

COCTELES

- MARGARITA** fresh lime, sugar, orange liqueur, exotico blanco, salt **14**
- MARGARITA DE LUJO** fresh lime, demerara, orange liqueur, el mayor blanco, salt **16**
- FRESONA** strawberries, lime, orange liqueur, exotico blanco **15**
- PEPINO** cucumber, lime, orange liqueur, exotico blanco, tajin **15**
- AHUACATL** avocado, lime, orange liqueur, exotico blanco, cilantro-mezcal mist **15**
- APASIONADO** blood orange, lime, habanero tequila, 400 conejos mezcal, salt **15**
- PA' DENTRO** passion fruit, lime, centenario tequila, orange liqueur, tajin **15**
- SANGRIA** spanish red wine, orange, lime, rebel yell bourbon, apple bitters, bubbles **14**
- LA FRUTIZA** mango-strawberry, aguasol blanco, orange liqueur, citrus house mix **15**
- DURAS O NO?** paul masson peach brandy, white wine, citrus house mix, bubbles **14**
- MEZCAL 43** 400 conejos mezcal, licor 43, angostura, orange peel, maraschino cherry **15**

JARRAS

make it a pitcher!
(approx 5 servings)

MARGARITA 56

SANGRIA 56

CERVEZAS

Pacifico • Corona • Modelo Especial • Tecate • Tecate Light • Negra Modelo • Bohemia **6**
+ 4 Rotating Drafts **mp**

- CHELADA** choice of beer served over fresh lime juice in a salted glass **+1**
- MICHELADA** choice of beer served over lime, house, sangrita & firewater in a tajin-rimmed glass **+ 3**
- TEPACHE SAZON** fermented pineapple beverage with canela / 7% ABV / Nayarit, Mexico **12**

VINOS

- Bella Mistala **Cava**, Spain - **11/54**
- Lulumi **Rosé**, France - **11/44**
- Parcélelos **Sauvignon Blanc**, France - **12/48**
- Primary Wine Co. **Chardonnay**, CA - **13/52**
- Bodegas Binario **Tempranillo**, Spain - **11/44**
- Parcélelos **Malbec**, Argentina - **14/56**

SIN ALCOHOL

(non-alcoholic)

- CHIDO GÜEY** strawberry, hibiscus, lime, clean.co n/a tequila **13**
- SIN PASION** passion fruit, house citrus mix, clean.co n/a tequila, tajin **13**
- TE HELADO** hibiscus flower, orange, sugar **5**
- LIMONADA** fresh muddled limes, orange, sugar, splash of sparkling water **6**
- MEXICAN COKE 5**
- REFRESCOS**
- jarritos mineragua, grapefruit, mandarina **3.5**
- coca-cola, diet coke, sprite **3**



BIEN TRUCHA GROUP

ENTRADAS

GUACAMOLE avocado, lime, tomatillo, onion, cilantro, serrano, cotija cheese + chips **11** gf v

OSTIONES FRESCOS (order of 6) salsa negra, lemon slice **22**

OSTIONES ZARANDEADOS (order of 4) morita aioli, chicharron prensado, charred lemon **19**

TORRE DE MARISCOS octopus, tuna, tilapia, shrimp, cucumber, red onion, sesame seed, avocado, crispy garlic, salsa negra **18**

TOSTADA DE ATÚN raw tuna cubes, orange-serrano soy, avocado, sesame, red onion, chorizo aioli, salsa macha **15**

CREMA POBLANA roasted poblano soup, queso fresco, potato, side tostada **9** gf add cheese doradita **2**

QUESO FUNDIDO DE CAMARON melted chihuahua cheese, pan seared shrimp, red onion, cilantro-serrano sauce + tortillas **16** gf

MASAS

FLAUTITAS DE POLLO crispy rolled taquitos, shredded chicken, potato hash, crema, queso fresco, morita-serrano salsa **14**

HUARACHE DE PULPO blue corn masa, oval shaped tortilla filled with black beans, pan seared octopus, avocado-pico de gallo, crema-queso fresco, salsa borracha **17** gf

QUESADILLA FRITA fried corn quesadilla, barbacoa, sofrito, chihuahua cheese, crema fresca, greens, salsa martajada **12**

PESCADILLAS (order of 4) shredded swordfish, crispy tortilla, avocado-habanero pico de gallo, chipotle aioli **20**

TACOS

full = 4 tacos / half = 2 tacos

RIB EYE

thinly sliced steak, frijoles puercos, avocado, onion-cilantro, salsa tatemada

half **10** / full **18.5** gf

POLLO ASADO

chipotle glazed chicken, avocado, beans, crispy potato, pickled carrot, salsa de arbol

half **10** / full **18.5** gf

A TODA MADRE

ancho-guajillo marinated pork, melted chihuahua cheese, pico-pina, salsa morita

half **10** / full **18.5** gf

PESCADO

beer battered fried tilapia, red cabbage, tomato, onion, chipotle aioli

half **10** / full **18.5**

DIABLA

sauteed shrimp with chipotle butter-mojito de ajo, onions, avocado

half **10** / full **18.5** gf

BIEN TRUCHA

carne asada-steak, chorizo, melted chihuahua cheese, roasted serrano salsa

half **10** / full **18.5** gf

RAJAS CON PAPAS

roasted poblano peppers, potato cubes, queso panela, crema, serrano aioli

half **10** / full **18.5** gf

PLATILLOS

all served with tortillas

ASADO grilled hanger steak, papas macha, charred lime, grilled onion, salsa borracha **42**

PESCADO ZARANDEADO whole fish of the day, morita aioli glazed, slaw, orange-lime vinaigrette, rice **39** gf

CHAMORRO salsa verde pork shank, frijoles puercos, habanero-onion pickles, rice **44** gf

CHILE RELLENO roasted poblano pepper stuffed with queso panela, crema, pumpkin seeds, torched avocado, queso cotija, pipian sauce, white rice **30**

GUARNICIONES

PAPAS salsa macha, cotija cheese, serrano aioli **8.5** v add fried egg **2.5**

ARROZ white rice, poblano, crema, chihuahua cheese **6.5** gf

ESQUITE grilled corn, epazote-butter, lemonaioli, queso cotija, chile piquin **8.5** gf

FRIJOLE refried pinto beans, chipotle, queso fresco **5** gf v

POSTRES

TRES LECHES Fluffy white cake soaked in three kinds of milk, almond chantilly, strawberry preserves **10**

CHURRO vanilla cream, cranberry marmalade, chocolate sauce **10**

SORBET chef's choice **8** gf

FRENCH PRESS COFFEE

Mexico altura blend / Oaxaca & Chiapas / roasted locally by our friends at **Five & Hoek** (17oz) **8**

LUNCH BOWLS

TUES - FRI 11:30am-2:30pm

CHICKEN chipotle glaze chicken, esquites, poblano rice, pinto beans, morita salsa, pico de gallo, avocado, serrano aioli **15** gf

SHRIMP sauteed shrimp with chipotle butter-mojo, esquites, rice, pinto beans, pico de gallo, avocado, serrano aioli, crema fresca **16**

BEEF carne asada-steak, esquites, poblano rice, pinto beans, pico de gallo, serrano salsa, avocado, serrano aioli **17** gf

ESPECIALES DE BRUNCH

SAT & SUN 11:30am-2:30pm

TACOS AHOGADOS scrambled egg poached in salsa verde, beans, rice, melted chihuahua cheese, pickled carrots half **10** / full **18.5** gf v

BURRITO scrambled eggs, chorizo, crema-queso fresco, avocado, beans, side of potatoes and salsa martajada **16**

CHILAQUILES sunny side up egg, crispy tortilla chips, crema, queso fresco, avocado, onion, epazote, guajillo salsa **19** v

gf / can be gluten free upon request v/vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

20% service fee will be automatically added to parties of 5 or more

As a way to offset rising costs associated with the restaurants' operation (employee benefits, rising wages, supply costs) we have added a 3% surcharge to all checks. You may request to have this taken off your check if you would like. We are grateful for your support and that of our team members.

a toda madre