

Raw

tuna tostadas*	17
avocado, crispy shallots, chipotle aioli	
oysters*	26
cucumber, cilantro, casita hot sauce	
yellowtail passion fruit aguachile*	23
mango, cucumber, red onion, micro cilantro	
shrimp ceviche*	21
jalapeno, jicama, apple, avocado	
tuna tartare*	22
tamari, cucumber, avocado, fresno chile	
yellowtail crudo*	21
diced chile, ginger, garlic, yuzu soy	
shrimp cocktail*	21
tomato, red onion, celery, cucumber, avocado	

Bites

guacamole	17
avocado, citrus, onion, chile	
shrimp chile	16
yellow chile, soy, lemon aioli	
sweet potato	10
pepitas, agave, chipotle crema	
mushroom tostadas	13
black bean, goat cheese, fresno chile aioli	
salsas	9
habanero ranchero • jicama-avocado pico • chipotle verde • casita	

Small Plates

flaming panela	17
panela cheese, mezcal, fire!	
chicken wings	19
salsa macha, cilantro ranch	
corn tamale	13
masa, cotija, chipotle crema, lime	
fried calamari	21
charred citrus, chipotle aioli, lemon aioli	
chicken taquitos	17
guacamole, crema, cotija, pickled onion	
chicken enchilada	16
pickled jalapeno, pickled carrot, cotija	
chile relleno	16
oaxaca cheese, runny egg, calabacita	
street corn	16
chipotle, lime, cotija	
roasted cauliflower	14
romesco, capers, cumin	
lobster bomba rice	45
coconut, lime, chile butter	
carne asada chicharrones	21
guacamole, flour tortillas	

Salads

caesar	17
romaine, spiced pepitas, achiote croutons, parmesan	
casita	14
arugula, mango, lime vinaigrette	
little gems	14
candied pepitas, tarragon, green goddess dressing	
heirloom tomato	16
roasted cipollini onions, cilantro pesto, spiced pepitas, sherry vinaigrette	

Large Plates

add rice, beans, tortillas 6	
westholme australian wagyu	95
ancho dust, charred fresno chile, cilantro salt	
shrimp tajin	46
lime butter, mango-radish slaw	
tomahawk (creekstone farms)	120
yucatan rub, roasted jalapeno butter, pasilla chile salt	
chilean seabass	65
pepita crust, watercress, radish, cotija	
chicken anais	37
achiote-braised half chicken, grilled mexican onions	
carne asada	44
grilled mexican onions, chipotle salsa	

Tacos (2)

rib eye	16
oaxaca cheese, caramelized onion, roasted jalapeno	
pork belly	14
salsa macha, pickled onion	
crispy fish	16
chipotle slaw, jicama-avocado salsa	
shrimp	16
house tajin, chipotle slaw, jicama-avocado salsa	
carne asada	15
guacamole, onion	
chicken tinga	11
pickled onion, cotija	
al pastor	11
grilled onions, pineapple	
impostor	11
impossible, jalapeno-cashew cheese, lettuce, tomato	
carnitas	10
pickled jalapeno, carrot	
barbacoa	13
pickled onion, radish, queso fresco	
westholme australian wagyu	34
salsa roja	
crispy gringo	18
carne asada, crispy tortilla, oaxaca cheese, lettuce, tomato	

Sides

smashed yuca	8
cilantro lime rice	6
red rice	6
black beans	7
pickled vegetables	5
corn tortillas (4)	4
flour tortillas (3)	5

Omakase

Experience Casita in a truly unique way. Your server will design a custom, coursed dinner for you and your table.

*Consuming raw or undercooked meats, fish, shellfish & egg products may increase the risk of food-borne illness. Please tell your server about dietary allergies or restrictions. To help defray the rising wages & benefits in California, a 3% service fee is added to each check. A 20% gratuity will be added to parties of 6+. Thank you for your support!