

BAR SNACKS

CHIPOTLE LIME FAVA \$6

Housemade Crispy Fava Beans, Chili, Lime

'CHICHARRON' \$7

Rice Paper, Buena Spice Blend, Cholula Hot Sauce

TAJIN-LEMON CUCUMBERS \$5

Sliced Cucumber, Tajin, Lemon

TODOS BOTANITAS \$15

Trio of All Three Bar Snacks

SMALL & SHAREABLE PLATES

CHIPS & SALSA TRIO \$12

Salsa Verde, Molcajete, Mango-Habanero, Housemade Tortilla Chips, Buena Salt

GARDEN GUACAMOLE \$13

Housemade Tortilla Chips, Aztec Chili Oil, Cilantro, Cotija (D)

BUENITAS \$8

Crispy Corn & Queso Fritters, Guasacaca (D)

ESQUITES SKILLET \$11

Grilled Mexican Corn, House Nacho Cheese (N), Harissa Aioli, Cotija (D), Buena Salt, Pecan Chorizo (S), Housemade Tortilla Chips

ROASTED TOMATILLO SIKIL PAK \$14

Traditional Mayan Pumpkin Seed Dip, Garden Herbs, Market Vegetable Crudite

OAXACAN GRILLED CABBAGE \$15

Braised & Grilled Cabbage, Jalapeno Crema, Pico De Gallo, Scallions, Pecan Chorizo (N)(S)

VEGETABLE CESAR SALAD \$16

Shaved Purple Cauliflower, Brussels Sprouts, Purple Kale, Crispy Chickpeas, Preserved EggYolk, Cesar Dressing, Shaved Manchego (D)

NACHOS DEL JARDIN \$15

Roasted Zucchini, Seared Purple Kale, Black Beans, Guacamole, Cashew & Carrot Cheese (N), Harissa Aioli, Preserved Lemon Crema, Micro Greens

ADD ONS

CHOOSE TO ENHANCE YOUR DISH

IMPOSSIBLE CHORIZO (S) \$4

CHUNK STEAK (S)(G) \$10

GRILLED TOFU (S) \$3

TINGA \$4

MAKE IT VEGAN \$2

Sub Vegan Cheddar

AVOCADO \$4

EGG \$3

TACOS

(2 TACOS PER ORDER)

BARBACOA \$18

Slow-Roasted Chunk Foods™ 'Steak' (G)(S)
with Buena Seasoning, Lime, Cilantro,
Onions, Corn Tortillas

AL PASTOR \$12

Roasted Mushroom, Pickled Onion, Lime,
Charred Pineapple, Cilantro, Corn Tortillas,
Harissa Aioli

COLIFLOR \$12

Roasted Cauliflower, Pico De Gallo, Cotija (D)
Chipotle Aioli, Cilantro, Corn Tortillas

GRINGA \$14

Impossible Carne Molido (S), Shredded
Cabbage, Pico De Gallo, Cheddar (D),
Jalapeno Crema, Crispy Corn Tortillas

MERCADO \$12

Chef's Daily Market Driven Special,
Made with Seasonal Ingredients

LA BOMBA

Selection of 5 Tacos \$30
(max 2 tacos of barbacoa per order)

HANDMADE MASA

HUITLACOCHES QUESADILLA \$16

Poblano, Corn, Market Huitlacoche,
Queso Chihuahua (D), Epazote Molcajete,
Handmade Blue Corn Tortilla

FLOR DE CALABAZA \$13

Market Squash Blossom, Queso Oaxaca (D),
Cilantro, Mango-Habanero Salsa, Handmade
Blue Corn Tortilla (D)

TOSTADA DE CURTIDO \$12

Guacamole, Pickled Cabbage Slaw,
Smoked Beets, Cilantro, Cotija (D)

TOSTADA DE TINGA \$12

House Stewed Jackfruit, Avocado, Garden
Preserved Lemon Crema, Cilantro

VEGETABLES A LA PARRILLA \$22

Grilled Seasonal Vegetable Platter,
Jalapeno Crema, Handmade Blue Corn
Tortillas, + En Fuego \$5



*all menu items are vegan and gluten free unless stated with:

(N) contains nuts / (G) contains gluten / (D) contains dairy / (S) contains soy
An optional 4% health and wellness fee has been added to the bill
to support health insurance for our staff.

We are not liable for allergies. please alert us if you have any
allergies as we do have nuts & gluten in-house.

POSTRES

CHURROS CRUJIENTES \$11

Cinnamon Sugar, Abulita Chocolate Sauce (D)

TAMAL DE ELOTE \$11

With Horchata Ice Cream (D), Jamaica Jam,
Toasted Almonds (N)

CARAJILLO MARTINI \$16

Distilled Agave, Cold Brew, Liquor 43,
Sea Salt, Coffee Liqueur, Baking Spice

CACAO CALIENTE \$22

Abuelita Hot Chocolate, ILegal Reposado,
House Made Cream De Menthe,
Fernet Whip Cream

SIPPERS

MEZCAL

AMARAS ESPADIN REPOSADO \$18

TEQUILA

INSOLITO ANEJO \$20

EL SATIVO ANEJO \$15

RUM

FLOR DE CANA 12YR \$18

SMITH + CROSS \$16

COGNAC

REMY MARTIN "1738" \$27

ALMA TEPEC

**SPICY CORDIAL MADE FROM
ANCESTRAL PASILLA CHILES \$27**

AMAROS

CACAO NIB INFUSED CYNAR \$20

AMARO CIOCARO \$12

+ Mezcal Reposado or Insolito Anejo +\$10

AMARO ANGELENO \$17

+ Mezcal Reposado or Insolito Anejo +\$10

NON-ALCOHOLIC

COCA-COLA MEXICANA \$6

MANDARIN JARRITOS \$6

TEPACHE \$4