



## PLATOS CHICOS

### GORDITAS

masa pancakes stuffed with carnitas, chicharron, refried black beans, salsa verde 12

### TLACOYO

masa cake stuffed with chickpea puree, crema, queso fresco, salsa costeña, watercress 12

### TAQUITOS

crispy chicken tacos, salsa albañil, crema, queso fresco 12

### QUESADILLA

blue corn tortilla, squash blossom, squash, corn, quesillo, mole amarillo 12

### CHICHARRÓN

large fried pork rind, guacamole, salsa verde 13

### QUESO FLAMEADO

charred brisket, onion, chilaca pepper, mushroom, chihuahua cheese, flour tortillas 15

### ESQUITE DE COLIFLOR

whole roasted cauliflower, epazote aioli, cotija cheese, corn, pipián rojo 13

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## PLATOS FUERTES

### BARBACOA

beef cheek and chuck on agave leaf, onion, cilantro, pasilla adobo consommé, cactus salad, pickled red jalapeño, guacamole, corn tortillas 22

### ENCHILADAS

salsa verde, chihuahua cheese, onion, cilantro, crema, Mexican rice, refried black beans

 Choice of vegetables 14, chicken 16, brisket 17

### HUARACHE

large masa cake shaped like a shoe, carnitas, rajas, refried black beans, salsa verde, crema, queso fresco 16

### PECHO DE RES

sliced brisket, grilled cambray onions, pickled red jalapeño, refried black beans, salsa costeña, flour tortillas, cactus salad 22

### TACOS AL PASTOR

trompo pork in achiote, charred pineapple, onion, cilantro, habanero salsa, corn tortillas 14

### BIRRIA

braised beef, onion, cilantro, chile de arbol consommé, corn tortillas, lime, avocado 22

### TACOS DE PESCADO

battered fish, refried black beans, chipotle aioli, napa cabbage, corn tortillas 18

### POLLO AHUMADO

smoked half chicken, salsa albañil, papas bravas 17

### CARNITAS

tender slow-cooked pork, salsa abañil, cilantro, onion, refried black beans, Mexican rice, tortillas 17

## FRESCO

### CAMPECHANA ESTILO D.F.

shrimp, oysters, red fish, octopus, tomato, cucumber, avocado, onion, jalapeño, orange Fanta 18

### DIABLITOS DE OSTIONES

half dozen raw oysters, cold boiled chipotle shrimp 17

### ENSALADA MERCADO

greens, radish, cucumber, avocado, creamy cilantro dressing, pepita, queso fresco 10 [add chicken +5]

## AL LADO

PAPAS BRAVAS - potato wedges, guajillo pepper, chipotle aioli, crema, queso fresco 6

ELOTE ASADO - Mexican street corn dressed with mayonnaise, cotija cheese, Tajín pepper 6

CAMOTE - roasted sweet potato, crema agridulce, pepita brittle 7

PLATANOS ROSTIZADOS - oven roasted plantains, crema dulce, queso fresco, plantain chips 8

GUACAMOLE Y TOTOPOS 8

REFRITOS // 3.50

ARROZ A LA MEXICANA // 3.50

## PARA LLEVAR - serves 2-3 people

- served with tortillas -

Barbacoa 24 per lb

PINTS 8

Brisket 28 per lb

Mexican Rice

Birria 24 per lb

Refritos

Carnitas 20 per lb

Salsa Mexicana

Trompo 20 per lb

Guacamole 16



STREET FOODS OF MEXICO

CONGELADO



frozen libations

WAKING IN TULUM

Altos Tequila, Kahlua, lime, Liquid Alchemist tamarindo, OJ, lime, chile, Angostora 12

ROASTED MOJITO

rum, Charanda, mint infused simple syrup, lime, swirled with roasted, muddled fruit 12



MARGARITAS

URBE RITA

tequila, lime, passionfruit-agave nectar, jalapeño, salt 11

MALINCHE DE MEZCAL

Gem & Bolt Mezcal, peach brandy, lime, pineapple syrup 13

CARLITOS WAY

El Tesoro Tequila, Dry Curacao, lime, agave nectar, chile salt 14

THE GREATEST MARGARITA

Gran Centenario Añejo, 25 Year Old Grand Marnier, tangerine, lime, ginger-agave nectar, sea salt rim 29



GRAPE TO GLASS COCKTAILS

SANGRIA DE MERCADO

red wine, brandy, fruits, juice 9

KALIMOTXO

red wine, Mexican Coke, spice tincture 9

WINES BY THE GLASS

BUBBLY

NV Charles Heidsieck Brut Reserve Champagne -FR 19/60

NV Bellstar Prosecco, Italy 9 / 28

WHITES

'20 DeWetshoff Limestone Chardonnay SA 13 / 36

'18 Bruma Ochoa Blanco - Guadalupe, MEX 15 / 45

'20 Rapihua Reserve Sauvignon Blanc, NZ 11 / 33

'19 Stadt Krems Gruner, Austria 11 / 33

'19 Borghi Ad Est Pinot Grigio - Friuli, Italy 9 / 28

ROSÉ & RED

'20 Casa Madero Rose - Parras, MEX 11 / 33

'19 Ridge Three Valleys Zinfandel - Sonoma, CA 15 / 44

'18 Santo Thomas Tempranillo Blend - Baja, MEX 15 / 44

'18 Tooth & Nail Cabernet Sauvignon - Paso, CA 13 / 36

'18 Tinto Negro Mablec - Mendoza, ARG 10 / 29

'19 Lechuza Garnacha - Spain 10 / 30

'19 Pavette Pinot Noir - California 9 / 28

NON-ALCOHOLIC DRINKS

AQUA FRESCA - 4 TOPO CHICO - 4 MEXICAN COKE - 5

HORCHATA ICE COFFEE (DAIRY FREE)

housemade rice milk, cinnamon, layered with espresso 5

PRENDIDO

café de olla layered w/ Mexican cocoa over ice 6



COCTELES

HOJA SANTA RANCHWATER

El Tesoro Tequila, Blue Curacao, sparkling water, hoja santa, salt rim 12

PALOMA ROSA

tequila, grapefruit soda, house made cranberry ice cube, salt 11.50

LA ROMA OLD FASHIONED

Gran Centenario Añejo Tequila, rye, bitters, ancho pepper agave syrup 12.50

MEMORIES OF MAIZ

Xicaru Mezcal, corn liqueur, vermouth, heirloom corn infused bourbon, caramel corn 12.50



CERVEZA

MICHELADAS 8

PURA

Worcester, maggi, lime, chile, hot sauce, Dos XX

SPICY SANGRITA

spiced tomato juice, lime, mezcal, Dos XX

EL CONEJO MALO

citrus, mango, carrot, chile, Colibre

CHELADA

Guanaban Brandy, lime, citrus salt, Modelo

THE NEW MEXICAN BREWERS

MONSTRUO DE AGUA NOTCHTLI ALE (prickly pear) 8.5

MONSTRUO DE AGUA BLANCA DE MAGUEY 8.5

MONSTRUO DE AGUA SUGOI 8.50

COLIBRE MEXICAN PALE ALE 7

COLIBRE DARK LAGER 7

BEER ON TAP

DOS XX LAGER - MEX 7

COLIBRE BLONDE - MEX 7

MODELO ESPECIAL 6

MEXICAN BEERS

VICTORIA 6

ESTRELLA JALISCO 6

NEGRA MODELO 6

CARTA BLANCA 6

PACIFICO 6