

SALSAS

one 3. two 5. three 6.5

with yellow & blue corn tortilla chips

add crispy corn bread bites 4.

chipotle

roasted tomatillo, piloncillo pickled chipotle, roasted garlic

cacahuate

grilled tomato, toasted peanuts, chile de árbol, chile guajillo

veracruzana

roasted tomato, bell pepper, pickled jalapeños

habanero

grilled tomato, habanero, garlic, lemon

verde

tomatillo, chile serrano, caramelized red onion, cilantro

GUACAMOLES

one 9.5 two 11.5 three 13.5

tradicional

tomatillo, jalapeño, garlic, lime, cilantro

chipotle

pineapple, pickled chipotle, tomatillo pico de gallo, mint

mole poblano

plantain, mole poblano, chile serrano

camote

cinnamon spiced sweet potato, roasted jalapeños, toasted pumpkin seeds

toreado

sautéed chile serrano, garlic, oregano, tomatillo pico de gallo

TACOS

two of same type 9. / three of same type 12.

served on homemade corn tortillas

pollo rosemary marinated chicken, cactus-leek fundido, 🌿
tomatillo salsa, crispy leek

chorizo homemade green chorizo, manchego cheese, tomatillo salsa

estilo baja beer battered shrimp, roasted habanero, avocado cole slaw 🌿

pescado tilapia, chile poblano, tomatillo-garlic mojo 🌿

vegetariano mushrooms, huitlacoche, manchego cheese, pickled onion

carne hoja santa marinated grass fed skirt steak, salsa verde

carnitas michoacán style braised berkshire pork, cacahuate salsa

tinga de mole pulled organic chicken, mole poblano, sweet potato

al pastor ancho-guajillo marinated red snapper, grilled pineapple

PARA LA MESA

pollo a las brasas half chicken 13.5 / whole chicken 19.5

chile morita-árbol dry rubbed organic chicken,
garlic mojo, rice, plantains

carne asada

21.5

thyme marinated organic skirt steak, red apple pico,
brussels sprouts, leeks, queso fresco, bacon

chile relleno 🌿

16.5

stuffed poblano, shrimp, potato, oaxaca-manchego cheeses,
black bean purée, ancho-árbol sauce, crema fresca

enchiladas de pollo 🌿

16.5

three rolled corn tortillas, chicken, crema fresca
choice of creamy tomatillo sauce, ancho-árbol sauce, or mole poblano

🌿 vegetarian available

TAQUIZA

served with choice of two salsas, onion, cilantro, lime, tortillas

	1/4 kilo	1/2 kilo
barbacoa braised organic chicken barbacoa style	17.5	26.5
carne asada hoja santa marinated grass fed skirt steak	18.5	28.5
carnitas michoacán style braised berkshire pork	19.5	29.5

SIDES

arroz verde al horno 8.
green rice casserole, manchego,
oaxaca cheese

arroz y frijoles 6.
cilantro rice,
vegetarian black beans

frijoles charros 7.
pinto beans, bacon, chorizo

platános machos 6.
plantains, ginger-jalapeño crema

hongos y huitlacoche 8.
wild mushrooms, fresh huitlacoche

papas y chorizo 7.
potatoes, homemade chorizo

ensalada verde 6.
mixed greens, chipotle vinaigrette

elote mexicano 6.
mexican style corn on the cob

arroz con cilantro 6.
sweet plantains

coles de bruselas 6.
leeks, queso fresco, bacon

POSTRES

churros 4. per person
chocolate abuelita sauce
(minimum 2 people)

flan de horchata 7.
rice-cinnamon

flan napolitano 7.
vanilla

flan de cajeta 7.
goat's milk caramel

**check our daily specials
on the menu board**

chef/owner patricio sandoval
chef de cuisine jaime marcelo
20% service charge added
to parties of 6 or more

DINNER

mercadito ^{cantina}

MENTIROSAS

made with tric-quila*

paper daisy 10.
fresh lime, agave nectar,
orange flower essence

add fresh fruit 11.

papa low 12.
passion fruit, pápalo, jalapeño,
salt, pepper

smoky charro 9.
cola, lime, morita chile

la palomita 10.
grapefruit jarrito, lime, epazote

piñapeño 11.
pineapple, jalapeño

nicky the kid 11.
mango, chipotle syrup

ASK FOR OUR TRIC OF THE DAY

* tric-quila is "like" tequila
but much better

MICHES

made with beer

mich ~ mich 6.
your choice of beer, house mix

tiki ~ mich 7.
pineapple, lime, serrano, spicy syrup

ker ~ mich 7.
cucumber, hoja santa,
agave nectar, cumin, salt

PONCHES

made with wine

ask your server about our daily
house made ponches

CHELAS

our selection of beers

en botella 5.
modelo especial
negra modelo
pacífico
sol
tecate

de barril 5.
dos equis ambar
dos equis lager

VINITO

ESPUMOSO

cava brut 10. / 34.
christalino, spain, NV

BLANCO

pinot grigio 9. / 30.

prima tierra, friuli-italy '09
chardonnay 10. / 30.

the puppeteer, s. australia '08
reisling 10. / 34.

bunchen, germany '07

ROSADO

rosé malbec 12. / 38.
crios, mendoza, argentina '10

TINTO

malbec 10. / 32.
i.catena, mendoza, argentina '09

pinot noir 10. / 34.
artesi, chile '08

chianti 9. / 30.
strozzi, tuscan '08

beverage by

Tippling Bros.

www.tipplingbros.com