

BOTANAS

Guacamole Tradicional 8 gf v
fresh avocados, lime, tomatillo, onion, cilantro
charred serrano, cotija

Guacamole del Dia 9 gf v
same as above with fresh fruit of the day and
chef's unique twist

Guacamole de Chorizo 9 gf
guacamole topped with mexican chorizo

Guacamole Trio 10 gf
our three guacamoles served with chips

Queso Fundido de Camaron 13 gf
melted chihuahua cheese, pan seared shrimp,
red onion, cilantro-serrano sauce
(served with tortillas)

Crema Poblana 7 gf
creamy roasted poblano soup, potato
queso fresco

TOSTADAS

Tostada de Ceviche 9 gf
tilapia cooked in lime juice, serrano, tomato,
cilantro, onion, lime

Tostada de Carne 9 gf
braised brisket in morita sauce, crema, queso
fresco, beans, avocado salsa cruda, pickled onion

Tostada de Atun 10 gf
ahi tuna, orange-serrano soy, avocado,
sesame, chorizo aioli

TACOS

2 per order

Bien Trucha 8 gf
grilled skirt steak, chorizo, chihuahua, roasted
tomatillo-serrano salsa

Pescado 8
crispy beer battered tilapia, red cabbage, onion
tomato, lime, chipotle-morita aioli

Flautas de Pollo 7.5 gf
crispy rolled tortilla, shredded chicken, potato
hash, crema, queso fresco morita-serrano salsa

Pastor 7.5 gf
ancho-guajillo marinated pork, cilantro, onion,
pineapple, morita salsa

Aguacate 7 v
fried avocado, pineapple pico de gallo, aioli

Quiubo 8 gf
braised brisket, melted chihuahua cheese,
pepino relish, scallions, avocado-salsa cruda

Tinga 7.5 gf
shredded braised chicken breast in tomato
soffrito, crema, avocado

Diabla 8 gf
sauteed shrimp, butter-mojito de ajo, chipotle,
lime, avocado

SIDES

Esquites 7 gf
grilled corn, epazote-butter, lemon aioli
queso cotija, piquin

Arroz 6 gf
white rice, poblano, crema, chihuahua cheese

Frijoles 4 gf v
refried pinto beans, chipotle, garlic

Papas 5 v
fried potato cubes, roasted poblano aioli

Salsa Sampler 5 gf
serrano, morita, habanero (served with chips)

ESPECIALES mp

we prepare specials every month
ask your server

POSTRE

Churro Bites 9 v
fried churro dough, chocolate fudge,
abasolo whisky, dusted in cinnamon sugar

General Manager - Oscar Diaz
Culinary Director - Abel Cortes
Beverage Director - Patrick Timmis

info@bientruchagroup.com

gf /can be gluten free upon request
v/vegetarian

*the chef will try to accommodate food allergies as much
as possible

*whenever possible we use local, organic & sustainable
ingredients; for this reason some menu items are subject to
limited availability

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

C O C T E L E S

all drinks are prepared fresh to the order using fresh fruits and juices

Tradicional 11

fresh lime, sugar, orange liqueur, exotico blanco, salt
+1 make it spicy

De Lujo 13

fresh lime, demerara, orange liqueur, el mayor blanco, salt

Fresona 12

strawberries, lime, orange liqueur, exotico blanco

Pepino 12

cucumber, lime, orange liqueur, exotico blanco, tajin
+1 make it spicy

La Melona 13

cantaloupe, lime, melon liqueur, g4 blanco, tajin

Ahuacatl 13

avocado, lime, orange liqueur, exotico blanco, mezcal mist

Ensueño 13

pineapple, lime, caribbean orange liqueur, oaxacan rum blend, prickly pear-guava seltzer

Apasionado 12

blood orange, lime, habanero-infused tequila, petunia mezcal, st. elder liqueur, salt

Sangria 10

spanish red wine, orange, lime, rebel yell bourbon, apple bitters, bubbles

****Ask your server or bartender for our extensive list of Tequila & Mezcal!**

C E R V E Z A & SELTZER

Pacifico • Modelo Especial • Tecate 5
Tecate Light • Negra Modelo

Solemn Oath **Be All** hazy pale ale 6
Casa Humilde **Maizal** mexican lager w/corn 7
Casa Humilde **Firme** india pale ale 7
Casa Humilde **Nopalli** prickly pear saison 7
Off Color **Beer For Tacos** margarita gose 7
Untitled Art **Prickly Pear-Guava** hard seltzer 7

Chelada +1

served over fresh lime juice in a salted glass

Michelada +1.5

served over fresh lime juice, hot sauce & maggi in a salted glass

V I N O S

Sean Minor **Sauvignon Blanc** CA 10/39
Capcanes "Mas Picosa" **Rose** Spain 10/39
Flaco **Tempranillo** Spain 10/39

S I N A L C O H O L

Te Helado 4

hibiscus flower, orange, sugar

Limonada 4

fresh muddled limes, orange, sugar, bubbles

Refrescos 3

jarritos mineragua, jarritos grapefruit, jarritos lime, coca-cola, diet coke

Mexican Coke 4