

BOCADITAS

SALSA corn tortilla chips (v gf)	each 3 sampler 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
PIMIENTOS de PADRÓN blistered shishito peppers chile-lime salt (v gf)	5
NACHOS 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	
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)	14.5

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

ENTRADAS

TOSTADA crab + smoked trout tomatillo mole verde queso mixto borracho black beans huevo frito	16.5
CHILE RELLENO cornmeal tempura smoked gouda chiltomate salsa borracho black beans (v)	14
FLAUTAS butternut squash + goat cheese red chile + chocolate mole brussels sprouts (v)	12.5
ENCHILADAS	
avocado leaf braised lamb red chile + chocolate mole spiced peanuts	16.5
rostizado chicken tomatillo mole 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 pork belly refried pinto beans guacamole pork rinds (gf)	17.5

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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
pork belly refried 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

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POSTRES

flan vanilla creme caramel (gf)	7
fried ice cream 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

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	
tres diablo “shooters”	9
pickled jalapeño juice, spicy tomato juice, olmeca altos reposado	
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)	
pambazo	10.5
rostizado chicken + chorizo torta, salsa ranchero, queso + avocado	
tlayuda	11.5
oaxacan tortilla, refritos, pork belly, brussels sprouts, mexican coke syrup	
huevos rancheros	12
chorizo sausage, tostada + frijoles, chiltomate salsa, 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

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		blood orange 9.5
cucumber		hibiscus
pineapple		honey-ginger
pomegranate		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 oaxacan 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