

CASCABEL

APPETIZERS

GUACAMOLE classic 12 smoked bacon 13

SHRIMP AGUACHILE 17
citrus | serrano | cucumber | avocado | red onion
(add lobster +14)

HAMACHI CEVICHE 19
tangerine + pineapple jus | cucumber | avocado | radish
(add lobster +14)

LOBSTER TACOS (2 per order) 17
chilled Maine lobster | dill | citrus | black roe |
tomato | crème fraiche | avocado | crispy corn tortillas

MARKET GREENS SALAD 16
radish | avocado | red onion | cucumber | citrus dressing
(add shrimp +10)

KALE + BEET SALAD 18
roasted beets | market greens | red cabbage |
seasonal fruit | quinoa | champagne vinaigrette

LOBSTER TORTILLA SOUP 11/19
tomato | white wine | garlic | lemon

KALE + SHITAKE FLAUTAS* 14
caramelized onion | jack cheese | jalapeño peanut sauce

SHORT RIB TAQUITOS 14
spicy black bean purée | pico de gallo | cotija cheese

* = peanut and/or nut allergy warning
Not all ingredients listed—alert your server to allergies
Chips + salsa refill (w/o guac or ceviche) - \$3
20% gratuity included on parties of 6 or more and on
bills over \$500

TACOS (two per order)

SIRLOIN STEAK 17
chimichurri | roasted tomato | cascabel salsa | aioli |
flour tortillas

DUCK CONFIT 17
goat cheese | tarragon salsa verde | pickled red onion |
black bean purée | dark chocolate corn tortillas

BRAISED SHORT RIB 17
butternut squash purée | plantain | pickled red onion |
tomatillo salsa | cotija | flour tortillas

FRIED CHICKEN 15
red cabbage slaw | aioli | hot sauce | chile honey |
corn tortillas

PORK BELLY 16
guajillo + sesame adobo | red cabbage | spring onion |
sweet chile + pink peppercorn relish | flour tortillas

ARTICHOKE + BRUSSELS 14
brussels sprouts | artichoke | white beans | chipotle |
roasted garlic | avocado salsa verde | corn tortillas

RED SNAPPER 16
green cabbage | radish | mint | citrus | salsa morita |
aioli | flour tortillas

ENCHILADAS (one per order)

CHICKEN MOLE* 16
mole negro | pepitas | cotija | onion + peppers

DUCK CONFIT ENFRIJOLADA 18
spicy black bean purée | goat cheese | pickled red onion

BUTTERNUT SQUASH* 15
brown butter | chipotle black bean sauce | goat cheese |
roasted peanuts

ENTREES

BRANZINO VERACRUZ 28
crispy skin filet | tomato | garlic | capers | green olive |
potatoes | white wine | house-made corn tortillas

SHRIMP A LA DIABLA* 26
poblano rajas | creamy habanero + peanut salsa |
avocado | plantains | house-made flour tortillas

SKIRT STEAK 7 oz. prime 36
chimichurri | brown butter | tomatillo salsa |
pickled onion | demiglace | house-made flour tortillas

LOMO SALTADO 6 oz. prime 38
beef tenderloin | fingerling potato | roasted onions |
roasted chiles | garlic | lemon aioli | demiglace

PORK CARNITAS 24
pork shoulder confit | roasted potato | red cabbage |
shallot + serrano escabeche | house-made corn tortillas

MEXICAN CORNBREAD 32
braised beef short rib | pico de gallo | sweet cornbread |
tarragon + avocado salsa verde

CHICKEN MOLE NEGRO* 25
braised chicken | mole negro | pepitas | sesame |
cotija cheese | house-made corn tortillas

SIDES

BLACK BEANS w/ cotija cheese 5

CASCABEL RICE 7

BRUSSELS SPROUTS 10
goat cheese | garlic | shallot | pepitas

MOLE POTATOES* 10
mole negro | pickled chiles + red onion | cotija

FRIED SWEET PLANTAINS 8