

salsa corn tortilla chips (v gf)		3/8
sikil pak	pineapple-jicama-mint	chiltomate
tomatillo verde	beet pico de gallo	xni-pec
guacamole corn tortilla chips		
guacamole tradicional (v gf)		8
guacamole goat cheese tomato + chile poblano (v gf)		9
guacamole pineapple jicama mint + chile habanero! (v gf)		9
guacamole crab pickled corn chile chipotle		9.5
guacamole smoked trout bacon chile poblano (gf)		9.5
guacamole sampler choose three		21
queso dip		
creamy smoked gouda pickled chiles corn tortilla chips (v)		5
chorizo fundido		
baked oaxacan cheese red chile pork sausage chile rajitas corn tortillas		9
nachos		
al pastor pork smoked gouda queso pickled jalapeño + whole grain mustard crema		10.5
“chick”arrones		
crispy lemon-pepper chicken skins valentina hot sauce (gf)		6
tamales two steamed corn masa tamales red + green molé queso + crema		
pollo cumin + chile roasted chicken		14.5
costilla dos equis braised beef short ribs		16.5
machaca coffee + ancho braised beef brisket		15.5
al pastor adobo + citrus pulled pork		14.5
pato slow cooked duck leg confit		16
coliflor coconut curried cauliflower almonds + raisins (v)		12.5
tostada		
crab + smoked trout tomatillo molé verde borracho black beans huevo frito		16.5
chile relleno		
cornmeal tempora smoked gouda chiltomate salsa borracho black beans (v)		14
flautas		
butternut squash + goat cheese red chile + chocolate molé brussels sprouts (v)		12.5
enchiladas		
avocado leaf braised lamb red chile + chocolate molé spiced peanuts		16.5
rostizado chicken tomatillo molé verde queso fresco “chick”arrones (gf)		15
carne asada		
grilled butcher’s steak chimichurri potato fries honey + chile chipotle mojo (gf)		19
carnitas		
adobo pork shoulder ranchero beans guacamole pork rinds (gf)		17.5
taquitos five soft corn tortillas chile rajitas salsa verde		
remolacha salt roasted beets spiced peanuts goat cheese sikil pak (v gf)		12
al pastor adobo + citrus braised pork honey + chile chipotle mojo (gf)		14
machaca coffee + chile ancho braised beef brisket guacamole tradicional (gf)		15.5
lengua beef tongue pastrami pickled jalapeño + whole grain mustard crema		12.5
pescado chimichurri glazed mahi mahi pineapple-jicama guacamole (gf)		16
camarones chile guajillo + pineapple shrimp beet pico de gallo (gf)		15
antojitos		
add fried egg on any menu item		+1
fried brussels sprouts coconut vinegar spiced peanuts (v gf)		5
esquite achiote creamed corn (v gf)		4
papas fritas potato fries jalapeño chimichurri queso fresco (v gf)		4
ranchero style pinto beans (gf)		4
borracho black beans (v)		4
steamed white rice + lime (v gf)		2
take home bottle habanero hot sauce (v gf)		5
postres		
flan vanilla creme caramel (gf)		7
fried ice cream peanut + corn flake crusted chocolate + agave nectar		7

brunch

11 AM – 3 PM
saturday + sunday

chupacabre

bacon-infused vodka, spicy tomato, chile-lime salt rim
8.5

spicy naranja chiquita

hornitos tequila blanco, vietnamese cinnamon + red pepper syrup, orange jarrito
9

tres diablo “shooters”

pickled jalapeño juice, spicy tomato juice, olmeca altos reposado
5

coquito

spiced rum, tres leche, cinnamon, guardian cold brew coffee
8.5

churros

cinnamon sugar mexican donut holes, chocolate sauce (v)
4

pambazo

rostizado chicken + chorizo torta, salsa ranchero, queso + avocado
10.5

tlayuda

oaxacan tortilla, refritos, pork belly, brussels sprouts, mexican coke syrup
11.5

huevos rancheros

chorizo sausage, tostada + frijoles, chiltomate salsa, huevos fritos
12

las gachas

molé braised lamb, creamy grits, sunny up eggs, pickled chiles
14

blue corn enchiladas

coffee + ancho braised brisket, scrambled eggs, frijoles, tomatillo salsa
12.5

20% GRATUITY
ADDED TO PARTIES OF
SIX OR MORE.

HAPPY HOUR AT THE
BAR EVERY NIGHT
4 – 7 PM.

WALK-INS WELCOMED
+ RESERVATIONS
ACCEPTED FOR PARTIES
OF EIGHT OR MORE.

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

CONSUMING RAW OR
UNDERCOOKED FOODS
MAY CAUSE SERIOUS
FOODBORNE ILLNESS.

margaritas

classic lime				8.5
spicy mango	pineapple	blood orange	honey-ginger	9.5
cucumber	pomegranate	hibiscus	red bell pepper	
margarita sampler choose three				15
craft margarita choice of tequila gran gala + patron citronge house made sour rim: salt sugar chile-lime salt vanilla salt naked				+4

tequila

chiles habanero + chipotle tomato + orange + pomegranate juices sangrita				+5
1800 silver clean + smooth hints of fruit + pepper				8
1800 reposado notes of buttery caramel + hints of mild spices slight smokiness				8.5
1800 añejo spicy + well rounded flavors of toasted oak, vanilla + butterscotch				9
avión plata crisp + clean with hints of grapefruit mint + rosemary				10.5
avión repósado notes of cherry + pear hint of caramel well balanced				11
avión añejo hints of vanilla + coconut + maple roasted agave rich finish				12
cabo wabo blanco clean + simple hints of spice				8
cabo wabo reposado hints of citrus fruit + spicy pepper finish				9
cabo wabo añejo notes of vanilla + honey touches of oak				10
camarena blanco hints of vanilla + savory spices smooth warm finish				7
camarena reposado touch of soft spice easy but robust finish				7
casamigos blanco crisp + clean hints of vanilla long smooth finish				10
casamigos reposado soft oak hints of caramel + cocoa smooth				11
casamigos añejo hints of spice + barrel oak soft caramel + vanilla notes				12
cazadores silver crisp + young aromatic citrus + herbs				7.5
cazadores reposado light spice smoky wood citrus fruit				8
cazadores añejo hints of cinnamon + pepper				9
centenario añejo aged smooth vanilla + oak				14
clase azule plata herbal + citrus notes very smooth sweet aftertaste				26
clase azule reposado woody, fruity, vanilla + toffee notes rich + silky finish				21
corazon silver clean, crisp, clear, smooth to the finish				8
corazon reposado oak barrel aged + ultra smooth slight sweetness				8.5
corralejo blanco hints of peppercorns + herbs + spearmint				8
corralejo reposado notes of vanilla fruit filled lemon + lime flavors				8.5
don julio plata silver agave pepper floral nose				11.5
don julio reposado rested smooth + sweet pear + apple + lemon aromas				12
don julio añejo aged citrus aroma honey mandarin				12.5
don julio 1942 ultra smooth warm oak + rich vanilla				25
espolón blanco crisp + young earthy agave + melon whiff of smoke				8
espolón reposado oak + agave flavor sweet floral nose spicy finish				8.5
espolón añejo hints of spice, cinnamon + caramel butterscotch aroma				9.5
herradura silver smoky herb flavors with a touch of citrus long rich finish				10
herradura reposado rested sweet oak hints of lemon honey vanilla				11
herradura añejo aged similar to reposado with more vanilla				12
hornitos blanco floral, fruity + herbal nose crisp agave flavor				7
hornitos reposado notes of green apple dry woody finish				8
hornitos añejo aroma of chocolate, hazelnut + dried fruit touch of vanilla				9
jose cuervo la familia full mellow floral-agave-vanilla + cognac flavors				32
maestro dobel smooth herbal + citrus aromas				14
milagro plata smooth faint floral nose lemon zest mashed raisin				7.5
milagro reposado clean hints of caramel slightly spice finish				9
milagro gran reserva crisp + ultra clean vanilla notes spicy dry finish				16
olmeca altos plata smoky herbal notes green pepper soft citrus finish				7
olmeca altos reposado sweet + smoky hints of honey + black pepper				7
patrón tequilas classic agave flavors				mp
peligrosso silver subtle hints of spice + white pepper lemongrass finish				8
suavecito silver crystal clear agave hints of olive + fig				11
suavecito reposado aromas of spice + light wood cherry + vanilla				11.5
suavecito añejo cherry wood nose burnt sugar with mint chocolate finish				12.5
tres generacion plata silver crisp bite pepper + spice mint				8.5
tres generacion añejo aged floral vanilla + honey aromas buttery caramel				9.5

mezcal

del maguey fruit notes smoky finish				9
illegal mezcal hand crafted + high quality (based on current availabilities)				mp
los amantes double distilled herbaceous citrus notes mild smoke				11
vago elote smoky toasted corn + dry river rock long finish of mint + tropical fruit				14
vago ensamble en barro soft pine, charred cinnamon + chestnuts				16
vago espadin aromas of sweet potato, citrus + flint pine + caramel finish				12
wahaka mezcal joven espadin balance of light smoke, earth + sweetness				10
wakaka mezcal reposado gusano oak barrel aged floral + smoky notes of tobacco				12

cervezas

ice lime salt worcestershire + hot sauce cervezas especial michelada style				+5
tecate or tecate light 12 oz can medium body crisp + dry (4.5%)				4
modelo especial 12 oz can crisp + light straw color (4.4%)				4
victoria medium bodied lager slight malt sweetness (4.0%)				4.5
sol the original sunshine beer of mexico (4.2%)				4.5
corona, corona light or corona premier classic mexican beer (4.5%)				4.5
dos equis ambar full body + smooth finish (4.7%)				4.5
bohemia pilsner style high carbonation light lemon color (4.7%)				4.5
carta blanca salty pale ale (4.5%)				4.5
glutenberg 16 oz can gluten free ipa (6.0%)				7
drafts				5
dos equis lager (4.3%)		5 lizard witbier (4.3%)		
negra modelo (5.4%)		5 vulture oaxacan dark ale (6.4%)		
pacifico (4.5%)		gringolandia ironica ipa (6.6%)		
platform luchador black lager (4.8%)		gringolandia super pils (7.2%)		

cocktails

—	
oaxacan old fashioned	
olmeca altos tequila, wahaka mezcal, agave, aztec chocolate bitters	
12	
—	
frozen paloma	
tequila blanco, grapefruit, vanilla salt rim	
10	
—	
classic mojito	
rum, lime, fresh mint, turbinado sugar	
9	
—	
mexican mule	
absolut lime vodka, hibiscus flower, ginger beer	
10	
—	
desmadre	
bulleit bourbon, citrus + cherry shrub, apple cider vinegar	
9	
—	
el scorcho	
dry vermouth, ancho reyes chile liqueur, elderflower, grapefruit bitters	
11	
—	
santo de aloe	
suavecito reposado tequila, st. germaine, aloe water, lime	
12	
—	
old hermano	
avion reposado tequila, lemon, burnt honey, orange bitters	
12	
—	
tequila tuesday	
—	
every tuesday open to close	
—	
select pours:	5
—	
craft margaritas:	7
—	
tequila sampler:	15