

BOCADITAS

SALSA | corn tortilla chips (vgn|gf) each 3 | trio 8

- tomatillo **salsa verde**
- tomatillo-chile chipotle **salsa rojo**
- pineapple-jicama-mint **salsa fruta**
- pumpkin seed **sikil p'aak hummus**
- charred tomato **salsa chiltomate**
- tomato-chile habanero **pico de gallo**

GUACAMOLE | corn tortilla chips

- guacamole | **tradicional** (vgn|gf) 8
- guacamole | **goat cheese** | tomato + chile poblano (v|gf) 9
- guacamole | black pepper **pecorino** | agave nectar | roasted garlic (v|gf) 9
- guacamole | **pineapple** | jicama | mint + chile habanero! (vgn|gf) 9
- guacamole | **crab** | pickled corn | chile chipotle (gf) 9.5
- guacamole | **smoked trout** | bacon | chile poblano (gf) 9.5

GUACAMOLE SAMPLER | choose three 21

CHORIQUEZO | smoked gouda queso dip | chorizo pork sausage | almond salsa macha 8.5

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TAQUITOS | six soft corn tortillas | onion rajitas | salsa verde

- carnitas** | adobo + citrus braised **pork** | pickled jalapeño + whole grain mustard crema 14
- machaca** | coffee + chile ancho braised **beef brisket** | guacamole tradicional (gf) 15
- tinga** | sixteen spiced + grilled **chicken skewers** | pico de gallo (gf) 13.5
- remolacha** | salt roasted **beets** | spiced peanuts | goat cheese | sikil p'aak (v|gf) 12.5
- camarones** | chile guajillo al pastor style **shrimp** | pineapple-jicama salsa (gf) 15

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ANTOJITOS | "little whims" or side dishes

- add fried **egg** | on any menu item +1
- fried **brussels sprouts** | coconut vinegar | chile spiced peanuts (vgn|gf) 6
- blistered shishito **peppers** | chile-lime salt (vgn|gf) 6
- papas bravas | **fried potato** | almond salsa macha + pecorino (v|gf) 6
- pork belly ranchero style **pinto beans** (gf) 4
- borracho **black beans** (vgn) 4
- steamed **white rice** + lime (vgn|gf) 2
- take home bottle **habanero hot sauce** (vgn|gf) 5

ENTRADAS

ENMOLADAS | rostizado chicken enchiladas | red chile + chocolate mole | toasted sesame seeds + queso fresco 15

CHILE POBLANO RELLENO | cornmeal tempora | smoked gouda fundido | chile guajillo ranchero sauce | borracho black beans (v) 14

FLAUTAS | butternut squash + goat cheese | red chile + chocolate mole | fried brussels sprouts + spiced peanuts | hibiscus pickled shallots (v) 16

BIRRIA | avocado leaf roasted lamb, peruvian corn + spicy red chile pozole | cheese quesaditas | guacamole (gf) 17

TIKIN XIC* | seared tuna | orange-achiote mojo | jasmine rice | pineapple-jicama guacamole | hibiscus pickled shallots (gf) 19

ENCHILADAS | adobo + citrus braised pork | chile guajillo ranchero sauce | queso fresco + crema (gf) 16

TOSTADA | crab + smoked trout | tomatillo mole verde | queso mixto | borracho black beans | fried egg 17

CARNE ASADA* | grilled + sliced butchers steak | gaucho steak sauce | papas bravas + pecorino | almond salsa macha | shishito peppers (gf) 24

BARBACOA | mexicola glazed pork shoulder + smoked pork belly | jasmine rice | guacamole | hibiscus pickled shallots (gf) 18

- TAMALE**
- **pollo** | chile guajillo rostizado **chicken** | tomatillo-cilantro mole verde (gf) 14
 - **machaca** | coffee + ancho braised **beef brisket** | chile ranchero sauce (gf) 16
 - **carnitas** | adobo braised **pork** | red chile + chocolate mole | sesame 15
 - **coliflor** | roasted **cauliflower** | coconut curry | almonds + raisins (vgn|gf) 13

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POSTRES

flan | traditional caramel custard | pickled blueberries (gf) 6

el muerte por chocolate | mexican chocolate pots de creme | whipped cream (gf) 6

fried ice cream | peanut + corn flake crusted | chocolate sauce + agave nectar 8

EL CARNICERO MOD MEX

* CONSUMING RAW OR UNDERCOOKED FOODS MAY CAUSE SERIOUS FOODBORNE ILLNESS.
 NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR RESTRICTIONS (V|VGN|GF).
 V: VEGETARIAN | VGN: VEGAN | GF: GLUTEN-FREE

HAPPY HOUR 4-7 PM DAILY (AVAILABLE AT THE BAR ONLY).
 A 20% GRATUITY ADDED TO PARTIES OF SIX OR MORE.
 WALK-INS WELCOME + RESERVATIONS ACCEPTED FOR PARTIES OF EIGHT OR MORE.

BRUNCH | **saturday and sunday**
 11 AM - 3 PM

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

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

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

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

chilaquiles 11.5
 crispy potato hashbrown, adobo braised bacon, sunny up eggs, salsa rojo! (gf)

avocado toast 10
 multigrain bread, guacamole tradicional, black pepper pecorino, almond salsa macha, poached egg

huevos rancheros 12
 chorizo sausage, tostada + frijoles, chile guajillo ranchero sauce, huevos fritos

las gachas 14
 mole braised lamb, creamy grits, sunny up eggs, pickled chiles

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

COCKTAILS

frozen paloma	10
tequila blanco, ruby grapefruit, vanilla salt rim	
oaxacan old fashioned	12
olmeca altos tequila, wahaka mezcal, agave, aztec chocolate bitters	
esqueleto	11
ancho reyes verde, hendrick's gin, cucumber + lime	
grassy-ass	12
sotol, grilled pineapple + pink peppercorn syrup, agave nectar	
mexican mule	10
olmeca altos tequila, hibiscus flower + ginger beer	
desmadre	11
bulleit bourbon, citrus + cherry shrub, apple cider vinegar	
old hermano	10
espolon reposado tequila, lemon, burnt honey, orange bitters	
la refresca N/A	7
blueberry-hibiscus shrub, ginger, lime juice, topo chico mineral water	

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TEQUILA TUESDAY

every tuesday open to close	
select pours	5
craft margaritas	7
tequila sampler	15

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MARGARITAS

classic lime				9
spicy mango	pineapple	honey-ginger	blood orange	9.5
cucumber	fruit chamoy	red bell pepper	pomegranate	
margarita sampler choose three				15
craft margarita choice of tequila gran gala + patron citronge house made sour				+4
rim: salt sugar chile-lime salt vanilla salt black ant salt naked				

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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
estrella jalisco authentic mexican pilsner light + crisp (4.5%)	4.5
corona la familiar the original full flavored mexican lager (4.8%)	4.5
corona, corona light or corona premier classic mexican beer (4.6%)	4.5
platform seasonal sour 16 oz can (4.2%)	6
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 la diabolica brut ipa (6.3%)	
platform speed merchant ipa (6.6%)	
platform new cleveland palesner (5%)	

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MEZCAL | full menu list + tasting notes available

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

full menu list + tasting notes available | TEQUILA

BLANCO | un-aged | crisp, clean + smooth | hints of citrus, pepper, herbs + minerals

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

REPOSADO | oak barrel aged 2-12 months | notes of vanilla, spices, oak + cocoa

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

AÑEJO | oak barrel aged over 12 months | caramel + vanilla | light smoke + spices

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

EXTRA AÑEJO | bourbon barrel aged 3-5 years | ultra smooth | rich finish

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

