



GUACAMOLE

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

single 14 double 26 add raw veggie sticks 4

UNO

fresh fruit **chia bowl**, young coconut, market berries, fresh mint 10

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

huarache housemade chorizo, ayocote beans, goat cheese, salsa molcajete 14

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

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

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

tostada salad, grilled salmon, corn, black bean salad, cabbage, honey-lime vinaigrette 18

chopped salad, grilled chicken, romaine, corn masa, chickpeas, apples, poblano chiles, queso fresco, green goddess dressing 15 [+2 for steak and +4 for shrimp]

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

BRUNCH

ENJOY A COMPLEMENTARY POMEGRANATE SUNRISE WITH YOUR ENTRÉE ORDER

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

jumbo shrimp tlayuda, queso menonita, salt-cured tomatoes, crema 24

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

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

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

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

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

butter milk churro **pancakes**, cinnamon sugar, pure maple syrup 14.5

TJ steak dog, bacon wrapped steak dog, pickled jalapeno slaw, queso blanco, pickled mayo 18

breakfast burrito, scrambled eggs, shredded beef, black beans, aged cheddar 18

eggs rancheros, country ham, beans, salsa ranchera, avocado, corn tortilla 15

farm **eggs scrambled** with pico de gallo, queso cotija, warm handmade corn tortillas 15

enchiladas, **scrambled chorizo and eggs**, warm corn tortillas, salsa guajillo, avocado 13

skirt steak, fried eggs, salsa mexicana 18 baby potatoes 23

quesadilla benedict, maple-cured ham, mexican cheeses, poached eggs, poblano hollandaise 16

don francisco **burger**, pepper jack cheese, caramelized onions, smoked bacon, toasted sour-dough rye, smoke chile fries 18

we use organic sauder farm eggs

MAS

warm griddled organic tortillas, handmade daily 5

half sliced avocado, chile lime salt 4

mexican street corn, off the cob 6

arromatic black beans 6

brown rice, mexicana 6

BEBES

Mayan Cafe Mocha 6

Hibiscus Ginger Agua Fresca 5

Chia Limeade 5

Fresh Squeezed Juice orange, grapefruit, carrot, pineapple 5

Mexican Coca-Cola 5

Jarritos 5 (pineapple, mandarin, grapefruit)

Green Citrus Iced Tea 4

Coconut Water 4

COCKTAILS

ETB MARGARITA goza blanco tequila, passion fruit, hibiscus, lime, habanero, agave 14 / 58

LA CLASICA tequila blanco, combier, lime 14

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

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 (in can) 7

Corona 8

Dos XX Especial Lager Mexico 8

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

ROSÉ

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

WHITE

Sauvignon Blanc, Domaine Paul Buisse 2017 Touraine 15/60

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

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

Chardonnay, Hanging Vine, 2014, Lodi, CA 13/58

RED

Pinot Noir, Sand point, 2016, California 13/53

Malbec, Chateau Du Cedre, Cahors France 13/50

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

Garnatxa, Joseph Foraster, 2016, Catalonia Spain 12/48

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