

BOTANAS

CHIPS Y SALSA MARTAJADA 9 gf v
roasted tomato & tomatillo, smashed serrano,
queso fresco, onion, cilantro, avocado chunks + chips

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

GUACAMOLE DEL DIA 12 gf v
chef's choice with a unique twist, avocado, lime,
tomatillo, onion, cilantro, serrano + chips

AGUACHILE 18
tilapia, shrimp, cucumber, red onion, radish, avocado,
crispy garlic, salsa negra, taro chips

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

CREMA DE PIMIENTO 9 gf
creamy roasted red bell pepper, chipotle, queso fresco,
(add doradita de queso \$2)

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

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

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

QUESADILLA 11 v
roasted corn, huitlacoche, poblano pepper, chihuahua
cheese, crema fresca, epazote, salsa martajada

TACOS

(full order 4 tacos)

CECINA gf **HALF 10 FULL 18.5**
thinly sliced beef, beans, avocado,
cilantro-salsa tatemada

BIEN TRUCHA gf **HALF 11 FULL 20**
grilled carne asada (beef), chorizo, melted
chihuahua cheese, roasted serrano salsa

POLLO PIPIAN gf **HALF 10 FULL 18.5**
shredded chicken topped with green pipian,
pickled onion, crema-queso fresco, pumpkin seeds

PLAYERO **HALF 10 FULL 18.5**
beer-tempura fried shrimp, avocado smash,
crispy beets, lime-onion, chipotle aioli

BIRRIA gf **HALF 11 FULL 20**
braised beef in adobo, melted chihuahua
cheese, onion-cilantro, salsa martajada

PASTOR gf **HALF 10 FULL 18.5**
roasted ancho-guajillo marinated pork,
cilantro, onion, pineapple, salsa morita

PESCADO **HALF 11 FULL 20**
beer battered fried tilapia, red cabbage
slaw, onion, chipotle aioli, lime

CARNITAS gf **HALF 10 FULL 18.5**
confit pork shoulder, red onion-cilantro,
radish, avocado salsa verde

RAJAS CON PAPAS gf v **HALF 9 FULL 16.5**
roasted poblano peppers, potato cubes,
queso panela, crema, serrano aioli

AGUACATE v **HALF 9 FULL 16.5**
beer-battered fried avocado, chipotle
aioli, pineapple pico de gallo

CUARNICIONES

ESQUITES 8.5 gf
grilled corn, epazote-butter, lemon
aioli, queso cotija, tajin

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

FRIJOLES 5 gf v
refried pinto beans, chipotle, queso fresco

PAPAS 8.5 v
crispy potato cubes, roasted poblano aioli,
salsa macha, cotija **add fried egg 2.5**

POSTRES

FLAN 10 gf
creamy vanilla custard, rompopo,
caramel glazed, cookie crumb

CHURRO 10
vanilla cream, cranberry
marmalade, chocolate sauce

SORBETE 8 gf
seasonal sorbet

gf /can be gluten free upon request
v/vegetarian



BIEN TRUCHA GROUP

Abel Cortes - Director de Sabores
Gama Martinez - Gerente de Sabores
Poncho Navarro - Gerente de Chupes
Ricardo Santos - Gerente de Operaciones

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

COCTELES

MARGARITA 14

make it a pitcher (approx 5 servings) 56

fresh lime, sugar, orange liqueur, exotico blanco, salt

MARGARITA DE LUJO 16

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

FRESONA 15

strawberries, lime, orange liqueur, exotico blanco

PEPINO 15

cucumber, lime, orange liqueur, exotico blanco, tajin

AHUACATL 15

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

APASIONADO 15

blood orange, lime, habanero tequila, 400 conejos mezcal, salt

PA' DENTRO 15

passion fruit, lime, centenario tequila, orange liqueur, tajin

SANGRIA 14

make it a pitcher (approx 5 servings) 56

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

LA GUAYABA 15

guava, kalani, aperol, weber ranch vodka, citrus mix

MEZCAL 43 15

400 conejos mezcal, licor 43, angostura, orange peel, maraschino cherry

"Don't see your favorite cocktail on the menu? Just ask your bartender — there's a good chance we can shake it up for you!"

VINOS

NV Robert de Nola **Cava**, Spain - 12/54

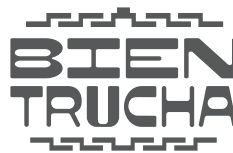
2024 Cote Mas **Rosé**, France - 12/46

2024 Miguel Torres 'Andica' **Sauvignon Blanc**, Chile - 12/46

2023 Black Stallion **Chardonnay**, CA - 12/46

2022 True Myth **Pinot Noir**, CA - 13/50

2022 Juan Gil **Red Blend**, Spain - 11/42



CERVEZAS

Pacifico • Corona • Modelo Especial • Tecate
Tecate Light • Negra Modelo • Bohemia 6

Casa Humilde 8

Solemn Oath 8

Off Color 8

Untitled Art Seltzer 7

CHELADA +1

choice of beer served over fresh lime juice
in a salted glass

MICHELADA +3

choice of beer served over lime, house
sangrita & firewater in a tajin-rimmed glass

TEPACHE SAZON 12

fermented pineapple beverage with canela
7% ABV from **Nayarit, Mexico**

SIN ALCOHOL

(NON-ALCOHOLIC)

CHIDO GÜEY 13

strawberry, hibiscus, lime, cleanco n/a tequila

SIN PASION 13

passion fruit, house citrus mix, cleanco n/a gin, tajin

TE HELADO 5

hibiscus flower, orange, sugar

LIMONADA 6

fresh muddled limes, orange, sugar, bubbles

REFRESCOS

jarritos mineragua, grapefruit, mandarina 3.5

coca-cola, diet coke, sprite 3

MEXICAN COKE 5

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..