



**PADRE**  
LATIN TABLE & CRAFT COCKTAILS

## BOTANAS

GUACAMOLE - 7 ADD GRASSHOPPERS - 2  
 CHIPS & SALSA - 3  
 YUCA FRIES - 6  
 BEER BATTER FRIES - 5 ADD BARBACOA - 6  
 ROASTED BEET TOSTADA - 6  
 SOPE (CARNITAS, BARBACOA, RAJAS - 9)  
 TAKIS CRUSTED ELOTE - 7  
 WINGS AL PASTOR BUFFALO - 10  
 PADRE NACHOS - 6 ADD PROTEIN - 6

## TAQUERIA - \$5

BARBACOA JALISCO  
 cilantro, onion, salsaverde

CREAMED POBLANO PEPPERS  
 pumpkin seeds, corn

PORK PASTOR  
 pineapple, onion, cilantro

HUITLACOCHE (corn truffle)  
 mushrooms, corn, queso fresco

MOLE COLORADITO CHICKEN  
 rice, sesame seed, pickled onion

COCHINITA PIBIL (braised pork)  
 beans, xni pec, cilantro

CARNE ASADA  
 heirloom pico, queso fresco, salsa verde

FRIED CHICKEN  
 watermelon salsa, habanero mayo

CARNITAS  
 heirloom pico, hot sauce

BAJA FISH  
 coleslaw, cranberries, chipotle mayo

BEER BATTERED AVOCADO  
 coleslaw, salsa verde, pico de gallo

SPECIALTY TACO  
 ask your server for our current selection

## CRUDOS

HALF DOZEN OYSTERS - 18  
 TUNA&SALMON TARTARE - 15  
 HOJA SANTA AGUACHILE - 15  
 CEVICHE PERUANO - 18  
 VEGAN CEVICHE - 12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## SOUP & SALAD

SOUP OF THE DAY BOWL - 6 CUP - 4  
 KALE & ARUGULA - 8 ADD SALMON - 8  
 GRILLED SALAD - 8 ADD CHICKEN - 5  
 CHOPPED SALAD - 8 ADD TUNA - 8

## PLATOS

GRILLED BROCCOLI - 12  
 miso foam - pumpkin seeds - chimi

PANELA & NOPAL - 10  
 grilled cactus - cheese - roasted salsa

GRILLED BONE MARROW - 11  
 sourdough - greens

GRILLED OYSTERS - 9  
 lime butter - chintextle

SHRIMP ZARANDEADO - 18  
 grilled - spicy adobo - broccoli puree

SEARED SCALLOPS - 16  
 chile guero - lemon foam - speck

GRILLED SPANISH OCTOPUS - 24  
 charro beans - cactus salad

LOMO SALTADO - 16  
 tenderloin tips- fries - soy aji sauce

STEAK BITES - 16  
 tri-tip - chimichurri - charro beans

PORK BELLY - 14  
 hibiscus - morita glaze

RIBS CARNITAS - 14  
 st. louis half rack - pickled veggies

ADD A SIDE - 3  
 beans - rice - salad - fries

## POSTRE

CHURRO BITES - 10  
 SEASONAL CHEESECAKE - 7  
 AZTEC CHOCO FUDGE - 9  
 BANANA CREAM CHIMICHANGA - 7

18% gratuity added for parties 8 or more

cake cutting fee \$3 per person  
 corkage fee \$20 per bottle



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cilantro, onion, salsaverde

CREAMED POBLANO PEPPERS  
pumpkin seeds, corn

PORK PASTOR  
pineapple, onion, cilantro

HUITLAGOCHE(corn truffle)  
mushrooms, corn, queso fresco

MOLE COLORADITO CHICKEN  
rice, sesame seed, pickled onion

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beans, xni pec, cilantro

CARNE ASADA  
heirloom pico, queso fresco, salsa verde

FRIED CHICKEN  
watermelon salsa, habanero mayo

CARNITAS  
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coleslaw, cranberries, chipotle mayo

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## PLATOS

NIXTAMAL HOMINY ESQUITES - 7  
Marrownaisse - corn broth

GRILLED BROCCOLI - 12  
Miso foam, pumpkin seeds, chimi

PANELA & NOPAL - 10  
Grilled cactus, cheese, roasted  
salsa

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Sourdough - Greens

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Lime butter - chintextle

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### ¡MARGARITAS DE CASA!

TOMMY'S - 11\*

maestro dobel tequila - lime - agave

MANDARIN TAMARIND - 11\*

maestro dobel tequila - mandarin napoleon - tamarind - lime - agave

PINCHAZO - 11\*

maestro dobel tequila - juiced cactus - lime - dried chili infused agave

PEPINO - 11\*

maestro dobel tequila - juiced cucumber - lime - agave

CHACA CHACA - 11

maestro dobel tequila - strawberry - kiwi - lime - agave

PEPITA BONITA - 11

maestro dobel tequila - pepita infused agave - juiced cilantro - lime

CASE OF THE MONDAYS - 11

maestro dobel tequila - pinole infused agave - blueberry - lime

JIMINY'S DEMISE - 11

grasshopper infused tequila - juiced celery - juiced cucumber - agave - lime

### SPECIALTY LIBATIONS

AYE PAPI PALOMA - 12

choice of tequila or mezcal - giffard pamplemousse - grapefruit shrub  
- aperol - habanero tincture - lime

SOMETHING REALLY GOOD - 12

three olives vodka - giffard strawberry - elderflower - pomegranate  
- grapefruit - lime

SANGRIA WEY! - 10\*

tequila blanco - giffard banana - creme de mure - red wine - orange  
- apple - lemon - brandy

TIJUANA PHARMACY - 12

yellow chartreuse - mezcal - house falernum - coconut cream  
- juiced pineapple

CHUPACABRA GUAPA - 12

mezcal - routin vermouth, byrrh quinquina - dried chili infused agave -  
giffard pamplemousse - fresh hops tincture

### WINE & BEER

DRAFT - 7

BOTTLES & CANS - 5

WINE GLASS - 9 WINE BOTTLE - 32

Ask your server for selection

### SHARING IS CARING

\*ENJOY THESE COCKTAILS AS A PITCHER - 40

BOOTY PUNCH - 40

(any 5 bottled or canned) BEER BUCKET - 20

BEVERAGE DIRECTOR - NATHAN McCULLOUGH

FOR MORE EXCITING COCKTAILS VISIT OUR SISTER BAR IN DTLA "MEZCALERO" 510 BROADWAY