

GUACAMOLES

one 9. two 10.5 three 13.5

tradicional tomatillo pico de gallo, jalapeño, garlic, lime, cilantro

chipotle pineapple, pickled chipotle, tomatillo pico de gallo, mint

mole poblano plantain, mole poblano, chile serrano

SALSAS

one 2.5 two 4.5 three 6.5

served with yellow & blue corn tortilla chips

add crispy corn bread bites 3.5

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

LONCHERA

10.5

build your own lunch box choose one of the following options

add side of rice & beans 2.5

tacos

three tacos on homemade tortillas, choose one style

torta

mexican style hot sandwich, black beans, tomato, jalapenos, avocado, oaxaca cheese

burro

flour tortilla, rice, black beans, manchego cheese, avocado

pollo rosemary marinated chicken, cactus-leek fundido, tomatillo salsa 🌱

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

pescado tilapia, chile poblano, tomatillo-garlic mojo 🌱

chorizo homemade green chorizo, manchego cheese, tomatillo salsa

vegetariano mushrooms, huitlacoche, manchego cheese, pickled onion

carne hoja santa marinated grass fed skirt steak, salsa verde

carnitas michoacán style braised berkshire pork, cacahuete salsa

barbacoa braised organic chicken barbacoa style, ancho salsa

🌱 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 **14.5 23.5**

carne asada hoja santa marinated grass fed skirt steak **15.5 26.5**

carnitas michoacán style braised berkshire pork **15.5 24.5**

SIDES

5.

arroz y frijoles

cilantro rice, vegetarian black beans

plátanos machos

fried plantains, ginger-jalapeno crema

hongos y huitlacoche

wild mushrooms, fresh huitlacoche

elote mexicano

mexican style corn on the cob

ensalada verde

mixed green salad, chipotle vinaigrette

add chicken 5.

add carne asada 5.

add crispy shrimp 5.

add tilapia 5.

POSTRES

churros

4. per person

chocolate abuelita sauce (minimum 2 people)

flan de horchata rice-cinnamon **7.**

flan napolitano vanilla **7.**

flan de cajeta goat's milk caramel **7.**

chef/owner patricio sandoval
chef de cuisine jaime marcelo

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

ASK FOR OUR TRIC OF THE DAY

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

beverage by
Tippling Bros
www.tipplingbros.com

MICHES

made with beer

mich ~ mich 6.

your choice of beer, house mix

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, tuscanly '08