

MXDC

COCINA MEXICANA
BY TODD ENGLISH

GUACAMOLE

TRADICIONAL 8 **G** **V** **VG**

tomato + onion + cilantro + jalapeño

AZUL 9 **G**

blue cheese + bacon + chipotle + red onion

LOBSTER & CORN 13

smoked chiles + red onion + queso fresco

CEVICHE

TUNA & CRAB 9

coconut + watermelon + habaero + lemongrass

BEET 8 **G**

blue cheese + jalapeño + ginger + arugula

ROCKFISH AGUACHILE 9

cucumber + chile pequin + red onion + citrus

TORTITAS

all served with arugula + tomato + avocado + aioli + sweet pickled onion + choice of fries or mixed greens

BISTEAK // skirt steak 13

HOMBRO DE CERDO // pork shoulder 13

POLLO // roasted chicken 13

PESCADO // beer battered mahi mahi 13

BURRITOS & BOWLS

*all served with lettuce + pico de gallo + beans + rice + avocado + flour tortilla + *choice of fries or mixed greens [*only burritos]*

POLLO // roasted chicken 13

COCHINITA // braised pork 13

CARNE ASADA // skirt steak 13

TACOS

three tacos per plate

CARNE ASADA 11

soy-ginger marinade + pico de gallo + pickled red onion + avocado

POLLO 9 **G**

chile marinade + pickled radish salsa + avocado

PORK BELLY 11 **G**

pickled red onion + roasted tomato + avocado

COCHINITA PIBIL 10 **G**

braised pork shoulder + pickled red onion + cilantro + garlic aioli

HONGOS 10 **V** **G** **VG**

huitlacoche + wild mushroom + truffled corn salsa + tomatillo

MAHI MAHI 10

baja beer batter + grilled pineapple chutney + chipotle aioli

SOPAS Y ENSALADAS

TORTILLA MXDC 8

tomato puree + guajillo + avocado + chihuahua

JICAMA ENSALADA 10 **V**

red chile orange vinaigrette + avocado + grilled watermelon + grapefruit + arugula

ROMAINE ENSALADA 9

grilled romaine + roasted garlic caesar + cotija + red chile + mexican crouton

\\ADD POLLO 6, STEAK 6, SHRIMP 7

QUESADILLAS

KABRA 10 **V** **G**

goat cheese + cotija + arugula + smoked chile aioli + mozzarella + chihuahua

HUITLACOCH 12 **V** **G**

mexican corn truffle + arugula + epazote-black truffle chimichurri + chihuahua + cotija + mozzarella

MARISCADA 15 **G**

lobster + crab + shrimp + piquillo spread + arugula + jalapeño crema + chihuahua + mozzarella

TODD'S TASTING TRIO \$20.15

\\COCTELES - CHOICE OF\\

margarita de casa // sangria // tecate lager
agua fresca (sin alcohol)
hibiscus + chile // apple + honey // pear + ginger

\\FIRST COURSE - CHOICE OF\\

TORTILLA MXDC

-OR-

JICAMA ENSALADA

\\SECOND COURSE - CHOICE OF\\

MAHI TACOS

POLLO TACOS

HONGOS TACOS

ENTREES

CARNE A LA PARILLA 17

grilled terres major + soy chipotle marinade + beans + rice + avocado

POLLO ROSTIZADO 16

roasted half chicken + honey chile glaze + beans + rice + avocado

LOMO DE CERDO 16

braised pork shoulder + adobo glaze + pickled red onion + beans + rice + avocado

PESCADO A LA TALLA 16 **G**

grilled branzino + chile de arbol aioli + beans + rice + avocado

POLLO ENCHILADAS 13

yellow rice + black beans + sour cream + queso fresco + fresh white onions + mole verde

CARNE ENCHILADAS 14

yellow rice + black beans + sour cream + queso fresco + fresh white onions + mole rojo

CHILE RELLENO 15 **V** **G**

stuffed with rice + cauliflower + corn + black beans + mushrooms + queso mix + a smoked chile & white truffle sauce

LUNCH MENU

EXECUTIVE CHEF/ PARTNER **TODD ENGLISH**

V: VEGETARIAN // **VG:** VEGAN // **G:** GLUTEN-FREE

THERE IS A \$3/PERSON PLATING FEE FOR OUTSIDE DESSERT ITEMS & A \$25-\$35 CORKAGE FEE FOR OUTSIDE WINE
+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

A 20% service charge will be added to groups of 6 or more