

EL TECHO

ANTOJITOS

SNACKS & BITES

Chicharrón	\$7.00
crispy fried pork rinds, tajín, salsa verde	
Guacamole	\$16.00
served with totopos	
Salsa Tatemada	\$8.00
served with totopos	
Cóctel de Camarón	\$16.00
poached shrimp, pico de gallo, salsa bruja, avocado, totopos	
Queso Fundido	\$12.00
chile con queso, charred jalapeño, cherry tomato, epazote, cilantro, scallion, totopos	
All of the Salsas	\$9.50
verde, tatemada, chipotle, árbol, carrot-habanero, lime crema, totopos	
ADDITIONAL SALSAS	each \$1.50
ADDITIONAL TOTOPOS (CHIPS)	\$2.00

PALETAS

FROZEN POPSICLES

Flan & Caramel	\$6.00
<i>with sea salt cookie crumbs</i>	
Chocolate & Banana	\$6.00
<i>with crunchy chocolate pieces</i>	
Mango & Chamoy	\$6.00
<i>with passionfruit-ginger</i>	
Strawberries & Cream	\$6.00
<i>with toasted milk powder</i>	

TACOS

ON HOUSE MADE CORN TORTILLAS

Brisket	\$6.00
braised beef, serrano-poblano salsa, onion, cilantro	
Coliflor	\$6.00
crispy cauliflower, salsa macha mayo, avocado salsa verde, cabbage slaw	
Al Pastor	\$6.00
grilled pork, pineapple, onion, cilantro, salsa verde, salsa de árbol	
Camarón	\$6.00
beer battered shrimp, chintestle mayo, avocado salsa verde, cabbage slaw	
Carnitas	\$6.00
braised pork, guacamole, onion, cilantro, salsa verde, chicharrón	
Tinga de Pollo	\$6.00
chicken, cotija cheese, lime crema, iceberg lettuce, tomato, onion, cilantro	

REFRESCOS

ZERO PROOF DRINKS

Jamaica - Hibiscus Tea	\$5.00
Limonada - NA Margarita	\$8.00
Mangonada - Ginger Agave	\$8.00
Mexican Coke & Sprite	\$4.00
Jarritos - Mandarin, Pineapple	\$4.00
Squirt - Mexican Citrus Soda	\$5.00
Topo Chico - Sparkling Water	\$4.00

CÓCTELES

MEZCAL MARGARITA	\$14
banhez ensamble, combier, j.m shrubb, lime, amber agave nectar, cucumber	
TEQUILA MARGARITA	\$13
libélula joven, combier, j.m shrubb, lime, amber agave nectar	
+\$1 <i>make it spicy!</i> +\$3 <i>add a flavor!</i>	
PALOMA	\$14
el tesoro blanco, pamplemousse liqueur, lime, pink grapefruit soda	
MANGO MANGO	\$14
oaxacan rum blend, lime, ginger-agave syrup, tajín rim	
CANTARITO	\$19
olmeca altos tequilas, secret citrus juices, squirt mexican soda, oaxacan sea salt	
RANCH WATER	\$16
blanco tequila, fresh lime juice, oaxacan sea salt, topo chico sparkling-mineral water	
SPRITZ	\$14
hibiscus & lavender infused aperitivo, cava sparkling wine, orange wedge	
MEZCAL NEGRONI	\$15
banhez espadín, house agave liqueur, campari, cocchi vermouth di torino	
FROZEN	\$16
pa'lante white rum, strawberry puree, lime, basil-epazote syrup, black salt rim	

AGAVES 10Z. 20Z.

OLMECA ALTOS TEQUILA

Blanco	\$7	\$14
Reposado	\$8	\$16
Añejo	\$9	\$18

OCHO TEQUILA

Plata	\$7	\$14
Reposado	\$8	\$16

EL TESORO TEQUILA

Blanco	\$8	\$16
Reposado	\$9	\$18
Añejo	\$10	\$20

CASCO VIEJO TEQUILA

Blanco	\$8	\$16
Reposado	\$9	\$18

MEZCALES DE LA CASA

Vago - Elote	\$8	\$15
Macurichos - Tepeztate	\$9	\$17
Del Maguey - Barril	\$10	\$19

CERVEZAS

Negra Modelo 16 oz. DRAFT	\$7
Modelo Especial 16 oz. DRAFT	\$7
Corona Familiar 32 oz. BOTTLE	\$13
Corona Extra 12 oz. CAN	\$6
Topo Chico 12 oz. HARD SELTZER	\$7
Tecate 12 oz. CAN	\$5
Athletic Brewing 12 oz. NA CERVEZA	\$7
Stone Buenaveza 12 oz. LIME LAGER	\$6
2SP Up & Out 12 oz. HAZY IPA	\$7
+\$2 <i>make it a michelada!</i>	

VINOS

	GLASS	BOTTLE
Red	\$14	\$64
White	\$13	\$59
Rosé	\$14	\$64
Sparkling	\$12	\$54

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