

## 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>“CHICK”ARRONES</b>   crispy lemon-pepper chicken skins   valentina hot sauce (gf)                    | 6                                |
| <b>NACHOS</b>   al pastor pork   smoked gouda queso   pickled jalapeño + whole grain mustard crema      | 10.5                             |

## 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 tempura   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   ranchero beans   guacamole   pork rinds (gf)                           | 17.5 |

\* \* \* \* \*

## ANTOJITOS

|  |    |
|--|----|
| add <b>fried egg</b>   on any menu item  | +1 |
| <b>fried brussels sprouts</b>   coconut vinegar   spiced peanuts (v gf)                | 5  |
| <b>esquite</b>   achiote <b>creamed corn</b> (v gf)                                    | 4  |
| <b>papas fritas</b>   <b>potato fries</b>   jalapeño chimichurri   queso fresco (v gf) | 4  |
| <b>ranchero style pinto beans</b> (gf)   | 4  |
| <b>borracho 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  |

\* \* \* \* \*

## POSTRES

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

\* \* \* \* \*

## 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                     |      |
| * * * * *   |      |
| <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 |
| dry vermouth, ancho reyes chile liqueur, elderflower, grapefruit bitters |    |
| santo de aloe  | 12 |
| suavecito tequila, st. germaine, aloe water, lime                        |    |
| old hermano  | 12 |
| avion reposado tequila, lemon, burnt honey, orange bitters               |    |

\* \* \* \* \*

## TEQUILA TUESDAY

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

## MARGARITAS

|   |                  |
|---|------------------|
| classic lime  | 8.5              |
| spicy mango   |                  |
| cucumber  | blood orange 9.5 |
| pineapple   | hibiscus         |
| pomegranate   | 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                          |                  |

\* \* \* \* \*

## CERVEZAS

|  |                                      |
|--|--------------------------------------|
| ice   lime   salt   worcestershire + hot sauce   cervezas especial michelada style | +5                                   |
| tecate   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%)   | platform luchador black lager (4.8%) |
| negra modelo (5.4%)  | gringolandia ironica ipa (6.6%)      |
| pacifico (4.5%)  | tecate light (4.5%)                  |

\* \* \* \* \*

## MEZCAL

|   |    |
|---|----|
| 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

|  |      |
|--|------|
| chiles habanero + chipotle   tomato + orange + pomegranate juices   sangrita       | +5   |
| 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    |
| 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   buttery caramel            | 9.5  |