

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 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				10
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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				18
tostadas				
crab + smoked trout tomatillo molé verde borracho black beans huevo frito				17
duck leg confit “huevos rancheros” manchamanteles molé sesame				16
chile relleno				
cornmeal tempora roasted butternut squash + goat cheese manchamanteles molé (v)				14
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
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)				11.5
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
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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
achiote cream ed 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
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postres				
cajirotada 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
spicy mango	pineapple	blood orange	honey-ginger	9
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 azul plata herbal + citrus notes very smooth sweet aftertaste				26
clase azul 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
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
peligroso 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 (based on current availabilities)				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
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
pacífico classic pilsner style beer (4.5%)				4.5
carta blanca salty pale ale (4.5%)				4.5
corona or corona light 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 luchador black lager (4.8%) or ironica ipa (6.6%)				5

cocktails	
especialidades de la casa:	
—	
oaxacan old fashioned	
olmeca altos tequila, wahaka mezcal, agave, aztec chocolate bitters	
12	
—	
santo de aloe	
hornitos tequila, st. germaine, aloe water, lime	
10	
—	
guillotine	
vago espadin mezcal, green chartreuse, luxardo	
14	
—	
grassy-ass	
sotol, grilled pineapple + pink peppercorn syrup, agave nectar	
12	
—	
mexican mule	
absolut lime vodka, hibiscus flower, ginger beer	
10	
—	
fresita	
tanqueray gin, cilantro + jalapeño, sauvignon blanc	
11	
—	
killer bee	
makers mark bourbon, burnt honey, lemon + orange	
10	
—	
mamacita	
tres generacion tequila, lemon, dry vermouth, aperol	
10	
—	
tequila tuesday	
—	
every tuesday open to close	
—	
select pours: 5	
—	
craft margaritas: 7	
—	
tequila sampler: 15	