

mercado

(Est. Santa Monica, May 2012)

Vegetables

Market Vegetables – Chef Jose’s hand-picked seasonal vegetables (V) **9**

Elote – grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (V) **9**

Coliflor al Pastor – roasted cauliflower, chile morita marinade, pineapple, cilantro (V) **9**

Rajas Poblanas – poblano strips, sweet corn, spicy queso añejo, cream, corn tortillas (V) **8**

Starters

Guacamole – hass avocado, serranos, cilantro, red onions,

Yxta salsa brava, spicy pepitas, fresh chips (V) **12**

Cahuenga Cucumber Salad – persian cucumbers, tomatoes, corn, red onions, avocado, spicy queso añejo, spicy pepitas, fried cilantro, serrano-lime dressing (V) **13**

(add grilled Jidori chicken breast \$6)

Dip Duo – guacamole, choriqueso, Yxta salsa brava, fresh chips **21**

Jícama Shrimp Tacos – crispy shrimp, mexican slaw, chile de árbol aioli, jícama tortilla **12**

Mexican Kale Salad – kale, arugula, queso fresco, candied pepitas, pears, dried strawberries, cotija pesto bread crumbs, agave-lime vinaigrette (V) (add grilled Jidori chicken breast \$6) **12**

Choriqueso – melted cotija, parmesan, oaxaca cheese, white wine, house chorizo, poblanos, mushrooms, fresh chips **12**

Dos Gringas – spit-roasted pastor, oaxaca cheese, red onions, cilantro, Yxta salsa brava, avocado salsa, flour tortillas **13**

Tacos de Arrachera – skirt steak, salsa brava, avocado, pickled red onions **15**

Tacos de Pescado – skillet-seared white fish, mexican slaw, pico de gallo, lime crema, chile de árbol aioli **15**

Tostaditas de Ceviche – citrus-marinated white fish and shrimp, mango, corn, cherry tomatoes, serranos, fresno chilies, avocado, chile de árbol aioli **15**

Tamales – fresh masa, chef’s choice of filling, queso fresco, crema fresca (limited availability) **12**

Entrées

Market Chile Relleno – Chef Jose’s hand-picked vegetables, oaxaca cheese, yellow mole, roasted red chile campana sauce, mexican rice (V) **17**

Enchiladas de Pollo en Mole Oaxaqueño – pulled Mary’s free-range chicken, oaxacan mole, mexican rice, queso fresco, crema fresca, red onions, sesame seeds **20**

Carnitas – Chef Jose’s slow-cooked Salmon Creek pork, guacamole, Yxta salsa brava, cauliflower al pastor **26**

Camarones al Ajillo – mexican sweet shrimp, chile de árbol garlic butter, market vegetables **24**

Carne Asada – marinated skirt steak, guacamole, cebollita, grilled corn **28**

Pollo en Salsa de Cuatro Chiles – Jidori airline chicken breast, salsa de cuatro chiles, queso fresco mashed potatoes **22**

Pescado del Día – today’s fresh catch **mkt**

Drinks

Mexican Coke / Mexican Sprite / Fanta **4**

Diet Coke **3**

Mint Lemonade / Jamaica (one refill) **4**

Organic Black Iced Tea / Hot Tea (chamomile, blueberry hibiscus) **4**

Peerless Coffee **4**

Evian Still / Badoit Sparkling Water **4**

Sides

Chips and Two Salsas (V) **3**

Lela’s Mexican Rice (V) **4**

Cilantro Lime Rice (V) **4**

Chile Piquín Black Beans (V) **4**

Roasted Habanero Salsa (V) **1**

Escabeche (V) **3**

Chiles Toreados (V) **3**

Our blue corn tortillas are made in house and are non-GMO. Modifications at Chef’s discretion.

(V) = Vegetarian (some vegetarian plates can be made vegan; ask your server)

We are proud to plate our food on Heath Ceramics (est. 1948). Not all ingredients are listed; please notify us of any food allergies.

TRAGOS

Mercado Margarita.....	12
sauza 100% agave silver tequila, triple sec, fresh sour	
Margarita de Jamaica.....	13
altos reposado tequila, triple sec, fresh hibiscus, fresh sour	
El Diablo.....	14
lemon zest-infused sombra mezcal, fresh lemon juice, sal de gusano rim	
Spicy Cucumber Margarita.....	14
cazadores silver tequila, house jalapeño purée, chipotle salt rim	
La Piña al Pastor.....	14
chipotle infused altos silver tequila, pineapple, cucumber, chipotle-morita syrup, chile tajín rim	

COCINAS
CALAVERAS
(Est. 2016)

VISIT OUR OTHER LOCATIONS

Mercado Los Angeles
7910 W. 3rd Street
Los Angeles, CA 90048

Mercado Hollywood
3413 Cahuenga Blvd West
Los Angeles, CA 90068

Mercado Pasadena
140 S. Lake Avenue #101
Pasadena, CA 91101

Yxta Cocina Mexicana
601 S. Central Avenue
Los Angeles, CA 90021

Maradentro
1168 S. Barrington Avenue #101
Brentwood, CA 90049

Mercado Taqueria
11929 Ventura Boulevard
Studio City, CA 91604

TEQUILA

Blanco	Reposado	Añejo			
Altos (<i>Los Altos</i>).....	11	Altos (<i>Whiskey Oak</i>).....	11	Espolón (<i>13 months</i>).....	12
Espolón (<i>Los Altos</i>).....	11	Espolón (<i>American Oak</i>).....	11	Hornitos (<i>13 months</i>).....	13
Hornitos (<i>Tequila</i>).....	11	Hornitos (<i>American Oak</i>).....	11	ArteNOM (<i>blend</i>).....	14
La Tarea (<i>Jalisco</i>).....	11	La Tarea (<i>American Oak</i>).....	11	Cazadores (<i>12 months</i>).....	14
Sino (<i>Los Altos</i>).....	11	Sino (<i>Whiskey Oak</i>).....	11	Don Felix (<i>30 months</i>).....	14
ArteNOM (<i>Los Altos</i>).....	12	ArteNOM (<i>Blend</i>).....	13	Pasote (<i>14 months</i>).....	14
Cazadores (<i>Los Altos</i>).....	12	Cazadores (<i>American Oak</i>).....	13	4 Copas (<i>18 months</i>).....	15
Chamucos (<i>Los Altos</i>).....	12	Chamucos (<i>New Oak</i>).....	13	Casa Noble (<i>24 months</i>).....	15
Pasote (<i>Los Altos</i>).....	12	Desmadre (<i>Bourbon Oak</i>).....	13	Corzo (<i>13 months</i>).....	15
4 Copas (<i>Amatitán</i>).....	13	El Tesoro (<i>Aged Oak</i>).....	13	Chinaco (<i>36 months</i>).....	16
Casa Noble (<i>Tequila</i>).....	13	Pasote (<i>Bourbon Oak</i>).....	13	Fortaleza (<i>24 months</i>).....	20
Chinaco (<i>Tamaulipas</i>).....	13	4 Copas (<i>Whiskey Oak</i>).....	14	Ocho (<i>13 months</i>).....	20
Código 1530 (<i>Amatitán</i>).....	13	Casa Noble (<i>French White Oak</i>).....	14	Patrón Roca (<i>14 months</i>).....	21
Corzo (<i>Arandas</i>).....	13	Corzo (<i>White Oak</i>).....	14	Don Fulano (<i>36 months</i>).....	23
Fortaleza (<i>Tequila</i>).....	14	Chinaco (<i>Whiskey Oak</i>).....	15	Don Julio 1942 (<i>30 months</i>).....	34
Patrón (<i>Atotonilco El Alto</i>).....	14	Fortaleza (<i>Whiskey Blend</i>).....	16		
Ocho (<i>Los Altos</i>).....	15	Don Fulano (<i>French Oak</i>).....	17	Extra Añejo	
Don Fulano (<i>Tequila</i>) 110 proof.....	16	Ocho (<i>New Oak</i>).....	17	San Matias (<i>cherry, vanilla</i>).....	16
Patrón Roca (<i>Atotonilco El Alto</i>).....	16	Patrón Roca (<i>Bourbon Oak</i>).....	19	Grand Mayan (<i>chocolate, caramel</i>).....	20
Clase Azul (<i>Jesús María</i>).....	23	Clase Azul (<i>Sherry Oak</i>).....	24	Reserva de la Familia (<i>caramel, oak</i>).....	26
				Avión Reserva 44 (<i>vanilla, spice</i>).....	33
				Mandala (<i>oak, vanilla</i>).....	34
				Ocho (<i>vanilla, toffee</i>).....	35
				Don Fulano (<i>vanilla, nutmeg</i>).....	36

MEZCAL

Del Maguey, "Crema de Mezcal".....	11	Bozal, Ensamble.....	14
Sombra, Espadín.....	11	Koch, Espadín.....	14
Bruxo, Espadín.....	12	Marca Negra, Espadín.....	15
Unión, Espadín y Cirial.....	13	Mestizo, Espadín Añejo.....	15
Yuu Baal, Espadín.....	13	Rey Campero, Espadín.....	15
Amarás, Cupreata.....	14	The Lost Explorer, Ensamble.....	39

All our margaritas are made with fresh sour.
To expedite service, we open bottles of wine at the bar. We charge \$20 for the personal service of your wine—up to two bottles.

CHELAS

Corona, Mexico City, 4.6%.....	6
Dos Equis Lager, Monterrey, 4.2%.....	6
Pacifico, Mazatlán, 4.5%.....	6
Dos Equis Amber, Monterrey, 4.7% draft.....	7
Modelo Especial, Mexico City, 4.4% draft.....	7
Negra Modelo, Mexico City, 5.3% draft.....	7
137 "Hawking" Wheat Ale, Guadalajara, 4.6%.....	8
Allagash White, Maine, 5.0% draft.....	8
Bohemia Pilsner, Monterrey, 4.7% draft.....	8
Lagunitas IPA, Petaluma, 6.2% draft.....	8
S.M. Brew Works XPA Santa Monica, 5.6% draft.....	8
Wendlandt "Harry Polanco" Red Ale, Ensenada, 5.4%.....	8
Border Psycho "La Perversa" IPA, Tijuana, 9% draft.....	9
Michelada.....	add 2

VINOS de MÉXICO

Red	White
Viresa Surco 2,7, Cabernet Sauvignon.....	12/46
<i>Valle de San Vicente, B.C., Alberto Curis</i>	
Viñas de Garza, 2 km/h Red Blend.....	14/54
<i>Valle de Guadalupe, B.C., Amado Garza</i>	
Fluxus, Tinto GSM.....	69
<i>Valle de Guadalupe, B.C., Alberto Rubio</i>	
Corona Del Valle, Cabernet Sauvignon.....	76
<i>Valle de Guadalupe, B.C., Jac Cole</i>	
Casa Magoni, Chardonnay/Vermentino.....	11/42
<i>Valle de Guadalupe, B.C., Camillo Magoni</i>	
Monte Xanic, Sauvignon Blanc.....	12/46
<i>Valle de Guadalupe, B.C., Dr. Cristina Pino Villar</i>	
Madera 5, Sauvignon/Chardonnay.....	14/54
<i>Valle de San Vicente, B.C., Victor Segura</i>	



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Hora Feliz

Corona, Pacifico.....	4
Dos Equis Amber <i>draft</i> , Modelo Especial <i>draft</i>	4
Mercado Margarita.....	8
La Flaca (skinny margarita).....	9
Hibiscus Margarita.....	9
Top Shelf Margarita.....	11
Rajas Poblanas.....	6
poblano strips, sweet corn, spicy queso añejo, cream, tortillas	
Tacos de Papa.....	7
mashed potatoes, cabbage, crema fresca, queso fresco, Yxta salsa brava	
Tacos de Carnitas.....	9
slow-cooked pork, guacamole, red onions, cilantro, Yxta salsa brava	
Choriqueso melted cotija, parmesan, oaxaca cheese,.....	9
house chorizo, poblanos, mushrooms, fresh chips	
Tamales.....	9
Chef's choice of filling, queso fresco, crema fresca	
Jícama Shrimp Tacos.....	9
crispy shrimp, mexican slaw, chile de árbol aioli, jícama tortilla	
Dos Gringas spit-roasted pastor, oaxaca cheese, onions,.....	10
cilantro, Yxta salsa brava, avocado salsa, flour tortillas	
Carnitas Nachos.....	12
choriqueso, black beans, carnitas, guacamole, tomatoes, onions	

*Our hora feliz is served at the bar and main dining room only.
Please no substitutions.*



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Mimosa – fresh-squeezed orange juice, bubbles	9		
Guayaba Mimosa – house guayaba purée, st. germain, bubbles	10		
Chipotle Bloody Mary – Cesar’s bloody mary mix, vodka, escabeche	10		
Mercado Sangria – wine, altos reposado tequila, fresh fruit	11		
Mercado Margarita – sauza 100% agave silver tequila, triple sec, fresh sour	12		
Hand-squeezed Orange Juice	6		
Guacamole – hass avocado, serranos, cilantro, red onions, Yxta salsa brava, spicy pepitas (V)	12		
Choriqueso – melted cotija, parmesan, oaxaca cheese, white wine, house chorizo, poblanos, mushrooms, fresh chips	12		
Nachos de Carnitas – choriqueso, chile piquín black beans, carnitas, guacamole, tomatoes, onions	16		
Dip Duo – guacamole, choriqueso, Yxta salsa brava, fresh chips	21		
Tacos de Papa – mashed potatoes, cabbage, crema fresca, queso fresco, Yxta salsa brava, cilantro lime rice, chile piquín black beans (V)	13		
Jicama Shrimp Tacos – crispy shrimp, mexican slaw, chile de árbol aioli, jicama tortilla	12		
Chef Jose’s Breakfast Burrito – scrambled eggs, nueske bacon, roasted potatoes, avocado, pico de gallo, oaxaca cheese, Yxta salsa brava	12		
Dos Gringas – spit-roasted pastor, oaxaca cheese, red onions, cilantro, Yxta salsa brava, avocado salsa, flour tortillas	13		
Chilaquiles Rojos con Huevos – crispy tortillas, salsa roja, two over-easy eggs, queso cotija, crema fresca, cilantro, red onions (add carnitas \$6)	12		
Rompope French Toast – brioche, rompope batter, fresh berries, whipped cream, chile-infused agave syrup	13		
Mexican Kale Salad with Chicken – kale, arugula, grilled Jidori chicken breast, queso fresco, candied pepitas, pears, dried strawberries, cotija pesto bread crumbs, agave-lime vinaigrette	18		
Breakfast Tacos – chorizo and eggs, oaxaca cheese, pico de gallo, avocado, flour tortillas, mexican rice	13		
Torta de Pollo – grilled Jidori chicken breast, red leaf lettuce, tomatoes, grilled red onions, jalapeño-jack, avocado, chile de árbol aioli, potato chips	14		
Market Chile Relleno – Chef Jose’s hand-picked vegetables, oaxaca cheese, yellow mole, roasted red chile campana sauce, mexican rice, roasted potatoes (V)	16		
Carne Asada con Huevos – marinated skirt steak, two over-easy eggs, roasted potatoes, guacamole, Yxta salsa brava	24		
Carnitas – Chef Jose’s slow-cooked Salmon Creek pork, guacamole, Yxta salsa brava, cauliflower al pastor	25		
Market Vegetables – Chef Jose’s hand-picked seasonal vegetables (V)	9		
Coliflor al Pastor – roasted cauliflower, chile morita marinade, pineapple, cilantro (V)	9		
Elote – grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (V)	9		
Chile Piquín Black Beans (V)	4	Roasted Potatoes (V)	4
Cilantro Lime Rice (V)	4	Nueske Bacon	5
Mexican Rice (V)	4	Roasted Habanero Salsa (V)	1

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We politely decline substitutions; modifications at Chef’s discretion.

Corporate Executive Chef/Partner Jose Acevedo

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