

salsa corn tortilla chips (v gf)		3/8
sikil pak	pineapple-jicama-mint	chiltomate
tomatillo verde	beet pico de gallo	xni-pec
guacamole corn tortilla chips		
guacamole tradicional (v gf)		8
guacamole goat cheese tomato + chile poblano (v gf)		9
guacamole black pepper pecorino agave nectar roasted garlic (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
cesar		
grilled broccoli poblano verde dressing pecorino hibiscus onion escabéche (v gf)		6
chorizo fundido		
baked oaxacan cheese red chile pork sausage chile rajitas corn tortillas		9.5
<hr/>		
tamales		
rostizado chicken tomatillo molé verde queso fresco “chickarones” (gf)		16.5
thyme + garlic roasted mushrooms toasted vermicelli red chile + chocolate molé (v)		14
enchilada		
avocado leaf braised lamb red chile + chocolate molé spiced peanuts queso fresco		17.5
chile relleno		
cornmeal tempura roasted butternut squash + goat cheese mancha manteles molé (v)		14
tostadas		
crab + smoked trout tomatillo molé verde borracho black beans huevo frito		18
duck leg confit “huevos rancheros” mancha manteles molé sesame		17
enfrijolada		
rostizado chicken quesaditas chipotle black bean refritos tomatillo molé verde beet pico de gallo		16.5
taquitos five soft corn tortillas chile rajitas salsa verde		
carnitas adobo + citrus braised pork honey + chile chipotle mojo (gf)		14.5
machaca coffee + chile ancho braised beef brisket guacamole tradicional (gf)		15.5
lengua beef tongue pastrami pickled jalapeño + whole grain mustard crema		14
verdura coconut ash smoked carrots red chile + chocolate molé queso fresco sikil pak (v)		12
camarones chile guajillo al pastor style shrimp pineapple-jicama guacamole (gf)		16
platos principales		
pepita + pecan crusted trout pickled jalapeño + whole grain mustard crema sofrito green beans		22.5
pork chop al carbon smoked gouda tamale dumplings red chile + chocolate molé		21
pan seared scallops achiote creamed corn chorizo + potato buñuelos pea shoots		26
butcher’s steak brussels sprout papanteca hibiscus onion escabéche honey + chile chipotle mojo (gf)		24
<hr/>		
antojitos		
add fried egg on any menu item		+1
sofrito green beans fennel pickled corn (v gf)		6
fried brussels sprouts coconut vinegar peanuts (v gf)		6
esquite achiote creamed corn (v gf)		4
smoked gouda tamale dumplings red chile + chocolate molé (v)		4
borracho black beans (v)		4
steamed white rice + lime (v gf)		2
take home bottle habanero hot sauce (v gf)		5
<hr/>		
postres		
capirotada ginger snap + candied jalapeño bread pudding piloncillo		7
el muerte por chocolate mexican chocolate pots de creme shaved chocolate (gf)		7
fried ice cream peanut + corn flake crusted chocolate sauce + agave nectar		7

20% GRATUITY
ADDED TO PARTIES OF FIVE
OR MORE.

WEEKDAY HAPPY HOUR-
AND-A-HALF AVAILABLE
AT THE BAR AND ON THE
FIRST FLOOR ONLY.

WALK-INS WELCOMED +
RESERVATIONS ACCEPTED.

NOTIFY YOUR SERVER
OF ANY FOOD ALLERGIES
OR DIETARY RESTRICTIONS
(V|GF).

CONSUMING RAW OR
UNDERCOOKED FOODS
MAY CAUSE SERIOUS
FOODBORNE ILLNESS.

margaritas

classic lime				8.5
spicy mango	pineapple	blood orange	honey-ginger	9.5
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 black ant salt 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 reposado 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
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	9
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
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 amantes 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
modelo especial 12 oz can crisp + light straw color (4.4%)	4
negra modelo rich, smooth mexican lager (5.4%)	4.5
tecate or tecate light 12 oz can medium body crisp + dry (4.5%)	4
sol the original sunshine beer of mexico (4.2%)	4
dos equis ambar or lager classic mexican beer (4.7%)	4.5
bohemia pilsner style high carbonation light lemon color (4.7%)	4.5
pacifico classic pilsner style beer (4.5%)	4.5
carta blanca salty pale ale (4.5%)	4.5
corona, corona light or corona premier classic mexican beer (4.5%)	4.5
5 lizard witbier latin style witbier hints of coriander + passion fruit (4.3%)	5.5
5 vulture ale oaxacan style dark ale full body + spicy finish (6.4%)	5.5
drafts platform luchador black lager (4.8%) or gringolandia ironica ipa (6.6%)	5

cocktails

—	
chanchito	10
espolon blanco tequila, lillet blanc, pineapple syrup, bitters	
—	
carlos rosales	14
vago espadin mezcal, green chartreuse, luxardo	
—	
grassy-ass	12
sotol, grilled pineapple + pink peppercorn syrup, agave	
—	
anahi sanchez	10
bulleit bourbon, vermouth, lemon, grenadine	
—	
esqueleto	12
hendrick's gin, cucumber-mint, lime	
—	
mexican mule	10
absolut lime vodka, hibiscus flower, ginger beer	
—	
ignacio	11
banhez mezcal, hornitos reposado tequila, chai spice	
—	
el santo	12
suavecito tequila, elderflower, aloe water, lime	
—	
silencio	12
cazadores anejo tequila, creme de cassis, luchador lager reduction, sweet vermouth	
—	
killer bee	10
makers mark bourbon, burnt honey, lemon + orange	

tequila tuesday

—	
every tuesday open to close	
—	
select pours:	5
—	
craft margaritas:	7
—	
tequila sampler:	15