

## CHIPS

<b>TRADICIONAL GUACAMOLE</b>	10
lime + avocado + onion + cilantro serrano + garlic	
<b>NUEVO GUACAMOLE</b>	12
lime + avocado + onion + cilantro serrano + banana + pomegranate cucumber + cotija + pepitas	
<b>ROJA</b>	3
tomato + onion + jalapeño + cilantro garlic + guajillo	
<b>VERDE</b>	3
tomatillo + onion + poblano + jalapeño cilantro + garlic	
<b>QUESO FUNDIDO</b>	10
monterey jack + asadero + jalapeño fresno + smoked whiskey	
mushroom   2	
chorizo   3.5	
<b>SHRIMP CEVICHE *</b>	13
shrimp + watermelon + onion tomato + jicama + radish avocado + lime + cilantro	
<b>SCALLOP &amp; WHITEFISH CEVICHE *</b>	15
diver scallop + whitefish + jicama scallion + mango + peppadew amarillo tigers milk	
<b>TRIO</b>	12
mixed bean ceviche + roja salsa traditional guacamole	

## SALADS

<b>TIJUANA CAESAR</b>	10
baby gem + telera crouton + cotija heirloom tomato + cilantro + radish	
<b>SALUD</b>	12
chicken + kale + quinoa + tomato pickled onion + mushroom + cilantro queso fresco + radish + almond + cucumber sherry vinaigrette	
<b>CHULO</b>	12
chicken + fennel + mango + arugula + radish jicama + hearts of palm + pomegranate quince anise vinaigrette	
<b>TIERRA</b>	14
shrimp + butternut squash + pasilla grilled radicchio + arugula + dried cranberry pepita + apple + cotija + cilantro tocino tamarind vinaigrette	

## PARA LA MESA

<b>DORADOS DE PAPA</b>	11
peruvian potato taco + asadero + oaxaca fondue de queso + roja + verde + escabeche chorizo jam + crema + avocado	
<b>CHIMICHANGA</b>	14
chicken + tinga + asadero + monterey jack english pea guacamole + chorizo roja verde + aji amarillo + fondue de queso cotija + criolla	
<b>MEXICO CITY QUESADILLA</b>	9
monterey jack + butternut squash zucchini + roasted corn + corn tortilla mole + verde + crema + pickled cabbage	
<b>DUCK TAMALES</b>	12
duck confit + cherry pecan mole aji amarillo + banana leaf + roasted corn queso fresco + fresnos	
<b>CHICKEN ANTICUCHO</b>	8
marinated chicken + avocado crema criolla + cotija + aguachile	
<b>ELOTE</b>	7
corn nut broth poached corn + tajin butter + aji mayo + cotija + chile + citrus	

### SELECT 3 FOR 10

<b>POLLO TINGA TACO</b>
chicken + cola braised onion + chorizo + cotija avocado crema + salsa verde pickled jalapeño
<b>MACHACA TACO</b>
mezcal chocolate mole + charred corn mushroom salad + avocado salsa verde pickled red onion + peanut
<b>GREEN CHILI PORK TACO</b>
pork + anaheim + poblano + fresno tecate asadero + crema + lime onion
<b>BAJA FISH TACO</b>
pomegranate jicama pineapple relish orange cumin gel + pickled onion napa + black garlic crema
<b>CRISPY AVOCADO TACO</b>
corn fondue + pickled cabbage + radish cucumber salsa + cotija
<b>AL PASTOR</b>
marinated pork + pineapple cotija + pickled fresno
<b>HOUSE SALAD</b>
baby gem + tomato + onion + sherry vinaigrette
<b>EXTRAS (CHOICE OF)</b>
coconut verde rice   spanish rice   frijoles negro vegetable skewers

## ENTREES

<b>POZOLE</b>	12
pork + hominy + guajillo + pasilla + arbol chipotle + cumin + pimento + garlic + tortilla	
<b>GREEN CHILI CHICKEN</b>	13
chicken + anaheim + poblano + fresno tecate asadero + crema + criolla + tortilla	
<b>RELLENO</b>	15
poblano + zucchini + squash + onion oaxaca + crema + tinga + red onion queso fresco + rice	
<b>CARNE ASADA *</b>	19
usda prime flat iron + arbol + criolla pickled cabbage + english pea guacamole chimichurri + tortilla	
<b>CHICKEN TINGA AHOGADA TORTA</b>	12
chicken tinga ahogada + smoked whiskey english pea guacamole + cheese fondue crema	
<b>CARNE ASADA TORTA *</b>	12
egg + mole hollandaise criolla + queso fresco	
<b>JARDINERO TORTA</b>	10
broccolini + mushroom + black bean puree crushed pea + pickled red cabbage + cotija	

## EXTRAS

<b>COCONUT VERDE RICE</b>	5
rice + coconut + salsa verde poblano + pepitas + cotija + red onion	
<b>SPANISH RICE</b>	5
rice + chipotle + ancho + arbol + poblano tomato + roasted corn + peas	
<b>PUERCO BEANS</b>	6
pinto beans + bacon + pork belly roasted poblano + honey	
<b>FRIJOLE NEGRO</b>	5
black beans + garlic + peanut + chipotle	
<b>PAPAS CON CHORIZO</b>	6
salt crusted papas + chorizo fried egg crema	
<b>VEGETABLE SKEWERS</b>	6
roasted seasonal vegetables	

\* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SANGRIA

**RED SANGRIA** 11  
apple + orange + cinnamon

**WHITE SANGRIA** 11  
pineapple + lemon + mint

## WINE 8

**SPARKLING CAVA**

**WHITE BLEND**

**RED BLEND**

## DRAFT BEER 6

**TECATE LIGHT**

**DOS EQUIS AMBER**

**NEGRA MODELO**

**BARRIO BLANCO**

**EPIC LOS LOCOS**

**UINTA LIME PILSNER**

## BOTTLE BEER 5

**DÍA DE LOS MUERTOS IPA**

**DÍA DE LOS MUERTOS HEFEWEIZEN**

**OSKAR BLUES BEERITO**

**SESIÓN CERVEZA**

**SEASONAL OFFERING**

## COCKTAILS

**MARGARITA** 11  
tequila + kaffir lime + vanilla

**ALEBRIJE** 11  
mezcal + hibiscus + ginger + lemon + basil

**BASKETMAKER** 12  
sotol + watermelon + sea salt + tajín

**PADRE PEPINO** 12  
ancho reyes verde + cucumber  
apple + cumin

**PARAÍSO TROPICAL** 11  
cava + strawberry + pineapple

**LOMA BONITA** 11  
tequila + lime + house grapefruit soda  
lillet rouge

**BOLO DE COCO** 11  
cachaça + coconut cream + banana + orange

**PERUVIAN LILY** 11  
pisco + vermut de la casa + bitters

**CÓRDOBA CAFÉ** 11  
fernet + coffee liqueur  
cold brew + coca-cola crema

**ABISMO NEGRO** 12  
mezcal + crème de cacao  
mas mole bitters + charcoal

**LA CALVERA** 32  
**COCKTAIL FOR 4**  
sugar skull + divertido

## DESSERTS

**MEXICAN CHOCOLATE PUDDING** 7  
mexican chocolate + pot de crema  
chipotle whipped cream

**CHURRO TRES LECHEs** 10  
churro + bolillo bread + candied almond  
almendrado + three milk glaze

## CHICO CAFÉ

**DE LA CASA** 3

**MOCHA** 4  
espresso + chocolate + mint

**COLD BREW BY CARTEL** 4

**BAD BOY BREW** 5  
cold brew + horchata

