



happy hour

4:00-6:30 PM | MON-FRI

EL SÚPER CLÁSICO
MARGARITA | 10

LA CLÁSICA PALOMA | 10

TECATE + TEQUILA | 8

\$2 OFF DRAFT BEER +
WINE BY THE GLASS

25% OFF SNACKS



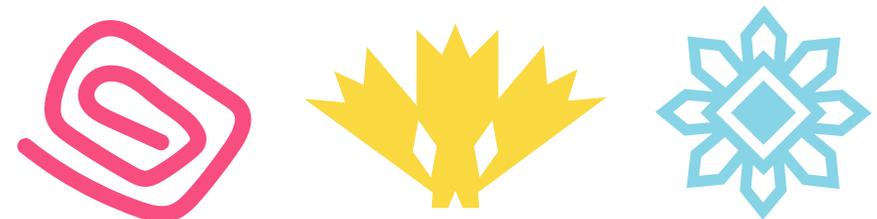
RICK BAYLESS TORTAZO

MEXICO CITY

antojitos



más sabor por favor



snacks

CHILE + GARLIC PEANUTS | 4 **ve** | **gf**

CHIPS + SALSA tomatillo + chipotle | 5 **ve**
add: habanero 0.50

CHIPS + GUACAMOLE

ALMOST NAKED

topped with cilantro + red onion, served with tomatillo + chipotle salsa | 12 **ve**

FULLY DRESSED

topped with cilantro + red onion, bacon, serrano chiles, cotija cheese, pepitas, tomatoes, served with tomatillo + chipotle salsa | 14

POTATO-POBLANO FLAUTAS

chihuahua + cotija cheeses, cilantro crema, served with guacamole | 11 **ve**

soup + salads

TORTILLA SOUP avocado, chihuahua cheese, pasilla chile, lime crema, tortilla strips | 8.50 **ve**
add: shredded chicken | 3.50

GUACAMOLE COBB romaine + arugula, bacon, roasted corn + black bean salsa, tomatoes, poblano rajas, queso fresco, chipotle ranch dressing | 15.50 **gf**

EL TORTAZO romaine + arugula, avocado, pickled carrots, poblano rajas, radishes, chile dusted tortilla strips, cotija cheese, agave avocado-tomatillo dressing | 12.50 **ve** | **gf**

add to your salad:

chipotle chicken, crispy eggplant | 3.50
crispy chicken, carnitas | 4.50
carne asada | 6.50

VG-VEGETARIAN | GF-GLUTEN FREE

PLEASE LET US KNOW IF YOU HAVE DIETARY RESTRICTIONS OR ALLERGIES. WE DO NOT LIST EVERY INGREDIENT IN EACH DISH!

tortas

CDMX-STYLE SANDWICHES

a la plancha; served on a telera roll brushed with black beans

PORTOBELLO MUSHROOM

chihuahua cheese, garlic mojo, poblano rajas, arugula, tomatillo salsa | 15 **ve**

CRISPY CHICKEN MILANESA

napa cabbage, pickled jalapeños, cotija cheese, avocado-tomatillo salsa, cilantro crema | 15

EGGPLANT MILANESA

vegetarian version of our crispy chicken milanese torta | 13 **ve**

CHIPOTLE-ROASTED CHICKEN

avocado, poblano rajas, chihuahua cheese, arugula, cilantro crema | 14.50

CUBANA berkshire pork loin, bacon,

avocado, chihuahua cheese, chipotle mustard, cilantro crema | 15

CARNE ASADA chile-rubbed prime

sirloin, avocado, poblano rajas, arugula, chimichurri | 18

kids

CRISPY CHICKEN STRIPS + CHIPS | 12

GRILLED CHEESE TORTA | 7.50 **ve**

add: crispy chicken | 4.50

CHEESE QUESADILLA | 7.50 **ve**

CHICKEN TACOS 2 per order | 8 **gf**

tlayudas

(tlie-you-duh) 12" corn masa tostada imported from oaxaca; great for sharing!

BRUSSELS SPROUTS

smoked ham, queso oaxaca, pickled onion, chipotle, cotija | 18 **gf**

CHORIZO + AVOCADO poblano rajas, cotija + chihuahua cheese, black beans, avocado-tomatillo salsa | 18 **gf**

CORN chihuahua cheese, poblano rajas, cilantro-serrano crema, radish, tajin | 16 **ve** | **gf**

add: chipotle chicken | 3.50
carnitas | 4.50
carne asada | 6.50

platos fuertes

CHICKEN CHILAQUILES poblano rajas, cotija + chihuahua cheese, black beans, tortilla strips, choice of salsa roja or salsa verde | 16.50 **gf**

add: fried egg | 2

CHICKEN ENCHILADAS SUIZAS

poblano rajas, chihuahua cheese, tomatillo crema | 19 **gf**

sides

FRIED PLANTAINS | 6 **ve**

cotija cheese, lime crema

BLACK BEANS | 5 **ve** | **gf**

queso fresco, cilantro + red onion

COLESLAW | 4 **ve** | **gf**

napa cabbage, pickled onion, cotija cheese, cilantro crema

ENSALADA PEQUEÑA | 5 **ve** | **gf**

tomato, cucumber, pickled carrot, radish, green chile citrus vinaigrette

tacos

prepared with 3 corn tortillas

CHIPOTLE CHICKEN TINGA

avocado, queso fresco, cilantro | 16.50 **gf**

CARNITAS

berkshire pork shoulder, guacamole, radish, cilantro + onion | 16.50 **gf**

SHRIMP "DORADOS STYLE"

fried tacos stuffed with shrimp + chihuahua cheese, topped with salsa diablo, crema, slaw, cilantro + onion | 18

quesadillas

prepared with flour tortillas

CHICKEN + BACON tomatoes, chihuahua cheese, garlic mojo, cilantro crema | 16.50

ROASTED MUSHROOM

poblano rajas, chihuahua cheese, garlic mojo, cilantro crema | 15 **ve**

add: chipotle chicken | 3.50
carnitas | 4.50
carne asada | 6.50

CHURROS

3 churros per order

ALMOST NAKED | 5

FULLY DRESSED | 8

your choice:

- ▶ chocolate + roasted peanuts
- ▶ cajeta caramel + sprinkles
- ▶ double pistachio

MEXICAN DRINKING CHOCOLATE

stone-ground cacao sourced from Selva Zoque, MX with whole milk | 8

add: churro (for dunking, of course) | 2
spike it: mr. black coffee liqueur or ilegal mezcál | 7

margaritas

make it spicy +2

EL SÚPER CLÁSICO cazadores reposado tequila, combier d'orange, lime, cane sugar | **15 single | 52 pitcher**



ALMOST NAKED cazadores blanco tequila, royal combier, lime | **15 single | 52 pitcher**



ANCHO MEZCAL ilegal mezcal, ancho reyes, royal combier, ancho chile salt, lime | **16 single | 56 pitcher**



MANGO + CHAMOY cazadores blanco tequila, ilegal mezcal, mango, chamoy, tajin, lime | **17 single | 59 pitcher**



palomas

topped with jarritos grapefruit

LA CLÁSICA cazadores blanco tequila, grapefruit, lime, salt | **14**



PRICKLY PEAR + CANELA cazadores blanco tequila, licor 43, mexican cinnamon | **16**



CITRUS + BASIL ilegal blanco mezcal, combier d'orange, grapefruit, orange, lime | **15**



JAMAICA + POBLANO ilegal blanco mezcal, ancho reyes verde, hibiscus, lime | **15**



cocktails de la casa

SPIKED HORCHATA charanda rum, kalani coconut rum, nixta corn liqueur, horchata, lime zest | 14



NEGRONI AMARILLO condesa prickly pear + orange blossom gin, suze, vermouth, ancho reyes verde | 16



GRANADA SPRITZ aperol, granada vallet, hibiscus, bubbles | 16



MAÍZ OLD FASHIONED abasolo whiskey, montelobos mezcal, nixta corn liqueur, amargo vallet | 16



ESPRESSO-CARAJILLO MARTINI mr. black coffee liqueur, licor 43, ancho reyes, nixta | 18



wines

BY THE GLASS

SPARKLING

BLANC DE BLANC empire estate, finger lakes, ny | 12

not your typical riesling; this super dry sparkler tastes of green apples + orange blossoms

BODY
FRUIT
EARTH



WHITE

SAUVIGNON BLANC monte xanic, baja california, mexico '21 | 14

citrus + tropical fruits, high salinity + acidity



ROSÉ

MISIÓN casa vieja, baja california, mexico '21 | 15

not your usual rose, strawberry + red fruits with a bit of funk + salinity



RED

TEMPRANILLO goyo garcía viadero "joven de viñas viejas", bera del duero, spain '21 | 13

broodingly dark-yet-fresh fruit, just-picked violets, effusive, a house favorite



cervezas

DRAFT

rotating IPA | 11
monopolio clara | 8

▶ make it a michelada +2

MEXICAN

corona extra | 7
negra modelo | 7

tecate | 6

charro premium pilsner | 8

LOCAL

brooklyn brewery
lager (12oz) | 7

sloop rotating sour ale
ask us! (12oz) | 8

aurora rotating double IPA
ask us! (16oz) | 12

threes brewing vliet
pilsner (16oz) | 10

not-so-hard choices

SOFT DRINKS, TEA + WATER

mexican coke + sprite, grapefruit
jarritos, orange fanta | 4.50

diet coke | 2.50

ceylon iced tea | 4.50

topo chico, saratoga water | 4

AGUA FRESCAS | 5

- ▶ prickly pear + canela
- ▶ horchata
- ▶ jamaica
- ▶ citrus + basil

MEXICAN DRINKING CHOCOLATE | 8

stone-ground cacao sourced from
Selva Zoque, MX with whole milk

add: churro (for dunking, of course) | 2

spike it: mr. black coffee liqueur or
illegal mezcal | 7

DRIP COFFEE

dark matter single origin
frontera blend | 3.50



wines

BOTTLES

SPARKLING

CAVA ROSÉ raventos i blanc conca del riu anoia de nit, catlonia, spain '20 | 65 ☒

enthusiastic yet tiny bubbles give way to pretty pink fruit + flowers



WHITE

VIIGNIER + FIANO casa magoni "manag", valle de guadalupe, mexico '20 | 64

a baja wine emphasizing purity + elegance on a medium frame; white lilies, honeydew + lemon zest



CHARDONNAY bruma "plan b blanco", valle de guadalupe, mexico '20 | 67 ♀

exuberant + inviting; bright peaches + pears with a whisper of minerality



RED

BLACK MUSCAT bichi "tecate santa", baja california, mexico '20 | 65

black-peppered stawberries + dried hay and fallen leaves



CABERNET SAUVIGNON adobe guadalupe "jardín secreto", valla de guadalupe, mexico '20 | 91 ♂

blue + black fruit, bittersweet chocolate + baking spices



SYRAH vena cava "big blend", baja california, mexico '19 | 85 ♂

mountain black berries, mint + dark cacao



MARSELAN el bajo, valle de bernal, querétaro, mexico '19 | 64
the grape is a cross between cabernet + grenache; wild ripe fruit, fresh tar, coffee + cacao



ROSÉ

GRENACHE tres raices, guanajuato, mexico '21 | 75

a go-to rosé: just-picked red fruit, exuberant + unadulterated sunshine



GRENACHE monte xanic, baja california, mexico '21 | 56

expressive aromas of ripe red berries; bone dry + supremely refreshing



agave flights

If corn is at the center of Mexican food, Agave is the heart of drinking and celebration. These flights highlight the most delicious and interesting expressions of those centuries of agave cultivation, curated by Rick from decades of learning from the best agave distillers in the world.

Each flight consists of three, 1-ounce pours.

MEZCAL 28

It's not all smoke (and it's definitely not mirrors). For this flight, go on a journey across regions, agave varieties, and flavor to see just how much the flavor of mezcal reflects its home and history - if you're new to Mezcal, these might surprise you!

- ▶ chacolo (brocha capón), jalisco
- ▶ mal bien (alto), michoacán
- ▶ tosba (espadin), oaxaca

TEQUILA 49

When it comes to tequila flights - you won't find another like this one. Meant to be savored, these are some of our favorite, impossible to find, absolutely blow your mind delicious tequilas to impress even the most discerning tequila fanatic.

- ▶ fuentaseca blanco '18
- ▶ clase azul reposado
- ▶ don julio 1942

AND MORE... 21

Like all things good, old, and delicious, the world of agave distillations is as varied as complex as it's flavors and the characters who make it. For this flight, we are featuring some truly unique distillations that don't quite live in the worlds of tequila or traditional mezcal.

- ▶ por siempre sotol (wheeleri), chihuahua
- ▶ estancia racilla (maximiliana), jalisco
- ▶ peletón de la muerta pechuga (criollo + ancho), guerrero

rick's
pick

5 SENTIDOS ESPADILLA

a chef bayless exclusive, this hand-selected mezcal from puebla yielded only 91 bottles! 15 | 28

sweet berry + saddle leather, fresh churned earth, inviting

agave spirits

MEZCAL

oaxaca

5 sentidos capón
(espadín) **13 | 24**

5 sentidos (espadín +
tobaçiche) **16 | 30**

del maguey chichicapa
(espadín) **12 | 22**

del maguey wild mountain
(tobala) **19 | 36**

del maguey vida (espadín) **8 | 15**
gusto histórico (jabali) **15 | 28**

ilegal joven (espadín) **7 | 13**

ilegal añejo 7yr (espadín) **12 | 22**

ixcateco (papalome) **15 | 28**

lágrimas de dolores
(masparillo) **11 | 20**

la medida quiatoni
(espadín) **12 | 22**

la medida chichicapam
(tobasíche) **15 | 28**

mezcal macurichos,
joven mezcal ancestral
(tobalá) **16 | 30**

mezcal macurichos destilado
con cacao (espadín) **13 | 24**

mezcales cuish
(espadín) **10.5 | 19**

mezcalosfera
(angustifolia) **15 | 28**

montelobos (espadín) **7.5 | 14**

real minero (largo) **21 | 39**

neta (espadín) **12 | 22**

nuestra soledad
(espadín) **10 | 18**

tosba (espadín) **9 | 17**

union (barril, cirial,
espadín) **7 | 13**

jalisco

chacolo (brocha) **15 | 28**

san luis

derrumbes (salmiana) **8 | 15**

tamaulipas

lamata (ensamble
traditional) **13 | 24**

durango

lamata verde (salmiana) **21 | 39**

michoacán

mal bien (alto) **10 | 18**

guerrero

pal'alma capón
(cupreata) **21 | 39**

peloton de la muerte citrus
pechuga (ancho criollo) **7 | 13**

puebla

tlamati (espadilla) **21 | 39**

SOTOL

chihuahua

flor del desierto cascabel
(rattlesnake pechuga) **13 | 24**

la higuera (cedrosanum) **8 | 15**

por siempre (wheeleri) **7.5 | 14**

TEQUILA

artenom | 1123 blanco **10 | 18**

artenom | 1414 reposado **11 | 20**

casa dragones blanco **10 | 18**

cazadores blanco **6 | 11**

cazadores reposado **6 | 11**

clase azul reposado **21 | 39**

confianza blanco **8 | 15**

corço añejo **10 | 18**

don julio 1942 **23 | 43**

el tesoro blanco **8.5 | 16**

espolon blanco **6 | 11**

fuentaseca | reserva 8 yr extra
añejo **27 | 51**

fuentaseca | cosecha huertos
singular blanco 2018 **14 | 26**

grand mayan reposado **13 | 24**

patron blanco **9 | 17**

patron reposado **9 | 17**

patron añejo **10 | 18**

patron sherry cask añejo **10 | 18**

santanera kosher blanco **13 | 24**

tanteo habanero **8 | 15**

RAICILLA

jalisco

estancia (maximiliana) **7 | 13**

la venenosa sierra volcanes
(cenigo) **15 | 28**

lobo de la sierra
(maximiliana) **13 | 24**

other mexican spirits

abasolo whiskey **7 | 13**

amargo vallet **7 | 13**

condesa gin | prickly pear +
orange blossom **7 | 13**

charanda uruapan rum **7 | 13**

granada vallet **7 | 13**

kalani coconut **7 | 13**

nixta liquor de elote **7 | 13**