

CHIPS

TABLESIDE GUACAMOLE	14
avocado + lime + choice of: cotija radish cilantro jicama cucumber onion corn mango jalapeño serrano habanero pomegranate banana garlic seasonal offerings	
ROJA	3
tomato + onion + jalapeño + cilantro garlic + guajillo	
VERDE	3
tomatillo + onion + poblano + jalapeño cilantro + garlic	
QUESO FUNDIDO	10
monterey jack + asadero + jalapeño fresno + smoked whiskey	
mushroom 2	
chorizo 3.5	
SHRIMP CEVICHE *	13
shrimp + watermelon + onion tomato + jicama + radish avocado + lime + cilantro	
SCALLOP & WHITEFISH CEVICHE *	15
diver scallop + whitefish + jicama scallion + mango + peppadew amarillo tigers milk	
TRIO	12
mixed bean ceviche + roja salsa traditional guacamole	

SALADS

TIJUANA CAESAR	10
baby gem + telera crouton + cotija heirloom tomato + cilantro + radish	
SALUD	11
kale + quinoa + tomato pickled onion + mushroom + cilantro queso fresco + radish + almond + cucumber sherry vinaigrette	
CHULO	11
fennel + mango + arugula + radish jicama + hearts of palm + pomegranate quince anise vinaigrette	
TIERRA	12
butternut squash + pasilla grilled radicchio + arugula + dried cranberry pepita + apple + cotija + cilantro tocino tamarind vinaigrette	

ENTREES

POZOLE	12
pork + hominy + guajillo + pasilla + arbol chipotle + cumin + pimento + garlic + tortilla	
GREEN CHILI CHICKEN	13
chicken + anaheim + poblano + fresno tecate + asadero + crema + criolla + tortilla	
RELLENO	15
poblano + zucchini + squash + onion oaxaca + crema + tinga + red onion queso fresco + rice	
PORK VERDE	23
braised shoulder steak + green chili tomatillo + blistered chili + tortilla	
SHORT RIB	24
braised short rib + mezcal mole + pimento polenta + charred chayote squash	
ACHIOTE HALF CHICKEN	24
half chicken + achiote + guajillo banana leaf tamale + peruvian potato jalapeño + oaxaca + corn fondue	
WHOLE FISH	30
market fresh catch + bean ceviche grilled avocado + burnt lime aioli	
SCALLOPS*	32
seared diver scallops + roasted anaheim chorizo + aji amarillo corn + charred broccolini	
CARNE ASADA*	26
usda prime flat iron + arbol + criolla pickled cabbage + english pea guacamole chimichurri + tortilla	
RIBEYE *	36
16oz bone in ribeye + mushroom smashed pee wee potato + mint chimichurri + roasted corn	
TOMAHAWK FOR TWO*	125
40oz tomahawk + frijoles negro spanish rice + simple salad + tortilla	

PARA LA MESA

DORADOS DE PAPA	11
peruvian potato taco + asadero + oaxaca fondue de queso + roja + verde + escabeche chorizo jam + crema + avocado	
CHIMICHANGA	14
chicken + tinga + asadero + monterey jack english pea guacamole + chorizo roja verde + aji amarillo + fondue de queso cotija + criolla	
MEXICO CITY QUESADILLA	9
monterey jack + butternut squash zucchini + roasted corn + corn tortilla mole + verde + crema + pickled cabbage	
DUCK TAMALE	12
duck confit + cherry pecan mole aji amarillo + banana leaf + roasted corn queso fresco + fresnos	
CHICKEN ANTICUCHO	8
marinated chicken + criolla cotija + aguachile	
DIABLO SHRIMP TACOS	16
diablo + cabbage + avocado crema + criolla	
AL PASTOR TACOS	14
marinated pork + pineapple + cotija pickled fresno	
CRISPY AVOCADO TACOS	12
corn fondue + pickled cabbage + radish cucumber salsa + cotija	
ELOTE	7
corn nut broth poached corn + tajin butter + aji mayo + cotija + chile + citrus	

EXTRAS

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

* 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

