

ANTOJITOS

Guacamole \$16

seasonal herbs, tostadas

Grilled Ensalada César \$16

poblano-anchovy dressing,
baby gem lettuce, corn, avocado

Tuna Tostadas \$18

yellowfin crudo, avocado, tamari,
pico de gallo, chipotle mayo*

Ceviche \$21

scallop and shrimp crudo,
leche de tigre, avocado,
black habanero salsa*

Beet Aguachile \$18

roasted and marinated beets,
fresno chile, cucumber,
radish, mint, cashew

TACOS

Carnitas 2 for \$14

guacamole, crispy chicharrón,
salsa verde, onion, cilantro

Pescado Frito 2 for \$15

tempura fish, avocado tartar,
tomato, onion, cilantro

Tlayuda \$22

large oaxacan tostada,
roasted mushroom, fontina cheese,
pickled jalapeño, toasted sesame

Queso Fundido \$17

pork chorizo, long hot peppers,
scallion, blue corn tortillas

Papas a la Mexicana \$14

crispy potatoes, cotija cheese,
tomato-árbol salsa, paprika mayo

Tamal de Pato \$18

duck confit, mole coloradito,
queso fresco

Esquites con Tuétano \$19

roasted bone marrow, sweet corn,
epazote mayo, tortillas

Brisket 2 for \$16

braised beef, salsa morita,
grilled scallion, cilantro

Costras 2 for \$15

brocollini, queso planchara,
salsa macha, avocado, cilantro

ADICIONALES

Rice & Beans
\$8

Grilled Shishitos
\$8

Esquites
\$7

Sweet Plantains
\$9



PLATOS

Coliflor Asada \$24

grilled cauliflower, chickpea,
serrano, apple, salsa guajillo

Pescado a la Veracruzana \$30

grilled swordfish, olives, capers,
potato, cherry tomato, tortillas

Camarones a la Parrilla \$32

grilled garlic-lime shrimp,
guava mole, cheese tamale

Pollo Asado \$34

grilled half chicken, adobo verde,
fried sweet plantain, escabeche

Carne Asada \$40

grilled ribeye, charred tomato,
black beans, salsa morita, tortillas*

**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

There is a 3% service charge applied to every check that goes directly to the kitchen team

112425

MARGARITAS

Tequila \$13
libélula joven, combier, lime
j.m shrubb, amber agave nectar

Mezcal \$14
banhez ensamble, combier, lime
j.m shrubb, amber agave, cucumber

Make It Spicy \$1
add house tincture & fresh jalapeño

Make It Flavored \$3
mango | strawberry | guava

seasonal selection: *fig & tamarind*

ZERO PROOF

Agua de Jamaica hibiscus tea \$5

Tepache fermented pineapple \$6

Granada prickly pear, sprite \$7

Limonada non-alcoholic margarita \$7

Mangonada ginger, agave, mango \$8

Coconada almond, lime, coconut \$8

Topo Chico sparkling mineral water \$4

Phony Mezcal Negroni \$12

Assorted Mexican Sodas \$4
coke | sprite | squirt | mandarin | piña

CÓCTELES

Ultimate Naked & Famous \$17
mezcal, aperol,
yellow & green chartreuse,
mayan liqueurs, lime

Tiki Tiki \$16
knob creek bourbon,
rum, campari,
pineapple, lemon

Charanda Daiquiri \$13
mexican sugarcane rum,
vedrenne liqueur, lime,
lapsang souchong tea

Al Pastor Hi-Ball \$14
tequila, destilado de piña,
achiote vermouthe, lime,
pineapple jarritos

Mexican White Negroni \$16
gracias a dios gin, salers,
bitterroma bianco, dolin
blanc, grapefruit

Cantarito for two \$19
SERVED IN A CLAY BARRO
olmeca altos tequila, squirt,
secret citrus juice blend,
oaxacan sea salt

VINOS NATURALES

SPARKLING

Cava *arte latino* [es] '20 \$13/\$59

WHITE

Sauvignon Blanc *viña mayu* [cl] '23 \$13/\$59

Vinho Verde *herdade do rocim* [pt] '23 \$14/\$64

ROSÉ

Touriga *herdade do rocim* [pt] '24 \$14/\$64

RED

Red Blend *cluricaun* [pt] '23 \$14/\$64

Tempranillo *bodegas fontana* [es] '23 \$14/\$64

CERVEZAS

Modelo Especial 16 oz. draft \$7

Negra Modelo 16 oz. draft \$7

Corona Extra 12 oz. bottle \$6

Corona Familiar 32 oz. bottle \$13

Tecate 12 oz. can \$5

Stone Buenaveza 12 oz. lime lager \$6

2SP Brewing Up & Out 12 oz. hazy ipa \$7

Athletic Brewing Co. 12 oz. n/a cerveza \$7