

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 - Brian Rovik

Culinary Director - Abel Cortes

Beverage Director - Patrick Timmis

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^{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 & S E L T Z E R

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

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

+ 4 Rotating Drafts

V I N O S

Errazuriz "Max" **Chardonnay** Chile 12/47
Monte Xanic **Sauvignon Blanc** Mexico 14/55
Capcanes "Mas Picoso" **Rose** Spain 10/39
Flaco **Tempranillo** Spain 10/39
Grand Traverse **Gamay Noir** Michigan 11/43
Familia Bonfanti **Malbec** Argentina 12/47

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