

## BOCADITAS

SERVED WITH FRESH COOKED CORN TORTILLA CHIPS

<b>SIKIL PAK</b>   toasted + ground <b>PEPITA</b>   lime + chile jalapeño (v GF)	3'5
<b>SALSA XNI-PEC</b>   radish + diced tomato   sour orange + chile <b>HABANERO!</b> (v GF)	3'5
<b>SALSA VERDE</b>   <b>TOMATILLO</b> + cilantro + chile jalapeño (v GF)	3'5
<b>SALSA PIÑA</b>   jicama + <b>PINEAPPLE</b> + mint (v GF)	3'5
<b>SALSA CHILTOMATE</b>   charred <b>TOMATO</b> + chile guajillo (v GF)	3'5
<b>SALSA SAMPLER</b>   choose three	9
<b>GUACAMOLE</b>   <b>TRADICIONAL</b> (v GF)	8
<b>GUACAMOLE</b>   <b>GOAT CHEESE</b> + tomato + chile poblano (v GF)	8'5
<b>GUACAMOLE</b>   jicama + <b>PINEAPPLE</b> + mint   chile habanero (v GF)	8'5
<b>GUACAMOLE</b>   <b>SMOKED TROUT</b> + <b>BACON</b>   chile poblano (GF)	9
<b>GUACAMOLE</b>   pickled corn + <b>CRAB</b> + chile chipotle	9
<b>GUACAMOLE SAMPLER</b>   choose three	19'5
*****	
<b>QUESO FUNDIDO</b>   chorizo pork <b>SAUSAGE</b> + melted cheese   chile rajitas   corn tortillas	8
<b>EMANADAS</b>   roasted cauliflower + truffled cream   red chile mole (v)	6
blistered shishito <b>PEPPERS</b>   chili-lime salt (v GF)	5
pulled pork <b>NACHOS GRANDE</b>   smoked gouda fundido   pickled jalapeño mustard crema	9

## TAMALES

TWO STEAMED CORN MASA TAMALES | RED + GREEN MOLE SAUCES | QUESO + CREMA

<b>POLLO</b>   chile guajillo roasted <b>CHICKEN</b>	12'5
<b>MACHACA</b>   coffee + ancho braised <b>BEEF BRISKET</b>	15'5
<b>COSTILLA</b>   dos equis braised beef <b>SHORT RIBS</b>	16'5
<b>EL CORDERO</b>   avocado leaf braised <b>LAMB</b> shoulder	15
<b>CHORIZO</b>   mexican style pork <b>SAUSAGE</b>   spinach + hominy	12'5
<b>AL PASTOR</b>   adobo + citrus braised pulled <b>PORK</b>	14
<b>PATO</b>   slow cooked <b>DUCK LEG</b> confit	16
<b>LA COLIFLOR</b>   coconut curried <b>CAULIFLOWER</b>   almonds + raisins (v)	11'5

## TAQUITOS

FIVE SOFT CORN TORTILLAS | CHILE RAJITAS | SALSA VERDE

<b>BARRIGA</b>   mexican coke braised <b>PORK BELLY</b>   chicharrón + spinach   valentina hot sauce	12
<b>AL PASTOR</b>   adobo + citrus braised pulled <b>PORK</b>   honey-chile chipotle mojo (GF)	14
<b>LENGUA</b>   beef <b>TONGUE</b> pastrami   pickled jalapeño mustard crema	12'5
<b>MACHACA</b>   coffee + ancho braised <b>BEEF BRISKET</b>   guacamole tradicional (GF)	15'5
<b>PESCADO</b>   chimichurri glazed <b>MAHI MAHI</b>   pineapple guacamole (GF)	14'5
<b>CAMARÓN</b>   garlic butter <b>SHRIMP</b>   caper-olive-tomato   crema mexicano (GF)	15'5
<b>TINGA</b>   grilled sixteen-spiced <b>CHICKEN</b> skewers   salsa xni-pec (GF)	12'5
<b>REMOLACHA</b>   roasted <b>BEETS</b> + <b>SPINACH</b>   peanuts   goat cheese   sikil pak (v GF)	11'5

## platos GRANDE

adobo pork shoulder   <b>CARNITAS</b>   ranchero beans   guacamole   chicharrón (GF)	16
<b>CARNE ASADA</b>   grilled butcher's steak   honey-chile chipotle mojo   potato fries	17
cornmeal tempora <b>CHILE RELLENO</b>   smoked gouda   salsa chiltomate   black beans (v)	14
smoked trout + crab <b>TOSTADAS</b>   green mole   black beans + queso mixto   sunny up egg	15'5

## ANTOJITOS

LITTLE WHIMS OR SIDE DISHES

add fried <b>EGG</b>   on any menu item	+1
fried <b>BRUSSELS SPROUTS</b>   coconut vinegar + chile dusted peanuts (v GF)	5
<b>CHICHARRÓN</b>   spinach + hominy + pineapple vinegar   valentina hot sauce (GF)	5
<b>ESQUITE</b>   achiote creamed corn (v GF)	5
<b>PAPAS FRITAS</b>   potato fries   chimichurri + queso cotija (v GF)	4
smoked gouda <b>QUESO DIP</b>   corn tortilla chips (v)	5
borracho <b>BLACK BEANS</b> (v)	2'5
ranchero style <b>PINTO BEANS</b> (GF)	2'5
steamed white <b>RICE</b> + lime (v gf)	2
take-home bottle habanero <b>HOT SAUCE</b> (v GF)	5

\* WE ONLY SERVE THOSE HAPPY TO BE HERE!

\* 20% GRATUITY added to parties of six or more

\* please notify your server of any **FOOD ALLERGIES** or **DIETARY RESTRICTIONS** (v|GF)

\* consuming raw or undercooked foods may cause serious **FOODBORNE ILLNESS**

\* **SUPER CHANGO TEQUILERIA** | available for semi-private events

## DESAYUNO

11 AM - 3 PM \* SAT Y SUN

• cócteles •

### CHUPACABRE

bacon-infused vodka | spicy tomato | chile-lime salted rim  
-8'5-

### SPICY NARANJA CHIQUITA

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

### MICHELADA-STYLE CERVEZA

ice | lime | salt | worcestershire + hot sauce  
-+50-

• platos •

### CHURROS

cinnamon sugar mexican donut holes | cream cheese | fruit salsa (v)  
-4-

### AVOCADO TOAST

ricotta slather | guacamole tradicional | agave nectar | huevos fritos (v)  
-8-

### CHILE RELLENO

cornmeal tempora poblano pepper | chiltomate salsa | garlicky spinach queso (v)  
-10'5-

### BACON TACOS

braised pork belly | chicharrón + spinach | huevos frito | valentina hot sauce  
-12-

### HUEVOS RANCHEROS

chorizo sausage | tostada + frijoles | chiltomate salsa | huevos fritos  
-11'5-

### LAS GACHAS

creamy grits | braised lamb + mole | huevos fritos | pickled chiles  
-14-

### BLUE CORN ENCHILADAS

coffee + ancho braised brisket | scrambled eggs | frijoles | tomatilla salsa  
-12-

• muchas gracias •



## MARGARITAS

TRADICIONAL   golden tequila + lime	8
FRUTAS   * BLOOD ORANGE * HIBISCUS FLOWER * PINEAPPLE * SPICY MANGO * CUCUMBER * POMEGRANATE * GINGER * RED BELL PEPPER	9
MARGARITA SAMPLER   tradicional + frutas   choose any three above	15
CRAFT MARGARITA choice of TEQUILA   gran gala + patrón citrónge   house made sour	+4
RIM   SALT   SUGAR   VANILLA SALT   CHILE-LIME SALT   NAKED	

## CERVEZAS

ICE   LIME   SALT   WORCESTERSHIRE + HOT SAUCE   CERVEZAS ESPECIAL MICHELADA STYLE	+50
TECATE   12 oz can   medium body   crisp + dry	4
MODELO ESPECIAL   12 oz can   crisp + light   straw color	4
VICTORIA   medium bodied lager   slight malt sweetness	4'5
SOL   the original sunshine beer of mexico	4'5
CORONA or CORONA LIGHT   classic mexican beer	4'5
DOS EQUIS   amber   classic mexican beer	4'5
BOHEMIA   pilsner style   high carbonation   light lemon color	4'5
CARTA BLANCA   salty pale ale	4'5
GLUTENBERG   16 oz can   GLUTEN FREE IPA	7
DRAFTS   * DOS EQUIS LAGER * PACIFICO * TECATE LIGHT * 5 VULTURE OAXACAN DARK ALE * GRINGOLANDIA SUPER PILS * NEGRA MODELO * 5 LIZARD WITBIER * IRONICA IPA * SEASONAL DRAFTS	5

## TEQUILAS & MEZCAL

TOMATO + ORANGE + POMEGRANATE JUICES   SANGRITA   CHILES HABANERO + CHIPOTLE	+50
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 with flavors of toasted oak, vanilla + butterscotch	9
AVIÓN PLATA   crisp + clean with hints of grapefruit   mint + rosemary	10'5
AVIÓN REPOSADO   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 after taste	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
EL TESORO DE DON FELIPE PLATINUM   crystal clear + exceptionally smooth	10'5
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	8
IXA SILVER   organic   rich complex with a soft finish	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
PATRÓN PLATINUM   smoothest tequila ever produced	38
PELIGROSO SILVER   subtle hints of spice + white pepper   lemongrass finish	8
SUAVECITO SILVER   crystal clear agave   hints of olive + fig	11
SUAVECITO AÑEJO   cherry wood nose   burnt sugar with mint chocolate finish	12
TRES GENERACION PLATA   silver   crisp bite   pepper + spice   mint	8
TRES GENERACION AÑEJO   aged   floral vanilla + honey aromas   buttery caramel	9'5

### mezcal:

DEL MAGUEY   fruit notes   smokey finish	9
ILEGAL JOVEN   unaged   hints of green apple, citrus + pepper   lingering heat	10
ILEGAL REPOSADO   oak barrel rested 4 months   pear + bitter orange   vanilla notes	11
ILEGAL AÑEJO   oak barrel aged 13 months   dark chocolate maple notes   cognac-like	14
VAGO ELOTE   smoky toasted corn + dry river rock   long finish of mint + tropical fruit	14
VAGO ESPADIN   aromas of sweet potato, citrus + flint   pine + caramel finish	12
WAHAKA MEZCAL JOVEN ESPADIN   balance of light smoke, earth + sweetness	10
WAHAKA MEZCAL REPOSADO GUSANO   oak barrel aged   smooth + lustrous   notes of earth + salt	12



happy hour

EVERY DAY

4 PM - 7 PM

AT THE BAR

• bebidas felices •

### MARGARITA

classico

-5-

\*\*\*\*\*

### MODELO

especial en can

-2-

\*\*\*\*\*

### "EL HIPSTER"

modelo especial

en can + shot

of tequila

-5-

\*\*\*\*\*

### SANGRIA

rojo or blanco

-5-

• bocados felices •

### EMPANADAS

cauliflower +

truffled cream

| oaxacan mole (v)

-3-

\*\*\*\*\*

### PULLED PORK NACHOS

smoked gouda

fundido + jalapeño-

mustard crema

-5-

\*\*\*\*\*

### QUESO FUNDIDO

chorizo sausage |

chile rajitas | soft corn

tortillas

-5-

## TEQUILA TUESDAY

— all night long —

\$5.....select pours

\$7....craft margaritas

\$15..tequila sampler

### EL CARNICERO

MOD MEX LKWD

16918 DETROIT

216 · 226 · 3415