

Snacks:

Plantain Chips • 4
Chips & Guacamole • 8
Chicharron • 4

Raw:

House Ceviche • 14
Market fish, pineapple emulsion, avocado puree, chili, sea grapes, cilantro

Coconut Ceviche • 15
Market fish, young coconut, achiote, coconut milk, fresno chili, chive

Poke • 16
Ahi tuna, soy, ginger, onion, scallion, sesame, macadamia nut

Fry Bread Tacos:

Oxtail • 4.50
Sofrito, slaw, pickled red onion

Pork Cheek • 4.50
Jerk rub, slaw, mango vinaigrette

Rock Cod • 5.50
Harrisa, pico de gallo, slaw

Nopales & Mushroom • 4
Salsa verde, queso fresco

Small Plates:

Heirloom Baby Carrot & Endive Salad • 10
Watercress, roasted pepitas, carrot vin, mole

Arugula Salad • 8
Pears, candied walnut, goat cheese, lemon vinaigrette

Green Papaya Salad • 6
Mint, long bean, fresno, nuoc cham, peanuts

Elote – Mexican Street Corn • 6

Grilled Asparagus • 8
Ancho crème, sunflower sprouts, toasted almonds, lemon vinaigrette

Papas Bravas • 10
Marble potato, chipotle aioli, queso fresca, scallions

Goat Cheese Croquettes • 10
Romesco, herb salad

Grilled Octopus • 15
Warm white bean salad, chorizo sauce, salsa verde

Chicken Wings • 14
Cholula ancho glaze, roast jalapeno crema, cilantro

Short Ribs • 14
Sweet potato, mole, broccoli rabe, sesame seed

Skirt Steak • 15
Harrisa, chimichurri, fingerling potato chip salad

Carafe Café Favorites:

Protein Bowl of the Day with Chicken or Tofu • 12

Kale & Kabocha Squash Salad • 10
Vadouvan toasted pumpkin seeds, red grape, red wine vinaigrette

Pressed Cuban Sandwich • 10
Roast pork, black forest ham, pickles, swiss, mustard & mayo

Jerk Chicken Wrap • 12
Grilled jerk chicken, mango slaso, black beans, greens, tomato tortilla

Fried Chicken Sandwich • 12
Pickled jalapeño remoulade, little gem lettuce

Cheeseburger • 14
Grass-fed hamburger, smoked cheddar cheese, french fries

Macaroni and Cheese • 7 / 9 with bacon