

## 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)	8'5
<b>GUACAMOLE</b>   <b>GOAT CHEESE</b> + tomato + chile poblano (v GF)	9
<b>GUACAMOLE</b>   jicama + <b>PINEAPPLE</b> + mint   chile habanero (v GF)	9
<b>GUACAMOLE</b>   <b>SMOKED TROUT</b> + <b>BACON</b>   chile poblano (GF)	9'5
<b>GUACAMOLE</b>   pickled corn + <b>CRAB</b> + chile chipotle	9'5
<b>GUACAMOLE SAMPLER</b>   choose three	21'5
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<b>QUESO FUNDIDO</b>   baked cheese + chorizo pork <b>SAUSAGE</b>   chile rajitas   corn tortillas	9
<b>EMPANADAS</b>   butternut squash + goat cheese   red chile molé (v)	7
blistered shishito <b>PEPPERS</b>   chili-lime salt (v GF)	5
pulled pork <b>NACHOS GRANDE</b>   smoked gouda fundido   pickled jalapeño mustard crema	10

## TAMALES

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

<b>POLLO</b>   chile guajillo roasted <b>CHICKEN</b>	14
<b>COSTILLA</b>   dos equis braised beef <b>SHORT RIBS</b>	16'5
<b>MACHACA</b>   coffee + ancho braised <b>BEEF BRISKET</b>	15'5
<b>CHORIZO</b>   mexican style pork <b>SAUSAGE</b>   spinach + hominy	12'5
<b>AL PASTOR</b>   adobo + citrus braised pulled <b>PORK</b>	14'5
<b>PATO</b>   slow cooked <b>DUCK LEG</b> confit	16
<b>EL CAMOTE</b>   smoked <b>SWEET POTATO</b>   chamomile   pepita (v)	12

## TAQUITOS

FIVE SOFT CORN TORTILLAS | CHILE RAJITAS | SALSA VERDE

<b>BARRIGA</b>   mexican coke braised <b>PORK BELLY</b>   chicharrón + spinach   valentina hot sauce	12'5
<b>AL PASTOR</b>   adobo + citrus braised pulled <b>PORK</b>   honey-chile chipotle mojo (GF)	14'5
<b>TINGA</b>   grilled sixteen-spiced <b>CHICKEN</b> skewers   salsa xni-pec (GF)	14
<b>MACHACA</b>   coffee + ancho braised <b>BEEF BRISKET</b>   guacamole tradicional (GF)	15'5
<b>LENGUA</b>   beef <b>TONGUE</b> pastrami   pickled jalapeño mustard crema	12'5
<b>CAMARÓN</b>   garlic + chile chipotle sangrita <b>SHRIMP</b>   crema mexicano (GF)	16
<b>PESCADO</b>   chimichurri glazed <b>MAHI MAHI</b>   pineapple guacamole (GF)	15
<b>REMOLACHA</b>   roasted <b>BEETS</b> + <b>SPINACH</b>   spiced peanuts   goat cheese   sikil pak (v GF)	12

## platos GRANDE

adobo pork shoulder   <b>CARNITAS</b>   ranchero beans   guacamole   chicharrón (GF)	17
avocado leaf braised <b>LAMB ENCHILADAS</b>   red chile molé   queso fresco + spiced peanuts	16
<b>CARNE ASADA</b>   grilled butcher's steak   honey-chile chipotle mojo   potato fries	18
cornmeal tempora <b>CHILE RELLENO</b>   smoked gouda   salsa chiltomate   black beans (v)	15
crab + smoked trout <b>TOSTADAS</b>   molé verde   black beans + queso blanco   sunny up egg	16

## ANTOJITOS

LITTLE WHIMS OR SIDE DISHES

add fried <b>EGG</b>   on any menu item	+1
fried <b>BRUSSELS SPROUTS</b>   coconut vinegar + spiced 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
smoked gouda <b>QUESO DIP</b>   corn tortilla chips (v)	5
<b>PAPAS FRITAS</b>   potato fries   chimichurri + queso cotija (v GF)	4
borracho <b>BLACK BEANS</b> (v)	4
ranchero style <b>PINTO BEANS</b> (GF)	4
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

brunch

11 AM - 3 PM \* SAT + 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 | chocolate sauce | fruit salsa (v)

-4-

### AVOCADO TOAST

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

-9-

### CHILE RELLENO

cornmeal tempora poblano pepper | chiltomate salsa | smoked gouda (v)

-10-

### SAVORY CORN CAKES

cola glazed bacon | sour cream | piloncillo

-9'5-

### HUEVOS RANCHEROS

chorizo sausage | tostada + frijoles | chiltomate salsa | huevos fritos

-12-

### LAS GACHAS

molé braised lamb | creamy grits | sunny up eggs | pickled chiles

-14-

### BLUE CORN ENCHILADAS

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

-12'5-

• muchas gracias •



## MARGARITAS

TRADICIONAL	golden tequila + lime	8
FRUTAS	* BLOOD ORANGE * HIBISCUS FLOWER * PINEAPPLE * SPICY MANGO * CUCUMBER * POMEGRANATE * HONEY-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

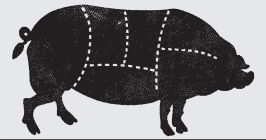
ICE	LIME   SALT   WORCESTERSHIRE + HOT SAUCE   CERVEZAS ESPECIAL MICHELADA STYLE	+50
TECATE	12 oz can   medium body   crisp + dry	4
MODELO ESPECIAL	12 oz can   crisp + light   straw color	4
VICTORIA	medium bodied lager   slight malt sweetness	4'5
SOL	the original sunshine beer of mexico	4'5
CORONA or 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 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 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
PELIGROSSO 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	handcrafted + high quality mezcal   oaxaca mexico	MP
LOS ALMANTES	double distilled   herbaceous   citrus notes + mild smoke	11
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	notes of apple   lightly smoked   herbal fruity finish	10



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 •

### CRISPY CHICKEN SKINS

"chickarónes" |  
valentina hot sauce (GF)

-5-

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### EMPANADAS

butternut squash +

goat cheese |

oaxacan molé (v)

-5-

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### PULLED PORK NACHOS

smoked gouda

fundido + jalapeño-

mustard crema

-5-

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### QUESO FUNDIDO

chorizo sausage |

chile rajitas | soft corn

tortillas

-5-

tequila  
tuesday

### ALL NIGHT EVERY TUESDAY

\$5..... select pours

\$7..... craft margaritas

\$15..... tequila sampler

### EL CARNICERO

MOD MEX LKWD

16918 DETROIT

216-226-3415