

SMALL PLATES

Signature Guacamole (VG)(GF) - 22

Pico de Gallo, Cilantro, Grilled Watermelon, Tortilla Chips

Veggie Empanada (V) - 22

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

Braised Beef Empanada - 24

Oxtail, Bell Peppers, Onion, Chimichurri, Salsa Criolla

Jalapeño Corn Bread (V)(GF) - 19

Creamy Honey Butter

Golden Fried Shrimp - 26

Mango Relish, Lime Crema, Scallion

Choripan - 22

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

Charred Corn Salad (V)(GF) - 24

Corn Kernels, Queso Fresco, Tomato, Cilantro, Arugula, Lime Chili Cream

Caesar 1609 (V) - 24

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

FLATBREADS

Pozole - 30

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. TUNA STEAK - 37

10 OZ. STRIPLOIN - 42

7 OZ. CATCH OF THE DAY - 40

Sauces

Chimichurri

Salsa Criolla

Grilled Tomatillo

Molcajete Sauce

Peppercorn Jus

Tequila Cream Sauce

SIDES - 10

1609 Spiced Fries

Latin Salad

Sautéed Hominy

Tortillas & Salsas (GF)

Fried Plantain Chips

French Fries

Patatas Bravas

Corn Tortillas

Mama Trejo's Rice (VG)

Garlic Chili Vegetables (VG)

CEVICHE

Catch Of The Day - 28

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

Octopus Aguachile - 28

Cucumber, Serrano Chili, Cilantro, Green Apple

Roasted Portobello (VG) - 26

Jicama, Avocado, Cucumber, Orange, Lime

Served with a choice of corn tortilla or plantain chips

Tuna & Avocado Tostada (GF) - 28

Guacamole, Lemon, Garlic Oil, Spicy Mango Aioli, Red Onion

TACOS & SUCH

Calabacitas (VG)(GF) - 28

Zucchini, Corn, Onion, Sweet Pepper, Guacamole, Spicy Mayo

Rosarito - 31

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

Carnitas (GF) - 30

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

Quesabirria - 29

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

Shrimp Quesadilla - 30

Mozzarella, Bell Pepper, Onion, Lime Cream, Guacamole

Southwest Veggie Quesadilla (V) - 28

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 - 36

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

Charred Octopus - 37

Corn Purée, Ajillo, Radish

Beef Short Ribs A la Birria (GF) - 38

Vegetables, Sautéed Hominy, Chips, Chili Sour Sauce

Pork Spare Ribs Adobo - 36

Corn On The Cob, Mashed Sweet Potatoes, Tamarind BBQ

Roasted Snapper (GF) - 37

Green Adobo, Mama Trejo's Rice, Fresh Herbs, Lime Vinaigrette

Mexican Burger - 30

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

Served with 1609 Spiced Fries or Side Salad

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

Cauliflower al Pastor (V) - 31

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

(V) Vegetarian

(VG) Vegan

(GF) Gluten Free

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

17% GRATUITIES WILL BE ADDED TO THE MENU PRICE LISTED