



ANTOJITOS

Surf Clam Ensenada / \$15

raw surf clam, lime, maggi

Shrimp and Scallop Aguachile / \$16

lime, cucumber, serrano, herbs

Guacamole with Herbs / \$15

Mushroom and Hibiscus / \$12

Quesadilla

quesillo, shiitake

Tamal Oaxaqueño / \$14

turkey, cotija, mole negro

Ensalada / \$12

ancho-cashew dressing,
cotija, sesame

Tlayuda / \$14

beans, queso, nopales, rajas,
hen of the woods, herbs

Ceviche Tostada / \$14

flake, charred pineapple,
serrano

Shrimp Tostada / \$13

chipotle, pickled onions and
carrots, avocado

Chicharrón / \$5

tajin

TACOS

2 each

Carnitas

shoulder, cheek
\$14

Suadero Chilango

brisket, tongue
\$14

Lamb Adobado

spiced lamb neck, charred
tomatillo salsa
\$15

Pescado Frito

hake, masa tempura, chipotle crema
\$18

Quelites y Papa

braised greens, potatoes, queso
\$12

PLATOS

Served with Tortillas & Salsas

Goat Birria

adobo spiced, charred onions,
consomé
\$24

Pescado Veracruz

corn husk roasted striped bass,
salsa veracruz, epazote
\$28

Pollo Asado

ancho, guajillo spiced poussin,
charred habanero salsa
\$26

Parillada

dried sirloin, chorizo verde,
cured pork belly, bone marrow,
charred long hots, quesillo, black
beans (serves 2)
\$42

Frijoles	Arroz Verde	Avocado	Tostadas	Tortillas	SIDES
\$3	\$3	\$3	\$2	\$2	

OUR MASA IS NIXTAMALIZED AND GROUND IN-HOUSE WITH HEIRLOOM CORN FROM MEXICO



con Amor

Consuming raw or undercooked foods may increase the risk of food-borne illness

COCTELES

Uno \$12

vodka, poblano, tomatillo, lime,
celery bitters, club soda

Dos \$13

altos reposado, oaxacan rum,
chipotle meco, coconut, pineapple,
grapefruit, mole bitters

Tres \$13

banhez mezcal, bitter pomegranate,
black lime cordial, sal de gusano,
grapefruit

Cuatro \$14

oaxacan gin, mango, ginger, lime,
club soda

Cinco \$12

knob creek rye, spiced agave
liqueur, tamarind, pasilla,
angostura bitters

Seis \$14

por siempre sotol, oloroso sherry,
cocchi americano, hoja santa,
avocado leaf, kaffir

MARGARITAS

Tequila \$10

altos blanco, combier,
jm shrubb, lime, agave

Mezcal \$12

banhez mezcal, combier,
jm shrubb, lime, agave,
cucumber

VINO

SPARKLING

Bohigas Xarel-lo, Macabeo, Parellada
[ES] NV \$10

WHITE

Artisan's Cellar Grüner Veltliner
DRAFT [AT] NV \$9

Rogue Vine Moscatel, Riesling,
Semillon [CL] 2018 \$12

Bohigas Xarel-lo [ES] 2018 \$10

ORANGE

Borja Perez Marmajuelo, Listán Blanco,
etc. [ES] 2017 \$14

ROSÉ

Los Bermejos Listán Negro [ES] 2017 \$12

RED

Via Revolutionaria Bonarda [AR] 2018 \$10

Finca Parera Tempranillo, etc. [ES] 2018 \$11

CERVEZA

Negra Modelo DRAFT \$7

Modelo Especial DRAFT \$7

Victoria \$6

Corona \$6

Corona Familiar 32 oz. \$15

Tecate CAN \$5

Sierra Nevada Pale Ale \$6

REFRESCOS DE MEXICO

Coca-Cola \$4

Squirt \$4

Jarritos \$4

Sidral \$4

AGUAS FRESCAS

Agua Fresca **Jamaica** **Horchata**

Del Dia \$4 \$4

\$4