

Saint Añejo

POR LA MESA

PINEAPPLE HABANERO SALSA 4.⁵⁰
tomato, cilantro, jalapeño, lime

HOLY FRIJOLE DIP 13.⁵⁰
queso blanco, avocado, charro beans, pico, cotija, habanero crema, scallions

CHICKEN TORTILLA SOUP 12.⁵⁰
chicken, tomato, ancho chile, pasilla, pico

MEXICAN PIZZA 21.⁵⁰
carne asada, Oaxaca cheese, charro beans, lime crema, slaw, pico, avocado

CEVICHE MIXTO 22.⁵⁰
red snapper, bay scallop, tuna, fresno pepper, corn, avocado, radish, cucumber, Leche de Tigre

❖ STACKED QUESADILLA ❖

chicken tinga 14.⁵⁰ carne asada 16.⁵⁰
shrimp + mango 15.⁵⁰

QUESO + CHIPS 12.⁵⁰

classico
chile verde
chorizo

substitute *crudités*: veggie sticks, Tajín
add *crudités*: 2.50

GUACAMOLE + CHIPS

classico 12.⁵⁰
mango guava 13.⁵⁰

substitute *crudités*: veggie sticks, Tajín
add *crudités*: 2.50

SIDES

ELOTES "STREET CORN" 6.⁰⁰

POBLANO RICE 5.⁰⁰

MEXICALI RICE 5.⁰⁰

CRUDITÉS 5.⁰⁰

REFRIED CHARROS 5.⁰⁰

BLACK BEANS 5.⁰⁰

RICE + BEANS 6.⁰⁰

POSTRES

Churros 8.⁰⁰
cinnamon, sugar

BRUNCH LIBATIONS!

POMELO SPARKLE 10.⁵⁰
sparkling cava, grapefruit juice, pamplemousse

BLOOD ORANGE MIMOSA 10.⁵⁰

sparkling cava, blood orange

MICHELADA 7.⁵⁰

Modelo Especial, Zing Zang, lime, chile lime rim

BLOODY MARIA 10.⁵⁰
reposado, olives

BLOOD + SMOKE 10.⁵⁰
reposado, mezcal, lime, olives, FatBack bacon

WICKED BLOODY MARY 10.⁵⁰
jalapeño infused vodka, olives, Fatback bacon

CALIENTE COLD BREW 12.⁵⁰
coffee, Licor 43, hellfire bitters, Tajín
(N/A option available)

ZERO PROOF

SEASONAL HORCHATA 7.⁰⁰
rice, cinnamon, vanilla, sweetened milk

SAVORY

CHIMICHANGA 16.⁵⁰

smoked chicken, chorizo de la casa, roasted peppers + onion, pico, mexi cheese, cilantro

LONE STAR BURRITO

salsa verde OR salsa roja, poblano rice, pico, black beans, avocado, mexi cheese, cilantro
chicken tinga 16.⁵⁰ carnitas 17.⁵⁰
carne asada* 18.⁵⁰

SWEET

CINNAMON ROLL WAFFLE 7.⁵⁰
cream cheese drizzle, powdered sugar

TRES LECHES FRENCH TOAST 14.⁵⁰
Texas toast, Fruity Pebbles, whipped cream + powdered sugar

HOT CHICKEN + WAFFLE 14.⁵⁰
secret spice, cream cheese drizzle, scallions

(Casa-Infused Syrup)

apple-cinnamon, jalapeño-vanilla, mezcal maple

SKINNY

EGG WHITE SCRAMBLE 13.⁵⁰

spinach, cherry tomato, feta, avocado, fresh fruit

BAJA KALE 8.⁵⁰ / 14.⁵⁰

pepitas, currants, cotija, orange-guajillo vinaigrette

add: chicken 6.⁰⁰ shrimp 7.⁰⁰
carne asada 7.⁰⁰

HUEVOS!

OMELET UNO 13.⁵⁰

smoked ham, poblano, queso, pico, hash

OMELET DOS 13.⁵⁰

chicken tinga, peppers + onions, mexi cheese, salsa roja, crema

OMELET TRES 13.⁵⁰

queso, chorizo, onion, pico, hash

CHILAQUILES 16.⁵⁰

two eggs over easy, corn tortilla chips, salsa roja, queso fresco, mexi cheese, pico, green onion
choice of: chicken tinga / steak / carnitas

CHORIZO SCRAMBLE 13.⁵⁰

chorizo, red potato, avocado, habanero crema, pico, cotija, corn tortillas

THE GRINGO 14.⁵⁰

two eggs, hash - choice of chicken sausage, pork sausage, smoked ham or FatBack bacon

HUEVOS RANCHEROS 14.⁵⁰

eggs, black beans, corn tortilla, salsa roja, mexi cheese, cilantro lime crema, avocado

BREAKFAST BURRITO 14.⁵⁰

eggs, cotija, avocado, habanero crema, roja salsa
add: chorizo 3.⁰⁰ chicken 3.⁰⁰

TACOS

HOT CHICKEN
habanero-agave, mexi slaw, scallions
5.⁰⁰

CHILE LIME SHRIMP
lime slaw, cilantro
4.⁵⁰

CRISPY POTATO
chorizo aioli, corn, peppers, onions, cotija, scallions
4.⁵⁰

CARNITAS
braised pork, onion, salsa verde, cilantro
5.⁰⁰

*These items are cooked to order. 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 PARTIES OF 7 OR MORE.

MARGARITAS

CASA PERFECTA

blanco, Combiar, agave, lime 11.50

GOLDEN COAST

"skinny", blanco, agave, lime 11.50

DEL SANTO

reposado, mezcal, agave, lime, Tajín 13.00

JALISCO FLOWER

blanco, lavender, ginger, rosemary 11.50

FRESA DIABLA

blanco, strawberry, agave, jalapeño 12.00

SIGNATURE

XICARU-COLADA

mezcal, Liquor 43, lime, coconut water 13.50

add pineapple habanero salsa 1.00

PINK PALOMA

blanco, grapefruit, lime, hibiscus, Topo Chico 10.00

SKINNY, SMOKEY, SPICY

blanco, mezcal, ancho chili, lime 10.50

PABLO HONEY

blanco, blackberry, agave, lime 10.50

OAXACAN OLD FASHIONED

mezcal, demerara, grapefruit, black walnut 10.00

PITCHERS

CASA PERFECTA

blanco, Combiar, agave, lime 42.00

GOLDEN COAST

"skinny", blanco, agave, lime 42.00

SAYULITA

reposado, pineapple, jalapeño, naranja, lime 42.00

JALISCO FLOWER

blanco, lavender, ginger, rosemary 42.00

SANGRIA ROJA

brandy, orange, sparkling cava 36.00

SANGRIA BLANCA

peach, citrus, sparkling cava 36.00

VINO

POEMA Brut, Spain 9 / 42

SIERRA BATUCO Pinot Grigio, Chile 8 / 32

LOVE + EXILE DESEO Chardonnay, Chile 10 / 40

POEMA Brut Rosé, Spain 9 / 42

BLACK CABRA Malbec, Argentina 9 / 36

VILLAVIVA Rosé, France 9 / 36

SANGRIA

SANGRIA BLANCA

white wine, peach, citrus, sparkling cava

9.50 / 36.00

SANGRIA ROJA

red wine, brandy, orange, sparkling cava

9.50 / 36.00

MEXICAN COCA-COLA 3.75

TOPO CHICO 4.50

JARRITOS LIME 3.75

JARRITOS PINEAPPLE 3.75

JARRITOS MANDARIN 3.75

AGUA FRESCA 4.50

seasonal fruit juice

add: 2 oz. choice of tequila

JARRITOS GRAPEFRUIT 3.75

JARRITOS MANGO 3.75

FIJI 3.50

RED BULL 4.00

PIÑA DULCE 9.50

Lyre's Agave Blanco, Lyre's Italian Orange, agave, lime, pineapple

NON-ALC

CERVEZA

TECATE 5.00

TECATE LIGHT 5.00

MODELO NEGRA 5.50

MODELO ESPECIAL 5.50

DOS XX LAGER 5.00

DOS XX AMBER 5.50

VICTORIA 5.00

PACIFICO 5.00

CORONA LIGHT 5.00

STELLA ARTOIS 7.00

BUD LIGHT 5.00

MICHELOB ULTRA 5.50

MILLER LITE 5.00

SUPERIOR 5.00

SHINER BOCK 5.00

LOCAL

YAZOO PALE 5.00

YAZOO DOS PERROS 5.00

BLACKSTONE APA 5.50

JACKALOPE SEASONAL 5.50

HARD SELTZER

TOPO CHICO 7.00

A 15% liquor-by-the-drink tax and sales tax will be added to the final bill.

SHIBBET