



GUACAMOLE

made-to-order, warm white and blue corn chips, housemade salsa

SINGLE 14 DOUBLE 26 ADD RAW VEGGIE STICKS 4

El Toro Margarita 14/58 Ivy's Cucumber & Mint Margarita 15 Mezcal Negroni 14

UNO

shishito peppers, torreados, chile, lime, maggi, sea salt 9

jicama salad, watercress, pepitas, herb-orange vinaigrette 11

chopped salad, grilled chicken, romaine, chickpeas, apples, poblano chiles, queso fresco, green goddess dressing 15 (add 2 for steak and 4 for shrimp)

quesadilla, **grilled market vegetables**, asadero cheese, charred salsa verde 12

tuna tostada "contramar" ahi, chipotle-herb aioli, lime, avocado, white corn totopos 16

huarache, **crispy corn-masa "sandal"**, chorizo, ayocote beans, goat cheese, salsa molcajete 14

hiramasa ceviche, lime-cured kingfish, tamarind, meszcal, fresno chiles, blue corn tostadas 14

queso fundido, artisan mexican cheese fondue, homemade mangalitsa chorizo, papitas 14

hanger steak tartare, hand-chopped, pickled jalapenos, chicharrones 15

DOS

sonoran cheese crisp, jumbo shrimp, queso menonita, salt-cured tomatoes 24

charred **butternut squash tacos**, ojo de cabra beans, baby beets, queso fresco 14

spice roasted **chicken breast tacos**, chipotle-tomato pan juices, black beans, chicharron 16

grilled **mahi mahi tacos**, cucumber-cabbage slaw, salsa blanca 17

marinated **skirt steak tacos**, caramelized red onions, queso fundido 19

cauliflower **al pastor**, chile-marinated, red quinoa, toasted pine nuts, mole amarillo 18

enchiladas, spice roasted **amish chicken**, menonita cheese, spring onions, baby potatoes 21

All tacos served two to order on warm handmade corn tortillas or over ancient grains and greens

TRES

whole market fish, chile roasted, citrus, cucumber, grilled orange, jocoque salsa 26

spice-roasted **amish chicken**, red mole, ancient grains, asparagus 24

marinated **skirt steak**, goat cheese enchilada, salsa verde, warm organic tortillas 26

natural **angus short rib**, northern dry chili, integral rice, maggi chimichurri 25

baby octopus veracruzana, tomatoes, olives, green rice 22

achiote-brined **mangalitsa heritage pork**, roasted plantains, pickled red onions, blood orange-habanero salsa 25

MAS

warm griddled organic tortillas, handmade daily 5

sliced avocado, chile-lime salad 4

aromatic black beans 6

brown rice mexicana 6

street corn, off the cob 6

COCKTAILS

ETB Margarita goza blanco tequila, passion fruit, hibiscus, lime, habanero, agave 14

La Clasica tequila blanco, combier, lime 14 / **by the pitcher** 58

La Picante jalapeño infused tequila, lime, agave 14

Paloma Rosa espolon Reposado tequila, campari, lemon, agave, grapefruit soda 14

La Flor mezcal, hibiscus, combier, lemon 14

Tequila smash espolon añejo, lemon, passion fruit, mint, agave 15

El Diablo tequila blanco, lime, cassis, ginger beer 14

El tamarindo mezcal, tamarind, ancho reyes chile liqueur, lime 14

Piña y Humo mezcal, pineapple, lime, mint, habañero 14

Jalisco botanico gracias a dios agave gin, chartreuse, ancho reyes verde, cucumber

Sangria red wine, tequila blanco, passion fruit, orange liqueur 12

FROZEN

CLASSIC tequila blanco, combier, lemon, lime, agave 14

BOTTLE BEER

Allende White Ale Mexico 9

Allende IPA Mexico 9

Dos XX Amber Lager Mexico 7

Tecate Mexican Lager Mexico 7

Clown Shoes "Chocolate Sombrero" Stout MA 7

DRAFT BEER

Pacifico Pilsner Mexico 8

Negra Modelo Dark Lager Mexico 8

Ithaca "Flower Power" I.P.A NY 8

SPICE IT UP

chelada 1

Michelada 2

Michelada & mezcal float 6

ROSE

Syrah, Chateau de Valcombe, 2016, Costieres de Niems, France 12/48

WHITE

Riesling, Dr. H. Thanisch "Kabinett" 2016 Mosel, Germany 14/56

Sauvignon Blanc, Domaine Paul Buisse 2017 Touraine, France 15/60

Albariño, Lagar de Costa 2016 Rias Baixas, Spain 13/52

Chardonnay, Argyle 2014 Willamette Valley, Oregon 16/64

RED

Pinot Noir, Alto Los Romeros, 2016, Central Valley, Chile 13/53

Tempranillo, El Jefe, 2015, Rioja, Spain 12/52 (1 Ltr.)

Malbec, Battle Axe, 2015, Mendoza, Argentina 12/50

Cabernet Sauvignon, Armador, 2015, Valle de Casablanca, Chile 12/52

Tempranillo, Alion, 2009, Ribera Del Duero, Spain 185

Cabernet Sauvignon, Twenty Rows, 2015, Napa Valley, Cali 69

SPARKLING

Cava Brut, Destello, NV, Penedes, Spain 12/44

;Cremant Rose, "Pèrle Rose, 2014, Languedoc-Roussillon, France 58

Champagne, Bruno Paillard, Premiere Cuvee, NV, Reims 115

Champagne, "Yellow Label", Veuve Cliquot Brut, NV, Reims 125