

ORIGEN

SMOKE & ROOT

APPETIZER

RUSTIC GUACAMOLE \$19



TOMATO | RED ONION | CILANTRO | LIME |
TOSTADAS

MELTED CHEESE \$26



OAXACA CHEESE AND MEXICAN MANCHEGO MIX
| ORANGE MOJO | CORN TORTILLAS

ESQUITE \$18



TENDER KERNELS OF CORN | LIME JUICE |
CHIPOTLE MAYO | CHILI POWDER
COTIJA CHEESE

REFRIED BEANS \$6



TOSTADAS | COTIJA CHEESE | CILANTRO



MUSHROOM AL CHIPOTLE \$26



CREMINI AND MAITAKE MIX |
CREAMY CHIPOTLE SAUCE | MIXED CHEESE |
CHIVES | CORN TORTILLAS



MEXICAN STREET CORN \$15



CHIPOTLE MAYO | CHILI POWDER | LIME
JUICE | COTIJA CHEESE



CHARCOAL-GRILLED ARTICHOKE \$27

ROMESCO CREAM | LEMON | ARUGULA |
PISTACHIO



ROASTED BRUSSELS SPROUTS \$24

BALSAMIC GLAZE | PARMESAN CHEESE
GARLIC-BUTTER



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OR1GEN

FROM THE GARDEN

ORIGEN SALAD \$21   

WATERMELON | ARUGULA | ALMOND GOAT
CHEESE | HOISIN SAUCE VINAIGRETTE |
WALNUT | SPINACH | FIG BALSAMIC

CAESAR SALAD \$19

ROMAINE HEARTS | CAESAR DRESSING |
PARMESAN CHEESE | CROUTONS

FROM THE GRILL.

AVOCADO TACOS \$22   

CORN TORTILLAS | SAUTÉED VEGETABLES |
REFRIED BEANS | CORN | AVOCADO

ORIGEN GREEN ENCHILADAS \$35

CORN TORTILLAS | VEGETABLES
GREEN SAUCE | OAXACA CHEESE | COTIJA
CHEESE | SOUR CREAM  

BUCATTINI PASTA \$24  

ALFREDO | AGLIO & OLEO | VEGETABLES

BAKED POTATOE \$16  

SOUR CREAM | CHIVES | GRATED CHEESE |
ROSEMARY BUTTER

SMOKEY MAC & CHEESE \$18 

ARTISANAL MACARONI | CHEDDAR

ORIGEN MASHED POTATOES \$12 

FRESHLY MADE SKIN ON IDAHO POTATOES |
PARMIGIANO REGGIANO | CHIVES

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WALNUT | SPINACH | FIG BALSAMIC

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