ahi crudo** | coconut kefir lime broth | jicama | chile oil | cilantro | dill
**ceviche flight** | a tasting of the above dishes

**ensalada**
**garden greens** | baby romaine | manchego | spring onion | radish | dill
**dxt caesar**

**baja street tostadas**
**elote** | sweet corn | aged cheese | chile flake | jalapeño | garlic mayo
**ahi tuna** | avocado | aged cheese | fresh herbs

**platos pequeños**
**market fish vera cruz** | tomato | pineapple | olive | herb vinaigrette
**sirloin** | aschbrenner acres vegetables | baja chimichurri | basil
**baja hot wings** | tamarind mole | blood orange | cilantro
**spanish octopus** | house chorizo | celery salad | castelvetrano olive | grape tomato
**slow cooked salmon** | tangerine & thai basil salad | coconut & celeriac puree
**bomba chicken** | mary's organic half chicken | sugar snap pea salad | blood orange vinaigrette | fresno chile
**farmer's vegetables** | chef's selection of aschbrenner acres vegetables
**duroc pork belly** | farmers lettuce & herbs | sternly farms tangerine mustard | mole yuzu sauce

**baja street tacos**
**three tacos per order**
**spicy mole** | sweet potato | guacamole | queso fresco | cilantro
**carnitas** | duroc pork | chipotle pineapple | pickled onion | aged cheese
**market fish** | guacamole | coriander-sesame | mustard aioli | pickled onion | kaffir salt
**barbacoa** | beef cheek | dill | charred chile
**cuatro tacos** | one of each taco | carnitas | market fish | sweet potato mole | barbacoa

**sides**
**spicy mole sweet potatoes** | chimichurri | pickled onions
**snap peas** | lemon | fresno chile
**rice & beans** | turmeric | canela cinnamon

**dulce**
**tequila flan** | añejo caramel | manchego
**dxt churros** | canela sugar | pistachio | smoked chocolate

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20% gratuity is automatically added to parties of 6 or more
we are only able to split checks/payments a maximum of 3 separate ways
we use organic, local, and sustainably sourced ingredients whenever possible

consumer raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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dinner menu 11.1