



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 kaffir lime broth | jicama | chile oil | cilantro | dill

ceviche flight | a tasting of the above dishes

ensalada

garden greens | baja chili vinaigrette | aged cheese | pepitas

dxt caesar | baby romaine | manchego | spring onion | radish | dill

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 | castelvetro 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 | stehly 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

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

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