

## BOCADITAS

<b>SALSA</b>   corn tortilla chips (v gf)	each 3   sampler 8
<b>sikil pak</b>	pineapple-jicama-mint chiltomate
<b>tomatillo verde</b>	beet pico de gallo xni-pec
<b>GUACAMOLE</b>   corn tortilla chips	
guacamole   <b>tradicional</b> (v gf)	8
guacamole   <b>goat cheese</b>   tomato + chile poblano (v gf)	9
guacamole   <b>pineapple</b>   jicama   mint + chile habanero! (v gf)	9
guacamole   <b>crab</b>   pickled corn   chile chipotle	9.5
guacamole   <b>smoked trout</b>   bacon   chile poblano (gf)	9.5
<b>guacamole sampler</b>   choose three	21
<b>QUESO DIP</b>   creamy smoked gouda   pickled chiles   corn tortilla chips (v)	5
<b>CHORIZO FUNDIDO</b>   baked oaxacan cheese   red chile pork sausage   chile rajitas   corn tortillas	9
<b>PIMIENTOS de PADRÓN</b>   blistered shishito peppers   chile-lime salt (v gf)	5
<b>NACHOS</b>   al pastor pork   smoked gouda queso   pickled jalapeño + whole grain mustard crema	10.5

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## TAMALES

two steamed corn masa tamales   red + green mole   queso + crema	
<b>pollo</b>   cumin + chile roasted <b>chicken</b>	14.5
<b>costilla</b>   dos equis braised beef <b>short ribs</b>	16.5
<b>machaca</b>   coffee + ancho braised beef <b>brisket</b>	15.5
<b>al pastor</b>   adobo + citrus pulled <b>pork</b>	14.5
<b>pato</b>   slow cooked <b>duck leg</b> confit	16
<b>coliflor</b>   coconut curried <b>cauliflower</b>   almonds + raisins (v)	14.5

## TAQUITOS

five soft corn tortillas   chile rajitas   salsa verde	
<b>remolacha</b>   salt roasted <b>beets</b>   spiced peanuts   goat cheese   sikil pak (v gf)	12
<b>al pastor</b>   adobo + citrus braised <b>pork</b>   honey + chile chipotle mojo (gf)	14
<b>machaca</b>   coffee + chile ancho braised beef <b>brisket</b>   guacamole tradicional (gf)	15.5
<b>lengua</b>   beef <b>tongue</b> pastrami   pickled jalapeño + whole grain mustard crema	12.5
<b>pescado</b>   chimichurri glazed <b>mahi mahi</b>   pineapple-jicama guacamole (gf)	16
<b>camarones</b>   chile guajillo + pineapple <b>shrimp</b>   beet pico de gallo (gf)	15

## ENTRADAS

<b>TOSTADA</b>   crab + smoked trout   tomatillo mole verde   queso mixto   borracho black beans   huevo frito	16.5
<b>CHILE RELLENO</b>   cornmeal tempora   smoked gouda   chiltomate salsa   borracho black beans (v)	14
<b>FLAUTAS</b>   butternut squash + goat cheese   red chile + chocolate mole   brussels sprouts (v)	12.5
<b>ENCHILADAS</b>	
avocado leaf braised <b>lamb</b>   red chile + chocolate mole   spiced peanuts	16.5
rostizado <b>chicken</b>   tomatillo mole verde   queso fresco   “chick”arrones (gf)	15
<b>CARNE ASADA</b>   grilled butcher’s steak   chimichurri potato fries   honey + chile chipotle mojo (gf)	19
<b>CARNITAS</b>   adobo pork shoulder   pork belly refried pinto beans   guacamole   pork rinds (gf)	17.5

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## ANTOJITOS

add <b>fried egg</b>   on any menu item	+1
<b>fried brussels sprouts</b>   coconut vinegar   spiced peanuts (v gf)	5
esquite   <b>achiote creamed corn</b> (v gf)	4
papas fritas   <b>potato fries</b>   jalapeño chimichurri   queso fresco (v gf)	4
pork belly refried <b>pinto beans</b> (gf)	4
borracho <b>black beans</b> (v)	4
steamed <b>white rice</b> + lime (v gf)	2
take home bottle <b>habanero hot sauce</b> (v gf)	5

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## POSTRES

<b>flan</b>   vanilla creme caramel (gf)	7
<b>fried ice cream</b>   peanut + corn flake crusted   chocolate + agave nectar	7

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## LAKWOOD’S MOD MEX LOCATION

A 20% GRATUITY ADDED TO PARTIES OF SIX OR MORE ——— HAPPY HOUR AT THE BAR EVERY NIGHT 4 – 7 PM ——— WALK-INS WELCOME ——— 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.

## BRUNCH | saturday and sunday

<b>11 AM – 3 PM</b>	
<b>chupacabre</b>	8.5
bacon-infused vodka, spicy tomato, chile-lime salt rim	
<b>spicy naranja chiquita</b>	9
hornitos tequila blanco, vietnamese cinnamon + red pepper syrup, orange jarrito	
<b>tres diablo “shooters”</b>	9
pickled jalapeño juice, spicy tomato juice, olmeca altos reposado	
<b>coquito</b>	8.5
spiced rum, tres leche, cinnamon, guardian cold brew coffee	
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<b>churros</b>	4
cinnamon sugar mexican donut holes, chocolate sauce (v)	
<b>pambazo</b>	10.5
rostizado chicken + chorizo torta, salsa ranchero, queso + avocado	
<b>tlayuda</b>	11.5
oaxacan tortilla, refritos, pork belly, brussels sprouts, mexican coke syrup	
<b>huevos rancheros</b>	12
chorizo sausage, tostada + frijoles, chiltomate salsa, huevos fritos	
<b>las gachas</b>	14
mole braised lamb, creamy grits, sunny up eggs, pickled chiles	
<b>blue corn enchiladas</b>	12.5
coffee + ancho braised brisket, scrambled eggs, frijoles, tomatillo salsa	

## COCKTAILS

oaxacan old fashioned	12
olmeca altos tequila, wahaka mezcal, agave, aztec chocolate bitters	
frozen paloma	10
tequila blanco, grapefruit, vanilla salt rim	
classic mojito	9
rum, lime, fresh mint, turbinado sugar	
mexican mule	10
absolut lime vodka, hibiscus flower, ginger beer	
desmadre	11
bulleit bourbon, citrus + cherry shrub, apple cider vinegar	
el scorcho	11
banhez mezcal, sweet vermouth, orange-habanero-cherry, bitters	
santo de aloe	12
suavecito tequila, st. germaine, aloe water, lime	
old hermano	12
avion reposado tequila, lemon, burnt honey, orange bitters	

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## TEQUILA TUESDAY

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

## MARGARITAS

classic lime	8.5
spicy mango	9.5
cucumber	
pineapple	
pomegranate	
blood orange	
hibiscus	
honey-ginger	
red bell pepper	
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   naked	

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## CERVEZAS

ice   lime   salt   worcestershire + hot sauce   cervezas especial michelada style	+5
tecate or tecate light en cans   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
platform seasonal sour   16 oz can (4.2%)	6
drafts	5
dos equis lager (4.3%)	5 lizard witbier (4.3%)
negra modelo (5.4%)	5 vulture oxacan dark ale (6.4%)
pacifico (4.5%)	gringolandia ironica ipa (6.6%)
platform luchador black lager (4.8%)	platform la diabolica brut ipa (6.3%)

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## MEZCAL

banhez joven   brisk, bold + smoky   floral + fruity	9
casamigos joven   fresh herbs + tropical fruits   mild smoke   extremely smooth	14
del maguey   fruit notes   smoky finish (based on current availabilities)	mp
ilegal mezcal   hand crafted   + high quality (based on current availabilities)	mp
los amantes   double distilled   herbaceous   citrus notes   mild smoke	11
vago elote   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   tobacco	12

## TEQUILA

1800 silver   clean + smooth   hints of fruit + pepper	8
1800 reposado   buttery caramel + hints of mild spices   slight smokiness	8.5
1800 añejo   spicy + well rounded   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
cantera negra reposado   aged nearly one year   hints of oak + vanilla	11
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
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
hornitos cristalino   crystal clear anejo   vanilla + butterscotch   silky smooth	9.5
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
peligroso 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   buttery caramel	9.5