

COCTELES \$13

DIABLA ROJA	tequila, bloody mary mix, lime	
FLOR DE FUEGO	hisbiscus vodka, lime, cranberry, orange liqueur	
CLARA	mezcal, mint, pineapple, lime, clarified	
MAXI MARTINI	tequila, local foods pickle brine, spicy tincture	
CAFÉ CORAJE	tequila, coffee liqueur, licor 43	
MIMOSA / BY THE GLASS OR CARAFE	orange & seasonal flavors	6 / 22
MAXIMO-RITA ROCKS OR FROZEN	tequila blanco, orange liqueur, fresh lime juice, agave... with tajin or salt	14
	enjoy a refillable frozen 16OZ MAXIMO YETI TUMBLER	25/35
	MAXIMO YETI JUG	60/100

SNACKS

GUACAMOLE	16
tomatillo chimichurri, todo seasoning, baked tostadas N	
PAPAS BRAVAS	12
epazote aioli, chintextle xo, prosciutto FN	
ROASTED OYSTERS	12
green garlic butter, cotija cheese, chicken chicharron DFN	
TIRADITO DE HAMACHI	17
strawberry ponzu, chili de arbol, pickled green strawberries, black lime FN	
SMOKED PORK BELLY & SALSA RANCHERA	16
seared queso panela, pickled fresno, flour tortillas D	
ENSALADA CÉSAR	17
little gems, bolillo croutons, queso de cincho, korean chili flake DGFN	
MASA CORNBREAD & CHORIZO GRAVY DG	14

EGGS

CHILAQUILES DIVORCIADOS	15
red & green salsa, fried egg, queso chihuahua, crema, avocado, pickled red onions DN	
barbacoa [8], carnitas [7], mushrooms [10]	
CHICKEN & MOLE QUICHE	16
smoked chicken, mole negro, b&w sesame DGN	
AVOCADO MOLLETE	16
fried egg, black beans, cotija cheese, pico de gallo, sunflower chili crisp DGN	
DUCK CARNITAS BENEDICT	21
mole hollandaise, sope DFGN	
STEAK & EGGS	28
papas a la mexicana, two fried eggs, salsa ranchera, cotija	

TACOS

BREAKFAST BURRITO	14
swift hill scrambled eggs w/ chihuahua cheese, black beans, avocado	
add: potatoes [4], bacon [5], barbacoa [6]	
ENFRIJOLADAS	14
queso oaxaca quesadillas, bean sauce, crema, avocado D	
TACO PLATE	21
two tacos on corn tortillas, plus a side of mexican red rice and black beans	
choose two [BARBACOA, CARNITAS, SUADERO]	

SWEETS

MASA PANCAKE	15
brown sugar whip, seasonal jam & fruit DG	
BANANA PUDDING BUNUELO	12
vanilla custard, house made banana ice cream DG	
TRES LECHEs	12
whipped cream, seasonal jam	

D DAIRY | **F** FISH/SHELLFISH | **G** GLUTEN | **N** NUTS/SEEDS

**please advise your server regarding any allergies or dietary restrictions.
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

VINO

BRUT BLANC DE BLANCS, RAVENTÓS I BLANC	<i>penedès, spain 2022</i>	14 49
SAUVIGNON BLANC, MENETOU - SALON	<i>loire valley, france, 2023</i>	15 53
CHARDONNAY, PRESQU'ILE	<i>santa barbara county, usa 2023</i>	15 53
PINOT NOIR, DIVISION WINE CO.	<i>willamette valley, usa 2023</i>	16 57
CABERNET SAUVIGNON, ERNESTO CATENA 'TAHUAN'	<i>mendoza, argentina 2021</i>	15 53

CERVEZAS

CARTA BLANCA 12OZ	lager, <i>cuauhtemoc moctezuma, mx</i>	6
PACIFICO CLARA 12OZ	lager, <i>grupo modelo, mx</i>	7.5
YELLOW ROSE 12OZ	ipa, <i>lone pint brewing, magnolia, tx</i>	7.5

NON-ALCOHOLIC

ATHLETIC BREWING 12OZ	na mexican-style copper, <i>usa</i>	5
THC INFUSED		
AGUA "ALTA" FRESCA <i>THC-0 INFUSED</i>	seasonal agua fresca + 8th wonder ocho verde 10mg THC agave spirit	10
BLOOD MOON <i>THC-0 INFUSED</i>	8th wonder ocho verde 10mg THC agave spirit, tenneyson black ginger, lime, agave	14
8TH WONDER 12OZ <i>THC-0 INFUSED</i>	8th wonder water 10mg THC seltzer, <i>tx, usa</i>	9