

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

Lobster Aguachile \$28

poached Maine lobster, serrano,
lime mayo, tostaditos

Beet Aguachile \$18

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

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

Esquites con Tuétano \$19

roasted bone marrow, sweet corn,
epazote mayo,
blue corn tortillas

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

Cabrito 2 for \$20

braised goat birria, griddled cheese,
longhot-tomatillo salsa, onion, cilantro

Skirt Steak 2 for \$22

grilled skirt steak, guacamole,
salsa inglesa, onion straws

Sweet Potato Costras 2 for \$15

griddled cheese, shaved cabbage,
plantain salsa macha

ADICIONALES

Rice & Beans

\$8

Grilled Shishitos

\$9

Esquites

\$7

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

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



con Amor

071726

MARGARITAS

Tequila \$13
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*

ZERO PROOF

Agua de Jamaica hibiscus tea \$5

Tepache fermented pineapple \$6

Granada prickly pear, sprite \$8

Limonada non-alcoholic margarita \$8

Mangonada ginger, agave, mango \$8

Coconada almond, lime, coconut \$8

Mineragua sparkling mineral water \$5

Phony Mezcal Negroni \$13

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

CÓCTELES

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

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

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

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

Veracruz Cooler \$14
bluecoat gin, st germaine,
epazote, cucumber, lime

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