



BOCADITAS

salsa 3 | trio 8
(vgn|gf)

SALSA VERDE
tomatillo

SALSA FRUTA
pineapple-jicama-mint

SALSA CHILTOMATE
charred tomato

PICO de GALLO
tomato-chile habanero

guacamole

TRADICIONAL 8
(vgn|gf)

GOAT CHEESE 9
tomato + chile poblano (v|gf)

BLACK PEPPER PECORINO 9
roasted garlic | agave nectar (v|gf)

PINEAPPLE 9
jicama | mint + chile habanero! (vgn|gf)

SMOKED TROUT 9.5
bacon | chile poblano (gf)

GUACAMOLE SAMPLER 21
choose three

★ salsa and guacamole served with corn tortilla chips (vgn|gf)



MERIENDAS

"little whims" or snacks

BRUSSELS SPROUTS 6
fried sprouts | coconut vinegar | chile spiced peanuts (vgn|gf)

CHORIQUEZO 8
smoked gouda dip | chorizo pork sausage | almond salsa macha | corn chips

CARROT "ELOTE" 7
habanero-agave butter | citrus crema + queso cotija (v|gf)

LOWRIDER RICE 9
fried brussels sprouts | mexicola glazed pork belly | escabeche (gf)

MASA TOTS 6
red chile-chocolate mole | queso cotija | toasted sesame (v)

POTATO el ROYAL 7
fried + smashed | almond salsa macha | fried egg (gf)

NACHOS 9
adobo pork carnitas | black beans | smoked gouda fundido | salsas + mustard crema

POLLO LOCO 7
three chicken drumsticks | valentina hot sauce (gf)

ALBONDIGAS 8
mexican style beef meatballs | chile guajillo ranchero sauce | queso cotija (gf)

ANTOJITOS

CHILE POBLANO RELLENO 12.5
cornmeal tempora | smoked gouda fundido | chile guajillo ranchero sauce (v)

BLUE CORN ENCHILADAS "SUIZA" 15
marinated grilled chicken | tomatillo-cilantro mole verde | baked queso blanco (gf)

FLAUTAS 14
butternut squash + goat cheese | red chile + chocolate mole | fried brussels sprouts + spiced peanuts | hibiscus pickled onions (v)

TAMALES | *especiales de la casa*

● **POLLO VERDE** | tinga chicken + spinach | tomatillo-cilantro mole verde (gf) 13

● **MACHACA** | coffee + ancho braised beef brisket | chile ranchero sauce (gf) 15

● **SALCHICHA** | chorizo pork sausage | red chile + chocolate mole | pineapple 14

● **REMOLACHA** | pimentón style roasted beets | chile ranchero sauce (vgn|gf) 12.5

ENTRADAS

TIKIN XIC* 19.5
seared tuna | orange-achiote mojo | jasmine rice | pineapple-jicama guacamole | hibiscus pickled onions (gf)

TROUT 22
pepita + pecan crusted | pickled jalapeño + whole grain mustard crema | habanero-agave butter glazed roasted carrots

CARNE ASADA* 24
grilled + sliced butcher's steak | honey-chipotle mojo | pickled chiles | papas bravas + black pepper pecorino | almond salsa macha (gf)

BARBACOA 18
mexicola glazed pork shoulder + smoked pork belly | white cheddar masa grits | fried brussels sprouts + hibiscus pickled onions (gf)

POSTRES

BOMBE CHOCOLATA 5
mexican chocolate mousse (gf)

FRIED ICE CREAM 7
peanut + cornflake crusted | chocolate + agave nectar

*CONSUMING RAW OR UNDERCOOKED FOODS MAY CAUSE SERIOUS FOODBORNE ILLNESS.

NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR RESTRICTIONS (V | VGN | GF).

20% GRATUITY ADDED TO PARTIES OF FIVE OR MORE.

V VEGETARIAN
VGN VEGAN
GF GLUTEN-FREE

♥ KINDNESS IS CONTAGIOUS

TAQUITOS

includes six soft corn tortillas, onion rajitas + salsa verde

CARNITAS | adobo + citrus braised pork | honey-chipotle mojo (gf) 14

MACHACA | coffee + chile ancho braised beef brisket | guacamole tradicional (gf) 15

TINGA | sixteen spiced + grilled chicken thigh | pico de gallo (gf) 13.5

CAMARONES | chile guajillo al pastor style shrimp | pineapple-jicama salsa (gf) 15

HONGO | marinated + grilled portobello | pickled jalapeño + whole grain mustard crema (v) 12.5

steamed white rice + lime (vgn|gf) 2

borracho black beans (v) 3



COCKTAILS

EL HIPSTER 8
shot of el jimador
tequila + modelo
especial

PALOMA BRAVA 11
avion plata tequila,
grapefruit jarrito,
grapefruit bitters, tajin

OAXACAN OLD FASHIONED 12
olmeca altos tequila,
wahaka mezcal, agave,
aztec chocolate bitters

ESQUELETO 11
ancho reyes verde,
watershed gin,
cucumber + lime

GRASSY-ASS 12
sotol, grilled pineapple
+ pink peppercorn
syrup, agave nectar

MEXICAN MULE 10
olmeca altos tequila,
hibiscus flower +
ginger beer

OLD HERMANO 10
espolón reposado
tequila, lemon, burnt
honey, orange bitters

LA FRESCA N/A 7
blueberry-hibiscus
shrub, ginger, lime juice,
topo chico mineral water



CERVEZAS

Michelada style +.5
ice | lime | salt |
worcestershire + hot
sauce

TECATA or TECATA LIGHT 4
medium body | crisp +
dry (4.5%)

MODELO ESPECIAL 4
crisp + light | straw
color (4.4%)

SOL 4
the original sunshine
beer of mexico (4.2%)

CORONA la FAMILIAR 4.5
the original full flavored
mexican lager (4.8%)

**CORONA, CORONA LIGHT
or CORONA PREMIER** 4.5
classic mexican beer
(4.6%)

LUCHADOR LAGER 5
mexican black lager |
limited edition 16oz
can (4.8%)

DRAFTS 5

- dos equis lager (4.3%)
- dos equis ambar (4.7%)
- pacifico (4.5%)
- negra modelo (5.4%)
- platform luchador black lager (4.8%)
- platform haze jude ipa (6.3%)
- platform speed merchant ipa (6.6%)
- platform new cleveland palesner (5%)

MARGARITAS

CLÁSICO LIME 9

FLAVORS 9.5
• spicy mango • fruit chamoy • blood orange
• cucumber • honey-ginger • pomegranate
• pineapple • red bell pepper

MARGARITA SAMPLER | choose three 15

CRAFT MARGARITA + 4
choice of tequila | gran gala + patron citronge |
house made sour

RIM | salt | sugar | chile-lime salt | vanilla salt |
black ant salt | naked

16 OZ MARGARITA "TO GO" | just shake + pour! 20

TEQUILA

BLANCO | un-aged • crisp, clean + smooth

1800 silver	8	don julio plata	11.5	partida blanco	9
avión plata	10.5	el jimador silver	6	patrón silver	10
cabo wabo blanco	8	el mayor blanco	8	patrón platinum	25
camarena blanco	7	el tesoro platinum	10.5	peligrosso silver	8
cantera negra blanco	10	espolón blanco	8	suavecito silver	11
casamigos blanco	10	herradura silver	10	tres generacion plata	8.5
cazadores silver	7.5	hornitos blanco	7	tres agave blanco	8
clase azule plata	26	mi campo blanco	8		
corazon silver	8	milagro plata	7.5		
corralejo blanco	8	olmeca altos plata	7		

RESPOSADO | oak barrel aged 2-12 months

1800 reposado	8.5	don julio reposado	12	mi campo reposado	9
avión repósado	11	don julio cask aged	14	milagro reposado	9
cabo wabo reposado	9	el jimador reposado	6	olmeca altos reposado	7
camarena reposado	7	el mayor reposado	9	partida reposado	10
cantera negra	11	el tesoro reposado	11	patrón reposado	11
casamigos reposado	11	espolón reposado	8.5	suavecito reposado	11.5
cazadores reposado	8	herradura reposado	11	tres agave reposado	8.5
clase azule reposado	21	hornitos reposado	8		
corralejo reposado	8.5	maestro dobel diamante	16		

AÑEJO | oak barrel aged over 12 months

1800 añejo	9	don julio 1942	25	hornitos cristalino	10.5
avión añejo	12	don julio 70th año	16	olmeca altos añejo	8
cabo wabo añejo	10	el mayor añejo	10	patrón añejo	12
cantera negra añejo	12	espolón añejo	9.5	suavecito añejo	12.5
casamigos añejo	12	herradura añejo	12	tres generacion añejo	9.5
cazadores añejo	9	hornitos añejo	9.5	tres agave añejo	9
centenario añejo	14	hornitos black barrel	9.5		
don julio añejo	12.5				

EXTRA AÑEJO | bourbon barrel aged 3-5 years

avión reserva "44"	34	espolón añejo x	26	patrón extra añejo	24
cantera negra	18	herradura ultra añejo	15	suavecito extra añejo	18
cazadores extra añejo	12	jose cuervo la familia	32	tequila ocho reserva	38

MEZCAL

banhez joven	9	el silencio espadin	10	sotol por siempre	10
casamigos joven	14	ilegal jovan	10	vago elote	14
creyente joven	11	ilegal reposado	11	vago ensamble	16
del maguey		los amantes	11	en barro	16
pechuga	55	nuestra soledad	12	vago espadin	12
del maguey san luis	14	peloton de la muerte	9	wahaka joven espadin	10
del maguey tobala	25	sotol pizcadores		wahaka reposado	
del maguey vida	9	silver	10	gusano	12

a full menu of tequilas and mezcal with tasting notes is available by request.