



## *Afternoon Snacks*

SERVED DAILY 3 P.M. – 5 P.M.

<b>SALTED &amp; SMASHED CUCUMBER</b>	8
<i>lime, tajin, serrano peppers</i>	
<b>GUACAMOLE CLASSICO</b>	18
<i>queso fresco, cilantro, fresh tostadas</i>	
<b>QUESO À LA POLVOS</b>	21
<i>roasted green chiles, pico de gallo, picadillo, guacamole, fresh tostadas</i>	
<b>TONY MONTAÑAS NACHOS</b>	23
<i>refried beans, jack cheese, sour cream, shredded cabbage, pico de gallo, pickled jalapeno</i>	
<i>add beef picadillo</i>	6
<i>add steak arrachera or achiote chicken</i>	12
<b>BARBACOA QUESADILLA</b>	39
<i>pico de gallo, queso oaxaca, charred tomatillo,</i>	
<b>CRUNCHY ROOTS &amp; GREENS</b>	21
<i>jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps</i>	
<b>BAJA STYLE OYSTERS</b>	6 ea.
<i>serrano &amp; cilantro mignonette, lime</i>	
<b>KOMO GWAY SHOOTER</b>	13
<i>west coast oyster, mezcal, rojo sangrita, aleppo salt</i>	
<b>SNAPPER &amp; AJI AMARILLO AGUACHILE</b>	23
<i>toasted chia seeds, shiso, corn chips</i>	
<b>OCTOPUS AGUACHILE NEGRA</b>	23
<i>avocado, fried leeks, serrano</i>	
<b>YELLOWFIN TUNA TOSTADA</b>	12 ea.
<i>pickled onion, cabbage, avocado, chipotle mayo</i>	
<b>GULF SHRIMP &amp; COCONUT CEVICHE</b>	27
<i>leche de tigre, fresco, perilla leaf, dried lime</i>	
<b>CRISPY BEEF TACO</b>	8 ea.
<i>lettuce, tomato, queso fresco</i>	