



TO START & SHARE

SPRING ROLLS (GF).....15.50
Asian vegetable mix, seasonal greens tossed in peanut sauce, ponzu, and a passion fruit–mango dressing

AVOCADO SOCIAL CLUB(GF).....14.50
Guacamole, chili-lime cucumber sticks, pickled onions, refried beans, pork cracklings, and tortilla chips. Add your choice of protein

PACIFIC CRUNCH*(GF).....19.00
Tostadas topped with guacamole, fresh tuna, sesame-ginger sauce, and crispy onions

CEVICHE DEL PACÍFICO* (GF).....22.00
Shrimp and tuna marinated in leche de tigre, avocado, cilantro oil, tropical mango pico de gallo, and red onion

ADD YOUR FAVORITE PROTEIN
Ranchero style shrimp.....9.50
Chicken.....5.00
Arrachera.....10.00

SALADS

MISS THAI.....21.00
Panko-crusted chicken fingers tossed in sweet chili dressing over mixed greens, cucumber, edamame, toasted peanuts, yuzu papaya, and passion fruit–mango dressing

THE SALTY BEET(GF).....18.00
Salt-roasted beet, carrot ribbons, spiced Greek yogurt, puffed quinoa, lemon zest, arugula, fennel, fresh mint, honey, and white truffle lime sauce

TACOS

SHRIMP GOBERNADOR TACOS (3)*(GF).....21.00
Ranchero-style shrimp wrapped in a cheese crust, pickled onion, cilantro, and chipotle dressing on a handmade tortilla

RIB EYE TACOS (3) (GF).....23.00
Homemade corn tortillas with cheese crust, sliced rib eye, fresh jalapeño, smashed avocado, and potato feathers

MAR Y TIERRA BURRITO.....23.00
Flour tortilla stuffed with shrimp and arrachera alambre, refried black beans, melted cheese, sour cream, pickled vegetables, cilantro, and fries



PASTA

GREEN GODDESS PAPPARDELLE*.....23.00
Grilled shrimp over pappardelle with cilantro-pepita cream, shaved Parmesan, and cilantro

RIGATONI DIABLO.....30.00
Marinated ribeye served with Aleppo chile cream sauce, garlic, cherry tomatoes, wilted seasonal greens, fine herbs, and Parmesan

BURGERS

TOTEM BURGER.....21.00
Two top sirloin patties with provolone, bacon, lettuce, tomato, pickles, and house ranch. Served with French fries and macha mayo. Add an egg for \$2.00

UMAMI BURGER.....20.00
Pretzel bun with a top sirloin patty, bacon, yellow cheddar, caramelized onions, crispy onions, pickles, and spiced peanut cream. Served with French fries

STEAK SANDWICH.....28.00
Grilled homemade sourdough filled with marinated arrachera, provolone cheese, caramelized onions, Dijon mustard, salsa macha mayo, and guacamole. Served with fries

ABC SANDWICH.....19.00
Avocado, Bacon, Chicken. Toasted house brioche with panko-breaded chicken, avocado crema, arugula dressed with our lime dressing, provolone and bacon. Served with fries

NAPOLITAN STYLE PIZZAS

CLASSIC PEPPERONI.....20.00
Tomato sauce, pepperoni, and mozzarella cheese on Neapolitan dough

FOUR CHEESE.....21.00
Blue cheese, mozzarella, goat cheese, and Parmesan with balsamic glaze, rosemary honey, truffle oil, and fresh basil

HOT CHARCUTERIE.....23.00
Pork sausage, prosciutto, salami, chorizo, goat cheese, caramelized onion, arugula, and balsamic glaze

LA MEXICANA.....21.00
Esquites, chorizo, onion, jalapeño, and chipotle sauce

MARGHERITA.....19.00
Tomato sauce, fresh mozzarella, basil, and olive oil

MEDITERRANEAN.....21.00
Prosciutto, peppers, olives, cherry tomatoes, goat cheese, and Parmesan

A Note from Our Kitchen
Our menu is crafted with a lot of love, intention, and attention to detail. Our dishes are made from scratch, we make our own sauces, avoid ultra-processed ingredients whenever possible, and bake our own bread in-house daily. Each dish is designed to be enjoyed just as it is, as part of the full Tótem experience. Because of this, modifications are limited to removing specific ingredients only. Thanks for understanding and for trusting our craft

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ESPRESSO BAR

ESPRESSO.....	3.50
AMERICANO.....	3.50
CAPUCCINO.....	5.50
LATTE.....	6.00
FLAT WHITE.....	5.50
MACCHIATO.....	4.00
MOCHA.....	7.00
CAFE DE LA OLLA.....	6.00
Americano, spices and piloncillo	
DIRTY CHAI.....	7.00

BREW BAR DRIP

CHEMEX.....	7.00
KALITA 185.....	7.00
V60.....	7.00

IMMERSION

AEROPRESS.....	7.00
FRENCH PRESS.....	7.00
COLD BREW.....	7.00
COLD BREW TONIC.....	7.50

COLD COFFEE BAR

ICED AMERICANO.....	6.00
AFFOGATO.....	7.00
SHAKERATO.....	7.00
Shaken espresso, lime	

ICED OR FRAPPE

LATTE.....	7.50
MOCHA.....	8.00
CAFÉ DE LA OLLA.....	8.00

JUICE BAR

JADE Green algae, green apple, cucumber, celery, spinach, peppermint, lime, orange juice	6.50 each
ALPHA Pineapple, orange, celery, ginger and honey, turmeric	
BERRY JUICE Orange, berries and peppermint	
CARROT, GINGER, ORANGE & TURMERIC PURE ORANGE JUICE	

DRINKS

TEA & ELIXIR BAR

Hot or Iced

EARL GREY	7.00 each
GOLDEN YUNNAN Smooth and rich black tea blend with malty, full-bodied notes	
JADE CLOUD Bright and delicate green tea with soft vegetal notes and a crisp finish	
LAVENDER DREAMS Lemon verbena, melissa, rooibos, chamomile, fennel, and lavender	
KNOCKOUT Valerian root, chamomile, honeybush, spearmint, and lavender	
HOLY DETOX Basil, lemon myrtle, rosehips, and linden blossoms	
LAVENDER MINT Refreshing infusion of mint and lavender with soft floral notes	
CEREMONIAL MATCHA Served pure	

SIGNATURE LIMEADES

BLUE BUTTERFLY Traditional limeade with pea-flower infusion roses	6.00 each
FLAMINGO Raspberry limeade	
MINT LIMEADE With homemade mint syrup	
PEACH & HONEY	
HOMEMADE GINGER ALE	
ROSEMARY LAVENDER	
BASIL & GINGER	

HERBAL LATTES

MATCHA LATTE (sweet/unsweet).....	7.00
TARO LATTE.....	7.00
SPICED CHOCOLATE.....	7.00
SWEET CHAI LATTE.....	6.00

TISANES

Hot or Iced

MAJESTIC MANGO Mango, pineapple, orange, tangerine, strawberry, safflower and marigold petals	7.00 each
PEACH & KIWI HIBISCUS Peach, kiwi, and hibiscus with bright citrus and floral notes	
VERY BERRY HIBISCUS Raspberry, blackberry, strawberry, hibiscus, and rosehips	
APPLE STRUDEL Sweet apple, cinnamon, raisins, roasted chicory, and warm spices	
Frappé - \$8.00	

SHAKEN & FRAPPÉS

MANGO MATCHA (DF) Shake. Mango purée, coconut milk and matcha.	8.00 each
VENADO Frappé. Coconut Horchata, Cajeta and marshmallows	
MINT CHOCOLATE Frappé. Semisweet chocolate and mint syrup	
COOKIES AND CREAM Frappé. Oreos and white chocolate	
TROPICAL COLADA Frappé	
SALTED CARAMEL Frappé. Espresso, salted caramel, pretzel	
BERRY LASSI Smoothie.	
PEACH, MANGO, STRAWBERRY & PECAN LASSI Smoothie	
CHOCO YOGUI (DF) Smoothie. Banana, dates, peanut butter, cocoa, almond milk	
MANGO PEACH (DF) Smoothie. Mango, dates, peach, coconut milk	
YELLOW MONKEY (DF) Smoothie. Banana, mango, lime, honey	
TURTLE (DF) Frappé. Cucumber, lime, Tajín	
CHOCOLATE ON THE ROCKS Shaken	
COCOHORCHATA Shaken. Totem Style street horchata	
CALPIS	

SOFT DRINKS BY PEPSI

4.50

HOUSE MIMOSAS

Sparkling White Wine + Fruit Juice

ORANGE.....	10.00
RASPBERRY.....	10.00
PASSION FRUIT.....	10.00

HOUSE ORIGINALS

JAGUAR Mezcal, Aperol, passion fruit and ginger syrup, topped sparkling white wine	16.50 each
CONEJO MARTINI Vodka, Elderflower Liqueur and lychee	
SPIRIT OF THE GARDEN Gin, basil and fennel macerate and homemade ginger ale	
MOJITOTEM White Rum (Bacardi), angostura bitters, peppermint, exotic fruits tisane	
BEAR Bourbon whiskey, peanut butter, cold brew and agave	
PASSION FRUIT MARGARITA Tequila reposado, Cointreau, passion fruit syrup and lime	
CUMBIA DE AGAVE Tequila reposado, cucumber juice, agave, pineapple syrup, peppermint and tortilla salt	
PACIFIC MULE Vodka, Pacifico beer, ginger syrup and lime	
SHENLONG Tanqueray Gin, Calpis, cardamom bitter, lime and bubbles	
PINEAPPLE MEZCALITA Mezcal, Cointreau, pineapple puree, lime	
FLOR DEL SUR Mezcal, Ancho Reyes Liquor, pineapple puree, house-made hibiscus syrup and hibiscus salt	
FRESH BERRIES Frappé. Red wine, berries, peppermint	
SUNRISE IN THE MOUNTAINS Bourbon, ginger syrup, pineapple puree, orange juice and soda	

GIN TONICS & SPRITZ

APEROL Prosecco and sparkling water	15.00 each
LUNA SPRITZ St. Germain, Prosecco, lavender bitter, mint, sparkling water	
GARDEN SPRITZ St. Germain, grapefruit bitter, raspberries, basil, Prosecco, sparkling water	
GIN TOTEM Tanqueray, cucumber juice, basil, spiced syrup and coriander seeds	
PERFECT SERVED TANQUERAY Rosemary, ginger slices, pink pepper	
PERFECT SERVED BOMBAY Blueberry, strawberry, rosemary	
PERFECT SERVED HENDRICK'S Cucumber, apple, lemon peel	
PINK TONIC Roku gin, mixed berry syrup, white wine, lime juice & tonic water	

FROM OUR BAR

COFFEE COCKTAILS

ESPRESSO MARTINI	
SPIKED LATTE Hot or iced latte with Baileys	15.00 each
SPIKED CHOCOLATE Hot or iced Mexican Chocolate, Kahlúa, cinnamon and toasted marshmallows	
CARAJILLO Shaken espresso and Licor 43	
TOTEM CARAJILLO Shaken. Espresso, cold brew liquor, cardamom bitter	
MEZCALILLO Shaken. Espresso, mezcal, and orange bitter	
DIRTY MEXICHAJ Shaken. Chai, cold brew, mezcal, espresso, cardamom bitter and spiced syrup	
NIGHT SPRINGS Rumchata, espresso, whiskey, spirulina, vanilla syrup	
KALDI SPIKED Cold brew, bourbon, orange juice, lime & agave. Finished with tonic water	

THE CLASSICS

CLERICOT.....	14.00
Orangeade + Red Wine + Green Apple	
SANGRÍA.....	14.00
Red Wine + Limeade	
BLOODY MARY.....	14.00
MARGARITA.....	14.00
PALOMA.....	14.00
CAIPIRINHA.....	14.00
PIÑA COLADA.....	14.00
MOJITO.....	14.00
NAKED AND FAMOUS.....	15.00
NEGRONI.....	16.00
MARTINI.....	15.00
OLD FASHIONED.....	15.00
MANHATTAN.....	14.00

BEERS

CORONA.....	6.00
PACÍFICO.....	6.00
MODELO ESPECIAL.....	6.00
NEGRA MODELO.....	6.00
MICHELOB ULTRA.....	6.00
NON ALCOHOLIC CORONA.....	6.00

LOCAL TAP BEER GOAT PATCH

IPA.....	8.00
BLONDE OR RED ALE.....	8.00
STOUT.....	8.00
MICHELADA-STYLE GLASS.....	2.50
Prepared with our house chili-lime sauce	

SIGNATURE MOCKTAILS

Turn it boozy. Just ask

SELVA - Passion fruit, lime, peppermint, exotic fruits tisane, tonic and sparkling water	7.50 each
BERRY PEACH - Berries, peach, lime, tonic water	
NIMBO - Oolong litchi, lime, cucumber, spiced syrup, sparkling water	
BUDDHA - Calpis, green tea, yuzu, lime & sea salt, balanced with rice vinegar and bubbles	
KALDI - Cold brew, orange juice, lime & agave. Finished with tonic water	

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