

BOCADITAS

SERVED WITH FRESH COOKED CORN TORTILLA CHIPS

SIKIL PAK toasted + ground PEPITA lime + chile jalapeño (v GF)	4
SALSA QUEMADA grilled roma TOMATO + chile guajillo (v GF)	4
SALSA XNI-PEC radish + diced tomato sour orange + chile HABANERO! (v GF)	4
SALSA VERDE TOMATILLO + cilantro + chile jalapeno (v GF)	4
SALSA PIÑA jicama + PINEAPPLE + mint (v GF)	4
SALSA SAMPLER choose three	9'5
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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 jicama PINEAPPLE chile habanero + mint (v GF)	9
GUACAMOLE pickled corn CRAB chile chipotle	9'5
GUACAMOLE SMOKED TROUT bacon roasted poblano (GF)	9'5
GUACAMOLE SAMPLER choose three	22
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QUESO FUNDIDO baked cheese chorizo pork SAUSAGE chile rajitas corn tortillas	10

TAQUITOS

FIVE SOFT CORN TORTILLAS | CHILE RAJITAS | SALSA VERDE

CARNITAS adobo + citrus braised PORK honey + chile chipotle mojo (GF)	14'5
PATO slow cooked DUCK leg confit pomegranate + chile ancho barbacoa	16'5
REMOLACHA salt roasted BEETS + SPINACH spiced peanuts goat cheese sikil pak (v GF)	12
MACHACA coffee + chile ancho braised BEEF BRISKET guacamole tradicional (GF)	15'5
LENGUA beef TONGUE PASTRAMI pickled jalapeño + whole grain mustard crema	14
CAMARONES garlic + chile chipotle sangrita SHRIMP citrus crema (GF)	16
PESCADO grilled MAHI MAHI al pastor pineapple + jicama guacamole (GF)	15

PLATOS PRINCIPALES

avocado leaf braised LAMB ENCHILADAS oaxacan red chile + chocolate molé queso fresco peanuts	18'5
crab + smoked trout TOSTADAS tomatillo-cilantro molé verde borracho black beans huevo frito	17
pan seared SCALLOPS achiotte creamed corn chorizo + potato buñuelos pea shoots	26
PORK CHOP al carbon smoked gouda tamale dumplings oaxacan red chile + chocolate molé	22
rostizado CHICKEN TAMALE tomatillo + cilantro molé verde queso fresco "chickarones" (GF)	16'5
pepita + pecan crusted TROUT pickled jalapeño-mustard crema sofrito green beans + fennel	22'5
cornmeal tempora CHILE RELLENO smoked gouda + vegetable salpicon salsa quemada (v)	14

ANTOJITOS

huevo frito add sunny up EGG to any item (GF)	+1
fried BRUSSEL SPROUTS coconut vinegar spiced peanuts (v GF)	6
ash smoked CARROTS oaxacan molé + queso fresco (v)	6
sofrito GREEN BEANS + FENNEL (v GF)	6
ESQUITE achiotte creamed corn (v GF)	6
smoked gouda TAMALE dumplings (v)	4
FRIJOLES borracho black beans (v)	4
steamed white RICE + lime (v GF)	2
take home bottle habanero HOT SAUCE (v GF)	5

el POSTRES

FLAN con CAJETA goat's milk crème caramel (GF)	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

WE ONLY SERVE THOSE HAPPY TO BE HERE!

20% GRATUITY added to parties of five or more

PLEASE ... NO SEPARATE CHECKS | separate payments accepted

RESERVATIONS | based on a two hour dining experience | small restaurant ... small tables

WEEKDAY HAPPY HOUR + ½ | available at bar + on first floor only

notify your server of any **FOOD ALLERGIES** or **DIETARY RESTRICTIONS** (v|GF)

consuming raw or undercooked foods may cause serious **FOODBORNE ILLNESS**

MARGARITAS

TRADICIONAL golden tequila + lime	8
FRUTAS * BLOOD ORANGE * HIBISCUS FLOWER * PINEAPPLE * RED BELL PEPPER * CUCUMBER * POMEGRANATE * HONEY-GINGER * SPICY MANGO	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 BLACK ANT SALT CHILE-LIME SALT NAKED	

CERVEZAS

ICE LIME SALT WORCESTERSHIRE + HOT SAUCE CERVEZAS ESPECIAL MICHELADA STYLE	+50
LUCHADOR LAGER 16 oz can mexican style black lager	6
MODELO ESPECIAL 12 oz can crisp + light straw color	4
TECATE <i>or</i> TECATE LIGHT 12 oz can medium body crisp + dry	4
SOL the original sunshine beer of mexico	4
DOS EQUIS amber or lager classic mexican beer	4'5
BOHEMIA pilsner style high carbonation light lemon color	4'5
CARTA BLANCA salty pale ale	4'5
CORONA <i>or</i> CORONA LIGHT classic mexican beer	4'5
5 LIZARD WITBIER latin style witbier hints of corriander + passion fruit	5'5
5 VULTURE ALE oaxacan style dark ale full body + spicy finish	5'5
* * * * *	
DRAFTS choose PACIFICO <i>or</i> NEGRA MODELO	5

TEQUILAS & MEZCAL

CHILES HABANERO + CHIPOTLE TOMATO + ORANGE + POMEGRANATE JUICES SANGRITA	+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
CABEZA BLANCO notes of green vegetables, citrus, black pepper + earthy minerals	9
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 GUERVO 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
PATRÓN PLATINUM smoothest tequila ever produced	38
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 JOVEN unaged hints of green apple, citrus + pepper lingering heat	10
ILEGAL REPOSADO oak barrel rested 4 months pear + bitter orange vanilla notes	11
ILEGAL AÑEJO oak barrel aged 13 months dark chocolate maple notes cognac-like	14
VAGO ELOTE smoky toasted corn + dry river rock long finish of mint + tropical fruit	14
VAGO ENSAMBLE <i>or</i> 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 smooth + lustrous notes of earth + salt	12



happy hour

**5PM-6:30PM
WEEKDAYS**

**AT THE BAR
AND ON THE
FIRST FLOOR**

MARGARITA

tradicional

-5-

TECATE *or*

TECATE LIGHT

cerveza en can

-2-

"EL HIPSTER"

can of tecate +
shot of tequila

-5-

SANGRIA

rojo or blanco

-5-

½ PRICE TAQUITOS

all varieties

TEQUILA TUESDAY

— *all night long* —

\$5.....select pours

\$7....craft margaritas

\$15..tequila sampler

MOMOCHO * OHC

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— *la original* —

ESTABLECIDO 2006