

BOCADITAS

SERVED WITH FRESH COOKED CORN TORTILLA **CHIPS**

SIKIL PAK toasted + ground PEPITA lime + chile jalapeño (v GF)	3'5
SALSA XNI-PEC radish + diced tomato sour orange + chile HABANERO! (v GF)	3'5
SALSA VERDE TOMATILLO + cilantro + chile jalapeño (v GF)	3'5
SALSA PIÑA jicama + PINEAPPLE + mint (v GF)	3'5
SALSA CHILTOMATE charred TOMATO + chile guajillo (v GF)	3'5
SALSA SAMPLER choose three	9
GUACAMOLE TRADICIONAL (v GF)	8'5
GUACAMOLE GOAT CHEESE + tomato + chile poblano (v GF)	9
GUACAMOLE jicama + PINEAPPLE + mint chile habanero (v GF)	9
GUACAMOLE SMOKED TROUT + BACON chile poblano (GF)	9'5
GUACAMOLE pickled corn + CRAB + chile chipotle	9'5
GUACAMOLE SAMPLER choose three	21'5

QUESO FUNDIDO baked cheese + chorizo pork SAUSAGE chile rajitas corn tortillas	9
EMPANADAS butternut squash + goat cheese red chile molé (v)	7
creamy smoked gouda QUESO DIP corn tortilla chips (v)	5
pulled pork NACHOS GRANDE smoked gouda queso pickled jalapeño mustard crema	10

TAMALES

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

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

TAQUITOS

FIVE SOFT CORN TORTILLAS | CHILE RAJITAS | SALSA VERDE

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

platos GRANDE

adobo pork shoulder CARNITAS ranchero beans guacamole chicharrón (GF)	17
avocado leaf braised LAMB ENCHILADAS red chile molé queso fresco + spiced peanuts	16
CARNE ASADA grilled butcher's steak honey-chile chipotle mojo potato fries	18
cornmeal tempora CHILE RELLENO smoked gouda salsa chiltomate black beans (v)	14
crab + smoked trout TOSTADAS molé verde black beans + queso blanco sunny up egg	16

ANTOJITOS

LITTLE WHIMS OR SIDE DISHES

add fried EGG on any menu item	+1
fried BRUSSELS SPROUTS coconut vinegar + spiced peanuts (v GF)	5
blistered SHISHITO PEPPERS chili-lime salt (v GF)	5
CHICHARRÓN spinach + hominy + pineapple vinegar valentina hot sauce (GF)	5
ESQUITE achiote creamed corn (v GF)	5
PAPAS FRITAS potato fries chimichurri + queso cotija (v GF)	4
borracho BLACK BEANS (v)	4
ranchero style PINTO BEANS (GF)	4
steamed white RICE + lime (v gf)	2
take-home bottle habanero HOT SAUCE (v GF)	5

POSTRES

chocolate + salted caramel FLAN (GF)	6
TRES LECHE CAKE toasted coconut	6

* 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

11AM-3PM * SAT + SUN

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-

TRES DIABLO "SHOOTERS"

pickled jalapeño juice
spicy tomato juice
olmea altos reposado
-5-

COQUITO

spiced rum | tres leche |
cinnamon |
cold brew coffee
-8.5-

CHURROS

cinnamon sugar
mexican donut holes |
chocolate sauce (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-



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

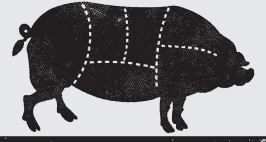
ICE	LIME SALT WORCESTERSHIRE + HOT SAUCE CERVEZAS ESPECIAL MICHELADA STYLE	+50
TECATE	12 oz can medium body crisp + dry	4
MODELO ESPECIAL	12 oz can crisp + light straw color	4
VICTORIA	medium bodied lager slight malt sweetness	4'5
SOL	the original sunshine beer of mexico	4'5
CORONA <i>or</i> CORONA LIGHT	classic mexican beer	4'5
DOS EQUIS	ambar full body + smooth finish	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
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
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 smooth + pure	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 ENSAMBLE <i>en</i> BARRO	blend of mature agave pine, burnt cinnamon + chestnuts	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-

EMPANADAS

butternut squash +

goat cheese |

oaxacan molé (v)

-5-

PULLED PORK NACHOS

smoked gouda

fundido + jalapeño-

mustard crema

-5-

QUESO FUNDIDO

chorizo sausage |

baked cheese | 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