

T U L U M

a culinary collision

shareables

charred Spanish octopus

achiote, bitter orange, al pastor pineapple & red fresno salsa drizzle and roasted jalapenos. 14

avocado & French radish chips

fresh avocado with extra virgin olive oil, serrano, green onion and jicama. 12

hiramasa crudo

sashimi grade yellowtail with compressed watermelon, fresh avocado, shallots, fresh serranos, lime and yuzu juice. 13

pollo tamal

corn masa filled with chicken breast, chihuahua cheese, red chile guajillo, serrano salsa verde. 11

short rib tamal

red chile masa filled with braised short rib, arbol tomatillo sauce and fresco cheese. 11

flutes

corn tortilla filled with white chicken, chihuahua cheese and potato with creamy avocado. 10

mushrooms & wild tomatillo tacos

portabella, oyster, shiitake mushrooms with tomatillo salsa verde and Vidalia sweet onion served on a cactus-epazote corn tortilla. 12

beef tenderloin tartare

diced raw filet mignon with shallots, serrano, maldon sea salt and extra virgin olive oil with yuca chips. 15

betabeles

oven-roasted red beet with goat cheese crème fraiche, extra virgin olive oil & maldon sea salt. 8

verdes and sopa

house salad

baby kale with cucumber, red onion, tomato, cashews, dried cranberries, avocado, tarragon vinaigrette. 8

verde soup

wild tomatillo, poblano, chicken, cilantro, chihuahua cheese with red radish crunch. 9

mains

diver scallops

seared jumbo scallops with smoked potato puree, pan de elote and balsamic grilled peach salad. 32

filet mignon

7 oz filet with warm corn pudding, sauteed kale, red fresno salsa and poblano aioli. 32

Jamaican jerk chicken

fire-roasted jerk marinated chicken breast, sauteed zucchini and oyster mushrooms. 21

lamb chops

white truffle potato cake, herb-buttered kale and carrots and mint chimichurri. 35

bone-in pork chops

seared and sliced with green kale-wrapped black bean and cheese tamal and dry ancho chile mole sauce. 28

flounder milanese

seasoned with sage and thyme topped with Vidalia sweet onion and tomato soffrito served with spaghetti squash with smoked garlic butter. 25

braised short ribs

bone-in beef ribs, Japanese rice and dry pasilla chile sauce with meyer lemon and olive oil marmalade. 35

halibut

pan-seared Alaskan halibut with wild ramps sauce, sugar snap peas, squash blossoms and watermelon salad. 35

salmon

blackened Scottish salmon with sticky rice, coconut sauce, fresh mango and figs with goat cheese. 30

sides

Kingston fries 7

balsamic grilled peach salad 8

sauteed green kale 8

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cocktails

tulum

white and dark rum, muddled strawberries, coconut cream, simple syrup, lime juice, orange oleo saccharum. 12

oaxaca

sombra mezcal espadin, cien anos reposado tequila, passion fruit, agave nectar, pineapple and lime juice. 12

quintana roo

ketel one vodka, st. germain, lemon juice, muddled blackberries. 12

la rosa

jalapeno-infused silver tequila, espadin mezcal joven, hibiscus syrup, cointreau orange liqueur, lime and orange juice, dried hibiscus salt. 13

eufemia

ambhar tequila blanco, cointreau orange liqueur, lime juice. 13

357

woodford reserve old fashion. 13

the vv

tangerine habanero classic daiquiri. 13

watermelon fizz

zephyr gin, housemade watermelon and basil syrup, lemon and lime juice, splash of soda water. 13

dragones

casa dragones tequila blanco, cointreau orange liqueur, agave nectar, lime juice. 15

ginger martini

remi martin, muddled ginger, cointreau orange liqueur, lemon juice. 15

sparkling

fantinel spumante, brut nv 12/44

val de mer, brut rose nv 13/50

col fondo asolo d.o.c.g., prosecco 14/50

canard duchene, brut champagne nv 18/70

alfred gratien, brut rose nv 100

moet imperial nv 150

dom perignon vintage 300

rose

rose gold, rose 12/46
France 2018

ports

warre's lbv port 10
Portugal

barton and gustier, sauternes 12
France

sandeman, 10 year tawny port 13
Portugal

graham, 20 year tawny port 20
Portugal

royal tokaji, 17
Hungary

white

da vinci, pinot grigio 11/40
Italy 2016

st. clair, sauvignon blanc 13/50
Marlborough, New Zealand 2017

sancerre, sauvignon blanc 16/60
Loire Valley, France 2017

talbott logan, chardonnay 16/60
Santa Lucia Highlands, California 2015

trimbach, riesling 16/60
Alsace, France 2016

far niente, chardonnay 175
Napa Valley, California 2016

placet valtomelloso, palacios remondo 110
Doca Rioja 2014

red

casa madero, merlot 13/50
Mexico 2014

stags leap, merlot 16/62
Napa Valley, California 2016

altos las hormigas reserve, malbec 16/58
Mendoza, Argentina 2014

smith and hook, cabernet sauvignon 15/58
California 2016

ramy claret, cabernet sauvignon blend 18/70
California 2016

willamette whole cluster, pinot noir 15/58
Oregon 2017

eight years in the desert, red 95
California 2017

krupp brothers the doctor, red 225
Napa Valley, California 2014

seavey, merlot 180
Napa Valley, California 2000

twomey, pinot noir 130
Russian River, California 2016

vina cobos bramare, malbec 200
Mendoza, Argentina 2014

red mare, cabernet sauvignon 115
Napa Valley, California 2014

lail blueprint, cabernet sauvignon 200
Napa Valley, California 2016

shadowbox, cabernet sauvignon 250
Napa Valley, California 2012

krupp brothers M5, cabernet sauvignon 375
Napa Valley, California 2014

noble, petite sirah 120
Napa Valley, California 2005