

salsa corn tortilla chips (v gf)	3/8
sikil pak	
tomatillo verde	
guacamole corn tortilla chips	
guacamole tradicional (v gf)	8
guacamole goat cheese tomato + chile poblano (v gf)	9
guacamole pineapple 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
nachos	
al pastor pork smoked gouda queso pickled jalapeño + whole grain mustard crema	10.5
“chick”arones	
crispy lemon-pepper chicken skins valentina hot sauce	6
tamales two steamed corn masa tamales red + green molé queso + crema	
pollo cumin + chile roasted chicken	14
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)	12.5
tostada	
crab + smoked trout tomatillo molé verde borracho black beans huevo frito	16.5
chile relleno	
cornmeal tempora smoked gouda chiltomate salsa borracho black beans (v)	14
flautas	
butternut squash + goat cheese red chile + chocolate molé brussels sprouts (v)	12.5
enchiladas	
avocado leaf braised lamb red chile + chocolate molé spiced peanuts	16.5
rostizado chicken tomatillo molé verde queso fresco “chick”arones (gf)	15
carnitas	
adobo pork shoulder ranchero beans guacamole chicharrón (gf)	17
carne asada	
grilled butcher’s steak chimichurri potato fries honey + chile chipotle mojo (gf)	19
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
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
ranchero style 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
postres	
flan vanilla creme caramel (gf)	7
fried ice cream peanut + corn flake crusted chocolate + agave nectar	7

brunch

11 AM – 3 PM
saturday + sunday

chupacabre

bacon-infused vodka, spicy tomato, chile-lime salt rim
8.5

spicy naranja chiquita

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

tres diablo “shooters”

pickled jalapeño juice, spicy tomato juice, olmeca altos reposado
5

coquito

spiced rum, tres leche, cinnamon, cold brew coffee
8.5

churros

cinnamon sugar mexican donut holes, chocolate sauce (v)
4

pambazo

rostizado chicken + chorizo torta, salsa ranchero, queso + avocado
10.5

savory corn cakes

strawberries, sour cream, piloncillo, agave nectar (v)
9

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, tomatillo salsa
12.5

20% GRATUITY
ADDED TO PARTIES OF
SIX OR MORE.

HAPPY HOUR AT THE
BAR EVERY NIGHT
4 – 7 PM.

WALK-INS WELCOMED
+ 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.

margaritas			
classic lime			8
spicy mango	pineapple	blood orange	honey-ginger
cucumber	pomegranate	hibiscus	red bell pepper
margarita sampler choose three			15
craft margarita choice of tequila gran gala + patron citronge house made sour rim: salt sugar chile-lime salt naked			+4
tequila			
chiles habanero + chipotle tomato + orange + pomegranate juices sangrita			+5
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 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 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
olmea altos plata smoky herbal notes green pepper soft citrus finish			7
olmea 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 aromas buttery caramel			9.5
mezcal			
del maguey fruit notes smoky finish			9
ilegal mezcal hand crafted + high quality <i>(based on current availabilities)</i>			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 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 notes of tobacco			12
cervezas			
ice lime salt worcestershire + hot sauce cervezas especial michelada style			+5
tecate or tecate light 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 or corona light 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%)	5 lizard witbier (4.3%)		
negra modelo (5.4%)	5 vulture oaxacan dark ale (6.4%)		
pacifico (4.5%)	ironica ipa (6.6%)		
luchador black lager (4.8%)	gringolandia super pils (7.2%)		

cocktails
especialidades de la casa:
—
oaxacan old fashioned
olmea altos tequila, wahaka mezcal, agave, aztec chocolate bitters
12
—
frozen paloma
el jimador tequila, grapefruit, vanilla salt rim
10
—
classic mojito
rum, lime, fresh mint, turbinado sugar
9
—
mexican mule
absolut lime vodka, hibiscus flower, ginger beer
10
—
desmadre
desmadre, bulleit bourbon, citrus + cherry shrub, apple cider vinegar
9
—
santo de aloe
hornitos tequila, st. germaine, aloe water, lime
10
—
diana cazadores "singlette"
cazadores tequila, peach schnapps + tea
5
tequila tuesday
—
every tuesday open to close
—
select pours: 5
—
craft margaritas: 7
—
tequila sampler: 15