

Lunch

HAPPY HOUR

Please order at the bar and seat yourself

GUACAMOLE *vg • 9

AVOCADO, SHALLOT, JALAPEÑO OIL, CORN CHIPS

CEVICHE * • 12

CURED SHRIMP, COCONUT BRINE, KUMQUAT,
NASTURTIUM

TOSTADA DE CALLO* • 10

BAJA BAY SCALLOP, CUCUMBER, FENNEL,
CHINTEXTLE AIOLI

PAPAS CHIPOTLE *v • 10

CHIPOTLE AIOLI, CHILE MORITA VINAIGRETTE, MINT,
CILANTRO

QUESABIRRIA • 16

OAXACA CHEESE, BRISKET, JARDIN, CONSOMMÉ

TACO DE POLLO • 7

CHICKEN THIGH, SALSA HABANERO, SHALLOT, CILANTRO

ARROZ BLANCO *vg • 5

CHIPS & SALSA • 6

AGUACHILE DE CAMARÓN* • 14

RAW SHRIMP, CUCUMBER, SERRANO, CHILE PEQUIN,
LEMON

CAESAR SALAD • 14

SWEET GEM LETTUCE, CHARRED SCALLION,
CROUTON, WHITE ANCHOVY
ADD CHICKEN • \$4

EMPANADA DE CALABASA *v • 7

SQUASH, OAXACA CHEESE, MANCHEGO CHEESE,
SPICY PEPITA

TACOS DORADOS • 10

CARNITAS, SALSA FRESCA, COTIJA CHEESE, CILANTRO

EGGPLANT TACO *v • 7

ROASTED EGGPLANT, SPRING PIPIAN, SNAP PEA PICO,
QUESO FRESCO

FRIJOLES REFritos *v • 5

L.A. CHURRO • 18

THAI TEA CREAM, JAMAICA JAM, ROMPOPE

SPICY PINEAPPLE MARGARITA • 11

JOSE CUERVO TRADICIONAL, PINEAPPLE, LIME JUICE,
CHILE DE ARBOL, SERRANO, TAJIN

MEZCAL MARGARITA • 13

LOST EXPLORER ESPADIN, HOUSE COMBIER, LIME, SALT

MICHELADA • 10

MODELO ESPECIAL

MARGARITA • 11

JOSE CUERVO TRADICIONAL, HOUSE COMBIER,
LIME, SALT

SPRING FLING • 14

MILK WASHED, XILA, SWEET VOURMOUTH,
PISCO, RHUBARB, CINNAMON, WALNUT

MIMOSA • 10

OJ, DRAGONFRUIT, PINEAPPLE

LA TERRAZA • 15

MODELO & A SHOT OF JOSE CUERVO TRADICIONAL



LA *Cha Cha Chá*

Please order at the bar and seat yourself

Happy Flour Food

GUACAMOLE *vg • 9

AVOCADO, SHALLOT, JALAPEÑO OIL, CORN CHIPS

CHIPS & SALSA • 6

CEVICHE * • 12

CURED SHRIMP, COCONUT BRINE, KUMQUAT, NASTURTIUM

AGUACHILE NEGRO* • 14

RAW SHRIMP, GUACAMOLE, CUCUMBER, RADISH, ONION

CAESAR SALAD • 14

SWEET GEM LETTUCE, CHARRED SCALLION, CROUTON, WHITE ANCHOVY
ADD CHICKEN • \$4

QUESABIRRIA • 16

OAXACA CHEESE, BRISKET, JARDIN, CONSOMMÉ

EGGPLANT TACO *v • 7

ROASTED EGGPLANT, SPRING PIPIAN, SNAP PEA PICO, QUESO FRESCO

TACO DE POLLO • 7

CHICKEN THIGH, SALSA HABANERO, SHALLOT, CILANTRO

Bites

CALAMARI • 15

MASA CRUST, BURNT ONION, TOGORASHI, CILANTRO REMOULADE, ZARANDEADO MAYO

CHILAQUILES • 18

TWO FRIED EGGS, CREMA, FRIED PINTO BEANS, SALSA ROJA, QUESO FRESCO, CILANTRO, MINT
ADD CARNITAS \$4

STREET DOG • 16

BACON WRAPPED FRANK, GRILLED GREEN ONIONS, GRILLED PEPPERS, MORITA AIOLI

FIDEO • 16

CAPELLINI, SALSA MORITA, COTIJA, AVO WHIP

BREAKFAST BURRITO • 18

CARNITAS, POTATOES, SCRAMBLED EGG, ESCABECHE, SALSA AGUACATE

Mains

CARNE ASADA • 58

SKIRT STEAK, BEEF TALLOW, GRILLED VEGETABLES, ESCABECHE

PESCADO • 32

HALIBUT, SALSA VERACRUZ, MARINATED ONIONS

CARNITAS • 40

HERITAGE PORK SHOULDER CONFIT, GARDEN SALAD, PICO DE GALLO

Postres

L.A. CHURRO • 18

THAI TEA CREAM, JAMAICA JAM, ROMPOPE

SEASONAL RASPADO • 6

RASPADO, FRUIT

Happy Flour Drinks

SPICY PINEAPPLE MARGARITA • 11

JOSE CUERVO TRADICIONAL, PINEAPPLE, LIME JUICE, CHILE DE ARBOL, SERRANO, TAJIN

MARGARITA • 11

JOSE CUERVO TRADICIONAL, HOUSE COMBIER, LIME, SALT
SUB LOST EXPLORER MEZCAL • 2

MIMOSA • 10

OJ, DRAGONFRUIT, PINEAPPLE

NEGRONI LITE • 14

CONDESA PRICKLY PEAR & ORANGE BLOSSOM GIN, PAJAROTE GRAPEFRUIT, LO-FI SWEET VERMOUTH

MICHELADA • 10

MODELO ESPECIAL

LA TERRAZA • 15

MODELO & A SHOT OF JOSE CUERVO TRADICIONAL