

TODOS SANTOS

Honey Gem Caesar Roasted Chili Dressing, Parmesan	\$11
Guacamole Queso Fresco, Burnt Serrano	\$11
Esquites Wood Fired Corn, Lime Aioli, Cotija, Chipotle	\$10
Aguachile Verde Shrimp, Rock Cod, Grapes, Serrano	\$11
Pineapple Aguachile Hamachi, Habanero, Pineapple	\$11
Calamares Tostada Squash Blossoms, Grapefruit, Spinach	\$10
Octopus Tostada Cilantro, Peanut Salsa Macha	\$11
Ahi Tuna Tataki Avocado Puree, Guajillo, Nori	\$11
Vuelve a la Vida Hamachi, Octopus, Shrimp, Tomatoes, Cerveza	\$13
Prawns a la Diabla Mezcal y Chipotle	\$12
Pulpo Al Pastor Octopus, Grilled Pickled Pineapple	\$15
Whole Fish (serves 2-4) Preserved Meyer Lemon Salsa Macha	\$40

Tacos

Flour Tortilla, Salsa Roja, Guacamole

Mushroom *v	\$6	Rajas con Queso *v	\$6
Chorizo Spiced		Charred Poblanos	
Chicken	\$6	Asada	\$6
Guajillo Marinade		Chipotle Marinade	
Fried Fish Taco	\$6		
Masa Batter, Avocado, Lime Slaw			

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

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Specialty Cocktails

Margarita	\$13
• Todos • Classic • Skinny	
Sweet Dreams	\$13
Amaro Angelino, Grapefruit, Bubbles	
No Lames	\$13
Bourbon, Ancho Chili, Demerara, Hopped Grapefruit	
Barrio Del Amor	\$13
Gin, Cilantro, Coconut, Creme de Cacao, Cinnamon	
Pushin' Piña	\$13
Tridente Reposado, Pineapple, Banana, Egg White, Salsa Macha	
Fallen Star	\$13
Cihuatán Ron, Mango, Campari, Falernum, Lime	
Cha Cha Slide	\$13
Pueblo Viejo Añejo, Licor 43, Borghetti, Horchata Whip	
Margarita Slush	\$13

Cervezas

Modelo Especial	\$6
Modelo Negra	\$6
Dos Equis	\$6
Blue Moon	\$6
Pacifico Clara	\$6
Bohemia	\$6
W.A.P Hard Seltzer	\$6
Calidad	\$7
805 Cerveza	\$7
Make it a Michi	+\$2

Vinos

Cherries & Rainbows	\$11
Sauvetage Blanc	\$11
Summer Water	\$11

