

APPETIZERS

RUSTIC GUACAMOLE Tomato Red onion Cilantro Lime Corn tortillas Tostadas Add On: Crispy pork belly Ribeye chicharrón	\$19 \$6 \$8	MUSHROOM AL CHIPOTLE Cremini and Maitake mix Creamy chipotle sauce Mixed cheese Chives Corn tortillas	\$26
MELTED CHEESE Oaxaca cheese and Mexican Manchego mix Orange mojo Corn tortillas Add On: Sautéed Mushrooms Campechana (steak bites & chorizo)	\$26 \$4 \$6	MEXICAN STREET CORN Chipotle mayo Chili powder Lime juice Cotija Cheese	\$15
ESQUITE NEW Tender kernels of corn Lime juice Chipotle mayo Chili powder Cotija cheese Add Shrimps	\$18 \$12	TUNA TARTARE NEW Tuna Ponzu Sesame oil Avocado Crispy onion Spicy mayo Fried Wonton	\$29
ORIGEN CEVICHE Shrimp Fish Octopus Onion Tomatoes Cilantro Chilled Mango and Coconut milk broth	\$26	CHARCOAL-GRILLED ARTICHOKEs NEW Romesco cream Lemon Arugula Pistachio	\$27
GRILLED BRIE CHEESE Berry compote Croutons Aged Dried Beef	\$25	ROCK LOBSTER TEMPURA NEW Tempura Lobster Spicy mayo Chives Bonito Flakes Serrano dressing	\$38
REFRIED ORIGEN BEANS Crispy bits of Chicharrón Tostadas Cotija cheese Cilantro	\$6	BURRATA & PROSCIUTTO Butter-roasted Peaches Macha Honey Croutons Prosciutto Burrata Arugula	\$29
SEARED SCALLOPS WITH BONE MARROW Romesco cream Bone marrow Parmesan Croutons	\$33	ROASTED BRUSSELS SPROUTS NEW Bacon Balsamic glaze Parmesan cheese Garlic-butter	\$24
		SALMON CARPACCIO Thinly sliced salmon Fried capers Annatto oil Arugula Ponzu sauce Parmesan cheese Croutons	\$25
		BUTTER SHRIMP NEW Shrimp sautéed Garlic Butter White wine Chili flakes Parsley Lemon	\$26

FROM THE GRILL

ORIGEN SIGNATURE CUTS			
Tomahawk Classic NEW TOMAHAWK (40oz) Grilled onions and jalapeño peppers	\$145	NEW YOR STRIP ORIGEN (14oz) Wedge Fries Beef au jus	\$59
RIBEYE STEAK(12oz/16oz) Grilled onions and jalapeño peppers Mashed potatoes	\$53/\$59	COWBOY BONE-IN RIBEYE (20oz) Grilled onions and jalapeño peppers Mashed potatoes	\$64
FILET MIGNON (08 oz) NEW Rosemary Butter Grilled onions and jalapeño peppers Mashed potatoes	\$59	ADD ON TO ANY STEAK: Charred bone marrow (2)	\$18
ANGUS SKIRT STEAK (12oz) Grilled onions and jalapeño peppers Mashed potatoes	\$45	MAKE IT SURF & TURF ADDING A LOBSTER (7oz)	\$35

SIDES

MASHED POTATOES Freshly made skin on Idaho potatoes Parmigiano Reggiano Beef au jus Chives	\$12	GRILLED ASPARAGUS Cilantro Chimichurri	\$14
TRUFFLED STEAK FRIES Proudly serving street frites Chives Parmigiano Reggiano White truffle oil	\$14	SAUTEED VEGETABLES Sautéed Vegetables Butter White wine	\$14
SMOKED BROCCOLINI Black sesame balsamic vinaigrette Pumpkin seeds Broccoli pipian	\$12	SMOKEY MAC AND CHEESE Artisanal Macaroni Cheddar	\$18

- SPICY

GLUTEN FREE

VEGETARIAN
- DISH CONTAIN NUTS

NEW

NEW ON THE MENU
- UNIÓN
GASTRONÓMICA
DEL FUEGO
HECHO EN YUCATÁN
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
- | | | |
|-----------|----------------|-----------|
| COOK TERM | BLACK AND BLUE | 115-120 F |
| | MEDIUM RARE | 125-130 F |
| | MEDIUM | 130-140 F |
| | WELL DONE | 160-200 F |
- *PARTIES OF 6 OR MORE WILL BE SUBJECT TO A 20% SERVICE CHARGE
- 08-13-26

SOUPS & SALADS

BEEF AU JUS SOUP   Beef soup Cilantro Serrano pepper Red onions Lime	\$14	ORIGEN SALAD    Watermelon Arugula Almond goat cheese Hoisin sauce vinaigrette Walnut Spinach Fig balsamic	\$21
CHICKEN TORTILLA SOUP  Savory roasted tomato broth Cheese Sour cream Avocado Cilantro Panela cheese Crispy tortilla strips Guajillo pepper	\$16	CAESAR SALAD  Romaine Hearts Caesar dressing Parmesan cheese Croutons	\$19
CLAM CHOWDER  Clams Bacon Potatoes Aromatics Onions Celery Heavy Cream Sourdough bread	\$19	Add to your favorite salad: 	
		Salmon	\$18
		Shrimps	\$12
		Steak bites	\$8
		Chicken	\$6

FROM THE SEA

SALMON  Sautéed seasonal vegetables Parsley butter	\$38	GRILLED OCTOPUS Orange mojo Fingerling potatoes Cilantro Parsley Annatto Oil	\$48
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TACOS & TOSTADAS

SKIRT STEAK LORENZA (2)   Tostada Refried Beans Grated Cheese Lime	\$34	SONORAN TACOS (4)   Savory filet Beans Caribbean pepper Cheese crust Flour Tortilla Cilantro Lime	\$29
CRISPY PORK BELLY TACOS (4)  Savory cheese crust Corn tortilla Avocado Pickled peppers & Onion Crispy onions Cilantro	\$29	WAGYU TACOS (2)   Thin slice of American Wagyu Serrano dressing Bone marrow Onion Cilantro Corn tortilla	\$36
FILET TACOS (4)  Savory cheese crust Steak Crispy onions Avocado Cilantro Bone marrow Corn tortillas	\$44	QUESABIRRIAS (4)   Savory cheese Red onions Cilantro Lime Flour tortillas	\$29
“BAÑADOS” MEXICAN STREET TACOS (5)    Longaniza Steak Chile de árbol sauce Chicharrón dust Cilantro Corn tortillas Red Onion	\$29	GRILLED BONE MARROW (2)  Corn Tortillas Lemon Onions Cilantro	\$18
		AVOCADO TACOS    Corn Tortillas Sautéed vegetables Onions Cilantro Avocado	\$22

SPECIALTIES

ORIGEN GREEN ENCHILADAS   7 oz New York steak Corn tortillas Green sauce Oaxaca cheese Cotija cheese Sour cream	\$48	ORIGEN BURGER  Beef and bacon mixed patty Arugula Grated cheese Red onion Tomatoes Mayonnaise Mustard Steak fries	\$26
BARBACOA REGIA  Origen traditional recipe slow-cooked Lime Corn tortillas Cilantro Red onion	\$34	BAKED POTATO Sour cream Chives Grated cheese Rosemary Butter Add: Steak bites  Birria 	\$16
PORK SHANK (COCHINITA PIBIL)  8 hour Braised pork Pickled onions Corn tortillas Cilantro	\$39	POLANCO PASTA  Fettuccine pasta 7 oz New York steak Mushroom Red bell peppers Spinach Bacon Cream Red wine Parmesan cheese Grilled avocado garnish	\$48
CHIPOTLE SHORT RIB PASTA    Bucatini Chipotle creamy sauce Cilantro 6 hour braised short rib Parmesan cheese	\$46	BRAISED SHORT RIB WITH MOLE SAUCE    Mashed potatoes Mexican mole Sesame seeds Corn tortillas	\$49
PORK RIBS (MANGO-BBQ)    Slow-cooked Seasoned with spices Mango-Bbq sauce	\$32		
GRILLED MARY’S CHICKEN Orange Mojo Baba ghanoush Sautéed seasonal vegetables	\$33		

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-  **GLUTEN FREE**
-  **VEGETARIAN**

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