

SMALL PLATES

Signature Guacamole (v)(gf) - 25

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 - 29

Mango Relish, Lime Crema, Scallion

Choripán - 23

Mozzarella, Argentinian Chorizo, Oregano, Chimichurri, Baguette

Mexican Street Corn (v)(gf) - 15

Queso Fresco, Tajin Chili, Lemon Aioli

BBQ Chicken Wings (gf) - 26

Mango Habanero BBQ, Scallions, Blue Cheese Dressing

SALADS

Latin Salad (v)(gf) - 24

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

Beetroot & Avocado Salad (v)(gf) - 28

Beetroot, Avocado Purée, Macha Tofu, Arugula, Pico de Gallo, Tamarind Dressing

Caesar 1609 (v) - 24

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

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

FLATBREADS

Pozole - 31

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

Meat Fiesta - 33

Adobo Ground Beef, Chorizo, Jalapeños, Peppers, Red Onion, Chimichurri

Spicy Zucchini (v) - 29

Calabacitas, Roasted Corn, Red Onion, Peppers, Chimichurri, Chili Yoghurt

FROM THE GRILL

6 oz. Swordfish - 40

10 oz. Striploin - 44

7 oz. Catch of the day - 42

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)

Fried Plantain Chips (GF) - 10

French Fries

Patatas Bravas (VG/GF)

Mash Potato & Adobo Gravy

Nikkei Style Asparagus, Bacon, Cilantro, Soy Glaze

Corn Tortillas - 10

CEVICHE

Catch Of The Day (gf) - 31

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

Octopus Tiradito (gf) - 30

Passion Fruit Aioli, Soy Glaze, Jicama, Tajin Chilli

Roasted Portobello (v) - 27

Jicama, Avocado, Cucumber, Orange, Lime

Tuna & Avocado (gf) - 30

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

Served with a choice of corn chips or plantain chips

TACOS & QUESADILLAS

Calabacitas (v)(gf) - 29

Zucchini, Corn, Onion, Sweet Pepper, Guacamole

Rosarito - 33

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

Carnitas (gf) - 31

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

Taco de Hongos (v)(gf) - 31

Sautéed Mixed Mushrooms, Cilantro, Roasted Onions, Molcajete Sauce, Guacamole

Quesabirria (gf) - 31

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

Shrimp Quesadilla - 33

Mozzarella, Bell Pepper, Onion, Sour Cream, Guacamole

Chicken Quesadilla - 33

Roasted Chicken Adobo, Mozzarella, Bell Peppers, Onion, Sour Cream, Guacamole

ENTRÉES

Chicken Norteño (gf) - 37

Adobo Sauce, Potato Salad, Roasted Pineapple, Seasonal Greens, Tortillas

Tiger Shrimp al Tequila - 39

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

Charred Octopus - 38

Corn Purée, Ajillo, Radish

Sea Bass Empapelado (gf) - 39

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

Chimichurri

Lamb Chops (gf) - 40

Traditional Mole Sauce, Crushed Potatoes, Sour Cream, Pickled Onions

Carne Asada - 42

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

Braised & Roasted Pork Belly - 37

Mashed Potato, Tomatillo Salsa, Adobo Gravy

Beef Fajitas (gf) - 41

Flank Steak, Bell Peppers, Onions, Chimichurri, Avocado, Chorizo, Tortillas

Mexican Burger - 31

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) - 31

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) - 33

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.