

CARMOCHA

Carmocha was a loving, caring, vivacious woman, with a thirst for adventure. Follow my Tía Carmen, known as "Carmocha" as she takes us on a journey across the globe, exploring rich flavors, diverse cultures, and delicious recipes. We invite you to celebrate her travels through the dining experience. Buen provecho! - Angelo

STARTERS

crispy wings

housemade hot sauce, coachella valley citrus ranch | 17 al d

carmocha nachos

braised short rib, tomatillo queso, asadero cheese, pickled onions, sour cream salsa macha | 24 d al

hummus & ezme

house made chickpea puree, tahini, bell pepper tomato spread, crispy chickpeas grilled focaccia | 21 g v

tuna ceviche*

yellowfin, chili oil, jalapeños, cucumber, red onion, avocado, tostadas | 23 al

burrata

heirloom tomatoes, kalamata olive breadcrumbs, sherry vinaigrette | 17 v al d gl

mediterranean salad

romaine lettuce, feta, olives, cherry tomatoes, greek style herb dressing | 17 v al d
add chicken 12 | salmon 16 | steak 16

STEAKS

*grilled 8oz creekstone farms filet mignon | 54

*grilled 10oz creekstone farms ny strip | 42

*creekstone farms 38oz tomahawk | 155

SIDES

mashed potatoes 8 | rosemary fries 8 | grilled broccolini 11
seasonal vegetables 11

SAUCES

red wine demi-glaze 5 | chimichurri rojo 7
roasted garlic & herb compound butter 6

MAINS

grilled norwegian salmon*

southwest spices, turmeric rice, olives, pickled onion, tomatoes, herb green dressing | 32
gl al f

rigatoni bolognese

pomodoro, basil, manchego cheese | 28 al d gl e | add burrata 8 | black truffle mp

lo mein noodles | cabbage, onions, red bell peppers, ginger, scallions, sweet soy sauce
crispy noodles, chili crisp | 28 g vgn choice: mushroom | chicken | grilled shrimp
salmon +3 | steak +3

thai yellow curry | purple potatoes, carrots, onions, lime leaf, galangal, red bell
peppers, served with white rice | 34 al vgn

choice: mushroom | chicken | grilled shrimp | salmon +3 | steak +3

chicken katsu

oregano, bonito salt, lemon, white rice, furikake | 24 gl f e

carmocha burger*

6oz prime patty, sweet onions, american cheese, homemade bread & butter pickles,
dijonnaise, toasted brioche, fries | 25* | add bacon 8 d gl al e

Angelo A. Sosa, Chef | Daniel Arias, Chef de Cuisine | Piero Rodriguez, General Manager
v vegetarian | vgn vegan | sh shellfish | f fnfish | n nuts | al allium | d dairy | gl gluten | e eggs

* These items are prepared to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions.

COCKTAILS, WINE, BEER AND ZERO PROOF

SPECIALTY COCKTAILS

easy rider	21
<i>vida mezcal, corn, chartreuse, lime, ginger (clarified punch)</i>	
singing in the rain	18
<i>skyy vodka, mommenpop blood orange, limoncello, cointreau</i>	
tia's garden	18
<i>tequila blanco, rosemary syrup, lemon, lime, aquafaba</i>	
notorious	19
<i>skyy vodka, blood orange, pineapple, passion fruit *</i>	
smoke gets in your eyes	19
<i>iwai whisky, lychee, burdock, ginger</i>	
the odd couple	18
<i>peanut infused old forester rye, hennessy cognac, banana (contains nuts)</i>	
the arrangement	25
<i>bone marrow butter washed tequila anejo, demarara, mole bitters</i>	

SIGNATURE MARGARITA CARAFES

UP TO 4 SERVINGS

unforgiven

*tromba tequila blanco, hibiscus, lime, cointreau, black lava salt 18 | 65 **

the bad and the beautiful

*don julio blanco tequila, prickly pear, lime, cointreau, salt 18 | 65 **

rebel without a cause

*jalapeno infused vida mezcal, pineapple, lime, cointreau, tajin 19 | 71 **

pillow talk

vanilla infused tromba blanco tequila, caramelized orange cointreau, lime 19 | 71

night of the living dead

*casmigos blanco, lime, cointreau, activated charcoal, black lava salt 21 | 79**

some like it hot

*tromba blanco tequila, chef sosa's aguachile, lime, south western spice 19 | 71**

* zero proof variations available

SPARKLING

café de paris brut vin de france nv	15
paltrinieri "la piria" lambrusco di sorbara emilia-romagna '22	13
juillet-lallement brut selection grand cru champagne nv	29

WHITE

cieck erbaluce di caluso piemonte '23	16 23
paisley pinot grigio friuli '21	13 19
black cottage sauvignon blanc marlborough '23	15 20
glassmen wines chardonnay sonoma county '23	16 23

ROSÉ

tres sabores "ingrid & julia" zinfandel blend napa valley '23	14 20
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RED

la miraja grignolino piemonte '22	16 23
bouchard aine & fils pinot noir burgundy '21	22 31
cvne rioja reserva rioja '18	14 20
grounded wine co. california cabernet sauvignon california '21	15 19
chappellet "mountain cuvée" cabernet sauvignon blend napa valley '22	22 31

DRAFT

stiegl radler grapefruit fruit beer austria	9
skyduster super dry light lager los angeles, ca	9
modelo mexican lager mexico	9
la quinta even par ipa la quinta, ca	9
crowns & hops the dopest hazy ipa inglewood, ca	9

BOTTLES + CANS

trumer pils pilsner berkeley, ca	10
anderson valley blood orange gose gose boonville, ca	10
weihenstephan hefeweiss hefeweizen germany	10
saison dupont farmhouse ale saison belgium	12
coopers pale ale pale ale australia	10
pizza port chronic ale amber ipa carlsbad, ca	10
buqui bichi coffee stout stout mexico	10
northcoast old rasputin russian imperial stout fort bragg, ca	10
athletic brewing co. "non-alcoholic" mexican style copper san diego, ca	9