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*

Duck Tamal $18
duck confit, mole coloradito, queso fresco

Queso Fundido $17
pork chorizo, long hot peppers, scallion, blue corn tortillas

Mole Blanco $18
roasted maitake, cabbage, sunchokes, salsa matcha, rosemary

Ceviche $21
scallop and shrimp crudo, leche de tigre, avocado, black habanero salsa*

Papas a la Mexicana $14
crispy potatoes, cotija cheese, tomato-árbol salsa, mayo

Lobster Tortilla Soup $24
chipotle-masa bisque, half Maine lobster, cilantro macho, crema

HECHO EN PHILADELPHIA
con Amor

TACOS

Carnitas *2 for* $16
Berkshire pork belly, salsa verde, onion, cilantro

Pescado Frito *2 for* $15
beer-battered fish, tomato, onion, tomatillo-avocado salsa, cilantro

Arrachera *2 for* $22
grilled skirt steak, guacamole, salsa inglesa, onion straws

Sweet Potato Costras *2 for* $15
griddled cheese, shaved cabbage, plantain salsa macha

Cabrito *2 for* $20
braised goat birria, griddled cheese, longhot-tomatillo salsa, onion, cilantro

SIDES

Rice & Beans $8

Esquites $7

Grilled Shishitos $9

Sweet Plantains $9

*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

PLATOS

served with fresh corn tortillas

Mushroom Birria $28
king oyster mushrooms, consommé, chickpeas, avocado costras, chile de árbol

Pescado a la Veracruzana $30
grilled swordfish, olives, capers, potato, cherry tomato

Pork Shank Estofada $30
guajillo braised pork shank, white beans, pipián verde

Chile Relleno $24
poblano pepper, couscous, raisins, platains, almond-butternut squash mole

Camarones a la Parrilla $32
grilled shrimp, salsa zarandeado, jicama-green papaya slaw

Pollo Asado $34
grilled half chicken, adobo verde, fried sweet plantain, escabeche

Carne Asada $40
grilled ribeye, charred tomato, black beans, salsa morita*

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

110226

MARGARITAS

Tequila $14
libélula joven, combier, lime, j.m shrubb, amber agave nectar

Mezcal $15
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: *piña hoja santa*

CÓCTELES

La Chona $17
banhez ensamble, lime, amber agave nectar, hibiscus lavender aperitivo

Don Diego $18
knob creek bourbon, mole infused banhez, montenegro amaro

Hemingüey $18
mexican sugarcane rum, bacanora, luxardo, pernod, grapefruit liqueur, lime

La Monarca $16
mexican sugarcane rum, liqueur des plantes yellow, piloncillo, lime

Dahlia $18
bluecoat gin, amaro nonino, combier de cassis, hibiscus, orange blossom, egg

Cantarito $22 *serves one to two*
SERVED IN A CLAY BARRO
olmeca altos tequila, secret citrus juice blend, squirt, oaxacan sea salt

VINOS

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 $7
12 oz. hazy ipa

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

ZERO PROOF

Agua de Jamaica hibiscus tea $5

Tepache $6
fermented pineapple, clarified milk

Veracruzano $8
epazote, cucumber, tonic, lemon

Granada prickly pear, sprite $8

Limonada $8
non-alcoholic margarita

Mangonada ginger, agave, mango $8

Coconada almond, lime, coconut $8

Mineragua $5
sparkling mineral water

Phony Mezcal Negroni $13

Assorted Mexican Sodas $7
coke | sprite | squirt | mandarin | piña

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