

# 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

# GUARNICIONES

**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  
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.