



GUACAMOLES

one 7.5 / two 9.5

tradicional

tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro

mango

jícama, chipotle, pico de gallo

manzana

apple, tomatillo, almonds, habanero



CEVICHES

one 9.5 / two 16.5

callo

bay scallops, red apple, tomatillo pico de gallo, key lime-morita broth, mint

camarón

shrimp, tangerine, pico de gallo, roasted jalapeño, citrus-guajillo broth

dorado

mahi mahi, avocado, tomato, orange-chile de árbol broth



SALSAS

one 2.5 / two 4.

chipotle

roasted tomatillo, piloncillo pickled chipotle, roasted garlic

cacahuate

grilled tomato, toasted peanuts, chile de árbol

chile de árbol

grilled tomatillo, chile de árbol, garlic, onions

ancho

tomato, roasted garlic, chile ancho

habanero

grilled tomato, chile habanero, garlic, lemon

verde

tomatillo, chile serrano, caramelized red onion

BRUNCH BASICS

choice of one entree, rice and beans



SHAKE IT UP

choice of brunch drink



PERFECT HANGOVER CURE

\$18



HUEVOS Y MAS

chile relleno 12.

roasted poblano, scrambled eggs, bacon, queso fresco, caramelized onion, black bean purée, chile de árbol salsa

huevos ahogados 12.

poached eggs, crispy corn bread, chipotle-hollandaise sauce

huevos con carnitas 12.

scrambled eggs, berkshire pork carnitas, tomatillo pico de gallo, ancho salsa

huevos rancheros 12.

sunny side up eggs, corn soft tortilla, black bean hash, roasted tomato-chipotle salsa

tacos de huevo a la mexicana 12.

scrambled eggs, pico de gallo, queso fresco, black bean hash, chile de árbol salsa, avocado
add homemade spiced chorizo 2.

estrellados y tampiqueña 12.

eggs sunny side up, rosemary marinated organic skirt steak, potato-rajas-cactus fundido



PARA LA CRUDA

chilaquiles verdes 12.

corn tortilla chips, creamy tomatillo sauce, cotija cheese, crema fresca
add fried egg 2.

caldo de camarón 12.

spicy shrimp broth, tequila, chile morita, cured onions and cilantro, sautéed shrimp, jícama, red cabbage

pozole verde 12. add poached egg 2.

hominy, berkshire pork carnitas, pumpkin seed-epazote broth, corn tostadas, lettuce, onion, oregano



LO DULCE

pancakes 12.

manchego cheese, strawberries, cinnamon butter, maple syrup

pan mexicano 12.

mexican french toast, cajeta, apple

mercadito 

www.mercaditorestaurants.com



CLASSIC TACOS 12.

four tacos per order, with home made corn tortillas

pastor

chile ancho rubbed pork, grilled pineapple, chile de árbol salsa

carne

add fried egg 2.

rosemary marinated organic skirt steak, potato-rajas-cactus fundido, avocado

estilo baja

beer battered mahi mahi, mexican style coleslaw, chipotle aioli

camarón

shrimp, roasted garlic, chipotle mojo, avocado

pescado

tilapia, chile poblano, tomatillo-garlic mojo

pollo

herb marinated chicken, chipotle pickled sweet potato, chipotle salsa, crispy manchego

hongos

huitlacoche, wild mushrooms, manchego cheese, salsa verde



CHUPES MAÑANEROS

maria sangrita 8
tequila blanco, tomato, cucumber, orange,
chile verde, pomegranate

guava cava 8
cava, guava, spice syrup

mango mimosita 8
cava, mango, green chile

blanca's punch 8
white wine, brandy, pineapple, elderflower

auntie ox 8
green tea infused vodka, passion fruit, agave,
orange, guajillo



CHELAS CON PIQUETE

michelada 6
cerveza of choice, lime, salsa inglesa, secrets

el pirata 8
el jimador blanco, pineapple, spices, chiles, cerveza

green-go 7
cerveza, cucumber, hoja santa,
agave nectar, cumin salt

we use only 100% blue agave tequila



CHELAS

DE BOTELLA 5
bohemia
dos equis
corona
modelo especial
negra modelo
pacifico
sol
tecate

DE BARRIL 5
dos equis lager
negra modelo



VINITO

ESPUMOSO

cava brut / casteller / mv 9/32

cava brut rose / casteller / mv 9/32

cava brut / raventos / 06 42

BLANCO

chacoli / berroja / bizkaiko chacoli / 08 39

pinot grigio / st magdalena / alto adige / 08 10/34

sauvignon blanc / hexagonales / touraine / 08 9/32

sauvignon blanc / l'arpen des voudon / touraine / 07 33

albariño / pazo de gallegos / rais baxias / 07 45

chardonnay / mirth / oregon-washington / 08 9/32

ROSADO

rosé de malbec / crios / mendoza / 07 7/23

TINTO

pinot noir / jigsaw / oregon / 08 13/40

tempranillo / castillo / rioja / 08 10/34

cabernet franc / les penses de pallis / chinon / 06 46

barbera d'alba / camerano / peidmonte / 06 48

malbec / budini / mendoza / 08 8/30

merlot / the velvet devil / washington state / 07 27

beverage by
Tippling Bros.
www.tipplingbros.com