

SMALL PLATES

Signature Guacamole (VG)(GF) - 24

Pico de Gallo, Cilantro, Grilled Watermelon, Corn Chips

Veggie Empanada (V) - 23

Corn Kernels, Mozzarella, Poblano Peppers, Onion, Chimichurri, Salsa Criolla

Braised Beef Empanada - 24

Oxtail, Mozzarella, Onion, Chimichurri, Salsa Criolla

Jalapeño Corn Bread (V)(GF) - 19

Creamy Honey Butter

Golden Fried Shrimp - 28

Mango Relish, Lime Crema, Scallion

Choripán - 23

Mozzarella, Argentinian Chorizo, Oregano, Chimichurri, Baguette

Blistered Shishito (V)(GF) - 20

Peppers, Shaved Manchego, Garlic Aioli

Piri Piri Chicken Wings - 25

Piri Piri Sauce, Garlic Aioli

SALADS

Salad Additions: Chicken - 9 | Shrimp - 9 | Tofu - 9

Latin Salad (V)(GF) - 22

Orange, Grapefruit, Green Apple, Mixed Greens, Queso Fresco, Charred Lemon Vinaigrette, Tortilla Crisps

Del Huerto Salad (V)(GF) - 24

Chilled Seasonal Vegetables, Corn Kernels, Lime, Tajin, Jalapeno Dressing, Queso Fresco

Caesar 1609 (V) - 24

Caesar Dressing, Salsa Macha, Garlic Croutons, Asparagus (No Anchovies)

FLATBREADS

Pozole - 31

Pulled Pork, Salsa, Mozzarella, Red Onion, Cilantro, Radish

Skirt Steak - 32

Mozzarella, Chimichurri, Red Onion, Microgreens

Charred Cauliflower (V) - 28

Pastor Adobo, Mozzarella, Cheddar, Corn Kernels, Red Onion, Zucchini

FROM THE GRILL

10 oz. Skirt Steak - 38

6 oz. Swordfish - 39

10 oz. Striploin - 42

7 oz. Catch of the day - 40

Sauces

Chimichurri
Salsa Criolla
Grilled Tomatillo
Molcajete Sauce
Adobo Gravy
Tequila Cream Sauce

SIDES - 12

1609 Spiced Fries
Latin Salad (GF)
Mama Trejo's Rice (GF)
Corn Chips & Salsa (GF)

French Fries
Patatas Bravas (VG/GF)
Garlic Chili Vegetables (GF)
Mash Potato & Adobo Gravy

Fried Plantain Chips (GF) - 10

Corn Tortillas - 10

CEVICHE

Catch Of The Day (GF) - 29

Passion Fruit, Corn Kernels, Red Onion, Lime, Agave Honey

Octopus Aguachile (GF) - 29

Cucumber, Serrano Chili, Cilantro, Green Apple

Roasted Portobello (VG) - 26

Jicama, Avocado, Cucumber, Orange, Lime

Tuna & Avocado (GF) - 29

Avocado Aioli, Pico de Gallo, Red Radish, Cilantro, Lemon

Served with a choice of corn chips or plantain chips

TACOS & SUCH

Calabacitas (VG)(GF) - 29

Zucchini, Corn, Onion, Sweet Pepper, Guacamole

Rosarito - 32

Battered Fish, Spicy Aioli, Cabbage Salad, Pickled Onion, Cilantro

Carnitas (GF) - 31

Pork Belly, Tomato Salsa, Roasted Onion, Refried Beans, Cilantro

Quesabirria - 30

Short Rib Slow Cooked, Mozzarella, Bell Pepper, Beef Consommé

Shrimp Quesadilla - 32

Mozzarella, Bell Pepper, Onion, Sour Cream, Guacamole

Southwest Veggie Quesadilla (V) - 29

Zucchini, Corn, Peppers, Pepper Jack Cheese, Guacamole, Tomatillo Salsa

ENTRÉES

Roasted Chicken Pibil (GF) - 36

Patatas Bravas, Corn Purée, Tortillas, Salsa

Tiger Shrimp al Tequila - 38

Tequila Cream Sauce, Fresh Herbs, Mama Trejo's Rice, Guajillo Oil

Charred Octopus - 37

Corn Purée, Ajillo, Radish

Sea Bass Empapelado (GF) - 38

1609 Spices, Tomato, Red Onion, Cilantro, Mama Trejo's Rice, Lemon Cream Sauce

Beef Short Ribs A la Birria (GF) - 38

Sautéed Hominy, Plantain Chips, Chili Sour Sauce

Braised & Roasted Pork Belly - 36

Mashed Potato, Tomatillo Salsa, Adobo Gravy

Carne Asada - 40

Grilled 6oz. Tenderloin, Charred Onion & Peppers, Mama Trejo's Rice, Chimichurri, Charro Beans, Adobo Gravy

Mexican Burger - 30

Beef Burger, Honey
Roasted Ham, Bacon, Spicy Aioli,
Smoked Gouda, Crispy Onion,
Pineapple Relish

Beyond Burger (V) - 30

Plant Based Patty,
Avocado, Tomato, Lettuce,
Pineapple Relish, Smoked Gouda,
Spicy Aioli, Crispy Onion

Served with 1609 Spiced Fries or Side Salad

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Cauliflower Al Pastor (V) - 32

Guajillo Adobo, Pineapple Purée, Cotija Cheese Sauce, Cilantro, Onion

(V) Vegetarian (VG) Vegan (GF) Gluten Free

17% GRATUITIES WILL BE ADDED TO THE MENU PRICE LISTED

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.

If you have any intolerances or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.