



FOOD

DOLLAR OYSTERS BLUE POINT OYSTERS	\$1 PER
SEAFOOD PLATTER SHRIMP, OYSTERS, MINI CEVICHE	\$9.99
MAYAMI SLIDERS BACON JAM, GRUYERE, BRIOCHE	\$9.99
AJI AMARILLO SHRIMP CEVICHE LIGHTLY POACHED SHRIMP	\$8.00
CRISPY RICE TUNA TARTAR TUNA, SESAME, SERRANO, KE'WPI, CHIPOTLE	\$9.99
CHICKEN OR SHRIMP SKEWERS YUZU SOY GLAZE	\$7.00
ELOTE COTIJA, AIOLI, CHILE PIQUIN	\$6.00

TACO BOWLS

ALAMBRE DE FILET MIGNON BABY SHITAKE MUSHROOMS, RED ONIONS, CHIHUAHUA CHEESE, SOY GLAZE, SESAME SEEDS (CHICKEN OPTION AVAILABLE)	\$11.50
HONGO SALTADO MIXED SEASON MUSHROOMS, ONIONS, TOMATOES, SESAME SEEDS.	\$11.00
CARNITAS DE PUERCO SALSA VERDE CRUDA, CHICHARRON, CILANTRO	\$12.50
POLLO TINGA JUICY CHICKEN, TINGA.	\$10.50
SALMÓN YUZU SOY SALMÓN, RICE, CILANTRO, FRESH AVOCADO.	\$11.00
PULPO ALA MACHA PEANUTS, GUACAMOLE, CILANTRO.	\$11.00
CRISPY SHRIMP CREAMY CHIPOTLE LIME AIOLI, PICO DE GALLO.	\$10.50

COCKTAILS

PALOMA Jimador, Grapefruit juice squeeze, Squirt soda grapefruit.	\$5.00
MEZCAL MULE Bold Mezcal, Lime juice, Agave azul, Ginger beer.	\$5.00
MARGARITA Tequila, Agave, Lime juice, Triple Sec.	\$5.00
SMOKY MARGARITA Mezcal 400 Conejos, Lime juice, Agave, Triple Sec, Rim tajín.	\$5.00
SPICY MARGARITA Jimador, Lime juice, Agave, Triple Sec, Jalapeño, Rim sal de gusano.	\$5.00

WINE & CHAMPAGNE

MÖET BRUT 750ML	\$50.00
MERLOT AVA GRACE (BY THE GLASS ONLY)	\$5.00
SAUVIGNON BLANC 13 CELSIUS (BY THE GLASS ONLY)	\$5.00
WHISPERING ANGEL 750ML (CHATEAU D' ESCLANS)	\$30.00

BEER

MAYAMI	\$4.00
---------------	--------

HOOKAH

MAYAMI FLAVOR	\$30.00
----------------------	---------

