

PRIMERO

CASA GUACAMOLE / 13

Avocado, cilantro, serrano peppers, lime.

STREET STYLE ELOTES / 11

TX corn, crema, queso fresco, lime juice, chili powder.

PORK RIBLETS AL PASTOR / 17

Achiote, pineapple gastrique, onion, cilantro.

QUESO FUNDIDO / 13

Oaxaca, Chihuahua and Monterrey cheeses, poblano rajás.

Add Mixed Mushrooms / 1

Add Chorizo / 2

QUESO CON RAJAS / 12

SOPA / ENSALADA

CARROT HABANERO / 10

Carrot, habanero, coconut milk, pepita pesto.

POZOLE VERDE / 10

Shredded chicken, hominy, tomatillo & serrano pepper soup with traditional garnishes.

SALMÓN Y AVOCADO / 16

House-smoked salmon, micro greens, mango-habanero aioli, chile de árbol.

BURRATA SALAD / 13

Heirloom tomatoes, strawberries, shallots, pickled peppers, fennel, radicchio lettuce, guajillo-vanilla vinaigrette.

CRAB & MANGO SALAD / 22

Lump crab, sliced mango, poblano crema, red onion, cilantro, radish, cucumber, arugula.

CAESAR SALAD / 13

Romaine, hearts of palm, cotija cheese, radish, pickled red onion, avocado caesar dressing.

CRUDO

SEASONAL CRUDO / MP

Marinated fish, lime juice, chiles, seasonal garnish.

COCONUT CEVICHE / 19

Mahi Mahi, avocado, mango, coconut milk, pepitas, cilantro, serrano peppers, lime juice.

AHI TUNA TOSTADAS / 16

Ahi tuna slices marinated in salsa mariscada, chiltepin aioli, avocado, cucumber, cilantro.

CEVICHE / 18

Mahi Mahi, lime juice, cherry tomatoes, avocado, cucumber, onion, cilantro, olive oil.

MEXICAN SHRIMP COCKTAIL / 17

Shrimp, tomato, avocado, cilantro, serrano peppers, lime juice, saladitas.

ANCIENT GRAIN BOWL / 14

Farro, quinoa, soft poached egg, arugula, marinated garbanzo beans, avocado, pickled peppers, tomatillo vinaigrette.

ROMAINE SALAD / 14

Romaine, cherry tomatoes, avocado, tortilla strips, black beans, Chihuahua cheese, jalapeno dressing.

FRIED SQUASH BLOSSOM SALAD / 14

Goat cheese stuffed squash blossoms, cilantro, baby zucchini, sugar snap peas, cucumber, pepitas, chives, green goddess dressing, pea tendrils.

ADD PROTEIN

Grilled Chicken / 7

Steak / 10

Shrimp / 8

Lump Crab / 10

Salmon / 10

MASA

MACHETE / 28 (FOR 2)

Thin corn tortilla quesadilla, Chihuahua cheese, Oaxaca cheese, Carne asada, avocado salsa, lettuce, queso fresco, crema Mexicana.

PESCADILLAS / 16

Fried ahi tuna tacos, serrano aioli.

SQUASH BLOSSOM FRIED QUESADILLAS / 16

TX corn, squash blossoms, poblano rajás, Oaxaca cheese.

CRAB SOPESITOS / 19

Lump crab stuffed masa boats, poblano crema, cilantro, queso fresco.

FLAUTAS AHOGADAS / 14

Potato and Oaxaca cheese flautas, lettuce, crema, cotija cheese, morita salsa.



FAVORITOS

HUEVOS RANCHEROS CON CHORIZO / 16

Two sunny side-up eggs, chorizo, fried tortilla, black beans avocado, salsa ranchera, queso fresco.

CONCHA FRENCH TOAST / 13

Egg battered Mexican pastry, cajeta, seasonal fruit, piloncillo syrup.

STEAK & EGGS / 19

Beef tenderloin, bell peppers, poblano, onions, kale, sunny side-up eggs, black beans, tomatillo sauce.

CABO BOWL / 14

Hibiscus yogurt, house made granola, pepitas, coconut, seasonal fruit.

CHILAQUILES / 16

Crispy tortilla strips, onions, queso fresco, sunny side-up eggs, shredded chicken, refried black beans, tomatillo salsa.

MOLLETES DE CHORIZO / 15

Avocado toast with chorizo, refried black beans, Oaxaca cheese, pico de gallo.

CARNITAS HASH / 20

Yukon potato and poblano hash, carnitas, poached egg, pickled red onions, tomatillo salsa, queso fresco.

CONCHA BREAKFAST TORTA / 15

Toasted concha bread, refried black beans, avocado, fried egg, Oaxaca cheese. Choice of sausage or bacon.

FUNDIDO BURGER / 16

Shortrib/brisket blend, triple cheese fundido, poblano rajas, lettuce, tomato, onion, elote crema. Served with papas bravas and guajillo aioli.

TACOS

TACOS DE TACHA / MP

Chef AQ's choice heirloom masa. *Limited availability*
As seen on Netflix - Taco Chronicles

TACOS AL CARBÓN / 19

Skirt steak, house-made corn tortillas, pico de gallo, queso fresco.

TACOS DE CAMARON / 17

Shrimp, cilantro-lime marinade, house-made corn tortillas, avocado salsa, pico de gallo.

BAJA TACOS / 17

Tempura battered and fried Mahi-Mahi, habanero ash aioli, pickled red onions, cabbage, cilantro.

TACOS DE CHAMPINONES / 16

Lion's mane mushrooms, avocado puree, guajillo salsa, pickled red onion, goat cheese, cilantro.

SIDES

Bacon / 4
Luscher's Sausage Bites / 6
Scrambled Egg / 4
Sunny Side Up Egg / 4

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TACO / 10

Choice of chicken or beef. Served with poblano rice and black beans.

TAQUITOS / 10

Chicken and potato stuffed mini taquitos. Served with queso dip.

QUESADILLA / 10

Choice of chicken, beef or cheese. Served with poblano rice and black beans.

MASA BREADED CHEESE STICKS / 10

Battered and fried cheese sticks. Served with ketchup.

ENCHILADAS

PARK CITIES ENCHILADAS / 20

Skirt steak, peppers, onion, Monterrey cheese, chipotle crema. Served over rice and refried black beans.

SHORTRIB ENCHILADAS / 20

Shredded, braised shortrib, guajillo sauce, cojita cheese, white onion, crema. Served with white rice.

ENCHILADAS SUIZAS / 19

Shredded chicken, cilantro, Monterrey cheese, creamy tomatillo sauce. Served over rice and refried black beans.

LANGOSTINO ENCHILADAS / 26

Sautéed langostino, spinach, poblano rajas, queso fresco, poblano crema, white rice.

PICK ME UP

CARAJILLO / 14

Licor 43
Shot of Espresso
The Sweet Life Rim

ESPRESSO

MARTINI / 14

Skyy Espresso Vodka
Cinnamon Syrup
Whole Milk
Shot of Espresso
The Sweet Life Rim

BLOODY MARY / 14

Community Vodka
House-made Mix
Lime Juice
Turbo Salt & Tajin Rim

BLOODY MARIA / 14

Mi Campo Tequila Blanco
House-made Mix
Lime Juice
Turbo Salt & Tajin Rim

