

BOCADITAS

SALSA | corn tortilla chips (v|gf) each 3 | sampler 8
 tomatillo **salsa verde** pumpkin seed **sikil p'aak**
 tomatillo-chile chipotle **salsa rojo** charred tomato **salsa chiltomate**
 pineapple-jicama-mint **salsa fruta** tomato-chile habanero **pico de gallo**

GUACAMOLE | corn tortilla chips
 guacamole | **tradicional** (v|gf) 8
 guacamole | **goat cheese** | tomato + chile poblano (v|gf) 9
 guacamole | black pepper **pecorino** | roasted garlic | agave nectar (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 | red pepper-mango marmalada (v|gf) 6

NACHOS | al pastor pork | smoked gouda queso | pickled jalapeño + whole grain mustard crema 10.5

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TAQUITOS | five soft corn tortillas | chile rajitas | salsa verde:

remolacha | salt roasted **beets** | spiced peanuts | goat cheese | sikil p'aak (v|gf) 12
pescado | blackened **mahi mahi** | red pepper-mango guacamole (gf) 16
tinga | sixteen spiced + grilled **chicken** skewers | pico de gallo (gf) 13.5
machaca | coffee + chile ancho braised beef **brisket** | guacamole tradicional (gf) 15
barriga | mexican coke glazed **pork belly** | valentina picante 12.5
lengua | beef **tongue** pastrami | pickled jalapeño + whole grain mustard crema 14
camarones | chile guajillo al pastor style **shrimp** | pineapple-jicama salsa (gf) 15

TAMALES | steamed corn masa:

pollo | rostizado **chicken** | tomatillo-cilantro mole verde | "chick-a-ronnes" 14
machaca | coffee + chile ancho braised **beef brisket** | chile ranchero sauce 16
al pastor | adobo braised **pork** | red chile + chocolate mole | queso fresco 15
coliflor | roasted **cauliflower** | coconut curry | almonds + raisins (v|gf) 12.5

ENTRADAS

CHILE POBLANO RELLENO | cornmeal tempora | smoked gouda fundido | chile guajillo ranchero sauce | borracho black beans (v) 15

FLAUTAS | butternut squash + goat cheese | red chile + chocolate mole | brussels sprouts | hibiscus pickled shallots (v) 14

TOSTADA | crab + smoked trout | tomatillo mole verde | queso mixto | borracho black beans | huevo frito 17

CARNE ASADA | grilled + sliced butcher's steak | honey + chile chipotle mojo | papas bravas, pecorino + almond salsa macha (gf) 19.5

CARNITAS | adobo pork shoulder | pork belly refried pinto beans | guacamole | pork rinds (gf) 18

ENCHILADAS | rolled + filled corn tortillas | chile rajitas:
 avocado leaf braised **lamb** | red chile-chocolate mole | spiced peanuts + queso fresco | hibiscus pickled shallots 16.5
 adobo + citrus braised **pork al pastor** | chile guajillo ranchero sauce | pork rinds + queso fresco (gf) 15

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ANTOJITOS

add **fried egg** | on any menu item +1
 fried **brussels sprouts** | coconut vinegar | spiced peanuts (v|gf) 5
 papas bravas | fried **potato** | almond salsa macha | pecorino (v|gf) 5
 esquite | achote **creamed corn** (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

cajirotada | ginger snap cookie + candied jalapeño bread pudding 7
fried ice cream | peanut + corn flake crusted | chocolate + agave nectar 7

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LAKWOOD'S MOD MEX LOCATION

NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR RESTRICTIONS (V|GF).
 CONSUMING RAW OR UNDERCOOKED FOODS MAY CAUSE SERIOUS FOODBORNE ILLNESS.
 WEEKDAY HAPPY HOUR 4 - 7 PM (BAR ONLY).
 A 20% GRATUITY ADDED TO PARTIES OF SIX OR MORE.
 WALK-INS WELCOME + RESERVATIONS ACCEPTED FOR PARTIES OF EIGHT OR MORE.

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 + guacamole

tlayuda 11.5
 oaxacan tortilla, refritos, pork belly, brussels sprouts, mexican coke syrup

huevos rancheros 12
 chorizo sausage, tostada + frijoles, chile guajillo ranchero sauce, 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

frozen paloma	10
tequila blanco, ruby grapefruit, vanilla salt rim	
oaxacan old fashioned	12
olmeca altos tequila, wahaka mezcal, agave, aztec chocolate bitters	
esqueleto	11
ancho reyes verde, hendrick's gin, cucumber + lime	
grassy-ass	12
sotol, grilled pineapple + pink peppercorn syrup, agave nectar	
mexican mule	10
absolut lime vodka, hibiscus flower, ginger beer	
desmadre	11
bulleit bourbon, citrus + cherry shrub, apple cider vinegar	
old hermano	12
avion reposado tequila, lemon, burnt honey, orange bitters	
classic mojito	9
light rum + fresh mint, turbinado sugar	
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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	9.5
pineapple	
honey-ginger	
blood orange	
cucumber	
pomegranate	
red bell pepper	
hibiscus flower	
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 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
bohemia pilsner style high carbonation light lemon color (4.7%)	4.5
carta blanca salty pale ale (4.5%)	4.5
corona la familiar the original full flavored mexican lager (4.8%)	4.5
corona, corona light or corona premier classic mexican beer (4.6%)	4.5
platform seasonal sour 16 oz can (4.2%)	6
drafts	5
dos equis lager (4.3%)	
dos equis ambar (4.7%)	
pacifico (4.5%)	
negra modelo (5.4%)	
platform luchador black lager (4.8%)	
platform la diabolica brut ipa (6.3%)	
platform speed merchant ipa (6.6%)	
seasonal selections	

MEZCAL

banhez joven brisk, bold + smoky floral + fruity	9
casamigos joven fresh herbs + tropical fruits mild smoke extremely smooth	14
creyente joven hints of floral honey light smoke + mineral notes	11
del maguey fruit notes smoky finish (based on current availabilities)	mp
el silencio espadin smoke, ash, spices hints of fig + stone fruit	10
ilegal mezcal hand crafted + high quality (based on current availabilities)	mp
los amantes double distilled herbaceous citrus notes mild smoke	11
peloton de la muerte notes of kiwi fruit, peppercorns + soft smoke	9
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
wahaka 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	8
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