

COCKTAILS

14

margarita tradicional

hornitos blanco, grand marnier, lime, agave

add smoke 3

gato amargo

casa noble blanco, amaro, strawberry, lemon, orange mexican soda

la vida rosa

casa noble blanco, pomegranate, dubonnet rouge, aperol, lemon, agave, bubbles

pepino el pyu

hornitos blanco, cucumber, lemon, hoja santa, cumin salt

hibis-calyptus

el tesoro blanco, watermelon, hibiscus, lime, eucalyptus

casagria

casamigos reposado, strawberry, mint, red wine reduction, lemon, garnacha

V-9

el jimador blanco, pineapple, super greens, ginger, lime

little market

herradura reposado, pineapple, chile guajillo, lime, cilantro, pico piquín

paloma diablo

herradura blanco, grapefruit, lime, agave, habanero, cinnamon

misty's sleeve

el jimador blanco, ginger, hibiscus, orange, lime, green yucateco, hibiscus salt

one-thumbed mayan

hornitos black barrel, red pepper, lemon, orange, saffron, tobacco bitters

smokey pablo

herradura reposado, mango, chile morita, lime, blueberry float

big nose goes to mexico add 1

herradura blanco & reposado, dark rum, guava, almond, lime, fire

los hermanos

mezcal, passion fruit, mint, agave, lime, green yucateco

tres viejos

hornitos reposado, honey, grapefruit, orange, lime, green yucateco

BEER

micHELADA +2

beer of choice, salsa inglesa, secrets, lime

mexican

corona light	7
dos equis	7
negra modelo	7
pacifico	7
tecate	6
victoria	6

other

lagunitas IPA	7
goose island matilda	9
revolution rotating	7

ask your server about our available drafts

with or without ALCOHOL

refrescos 6

house made sodas, fresh fruit, citrus, soda water

strawberry | mango | cucumber
blueberry | lemon-lime | pineapple
add bubbles 2

mexican sodas 3.5

fanta orange | jarritos tamarind
jarritos grapefruit | sidral | mexican coke

bottled water 8

still or sparkling

WINE

SPARKLING

prosecco	11/40
adami / veneto / italy / nv	
rosé "brut de noir"	45
cleto chiarli / italy / nv	
champagne brut	80
laurent perrier / nv	
cava	48
raventos reserva / spain / '08	

WHITE

pinot grigio	13/48
st. paul's / alto adige / italy / '15	
sauvignon blanc	14/52
drylands / new zealand / '15	
chardonnay	14/52
hess collection / monterey / '13	
riesling	13/48
pewsey vale / eden valley / australia / '11	

ROSÉ

rosé	12/44
fortant / languedoc / france / '16	

RED

pinot noir	14/52
calista / coastal range / cali / '13	
malbec	14/52
bodega colomé / argentina / '12	
cabernet sauvignon	14/52
tom gore / california / '13	
rioja reserva	14/52
marqués de cáceres / spain / '11	

chef/partner: patricio sandoval
executive chef: aldo ayala

PRIVATE EVENTS

CATERING

HAPPY HOUR

GUACAMOLES

single 11.5 | pair 15.5 | trio 17.5

- tradicional**
tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro
- mango**
pico de gallo, jícama, chipotle
- toreado**
tomatillo pico de gallo, serrano, garlic, oregano

CEVICHES


single 14.5 | pair 22.5

- camarón**
shrimp, tomatillo pico de gallo, grilled pineapple, orange, strawberry-morita broth, mint
- mixto**
shrimp, octopus, mahi-mahi, pico de gallo, cucumber, celery, avocado, garlic, michelada broth
- dorado**
mahi-mahi, pico de gallo, mandarin, fennel, pumpkin seeds, mandarin-árbol broth

SALSAS

single 3.5 | pair 5 | trio 7

- tomatillo**
grilled tomatillo, serrano, onion, cilantro, garlic
- chile de árbol**
grilled tomatillo, garlic, onion
- roja**
roasted tomato, garlic, onion, chile de árbol
- habanero**
grilled tomatillos, onion, garlic
- verde**
raw tomatillo, onion, garlic, serrano, cilantro

 = item is/or can be made vegetarian

TACOS

four tacos of the same type per order with homemade corn tortillas, or substitute tortillas for bibb lettuce

- espada** 17.5
blackened swordfish, chile de árbol aioli, cabbage-jalapeño slaw
- estilo baja** 17.5
beer battered mahi-mahi, chipotle aioli, mexican coleslaw
- camarón** 17.5
shrimp, roasted garlic, chipotle mojo, avocado
- carne** 16.5
ancho-marinated skirt steak, onion, cilantro, asparagus, leek-poblano salsa, crispy shallots
- pollo** 16.5
thyme-marinated chicken, corn, scallions, garlic mojo, crispy red onion
- carnitas de puerco** 16.5
braised pork, cabbage, onions, cilantro, peanut salsa, chicharrón
- pastor** 16.5
ancho-rubbed pork, chile de árbol salsa, grilled pineapple
- hongos** 16.5
wild mushrooms, onion, cilantro, salsa verde, queso fresco, radish, crema fresca

ENSALADAS

- mexican cobb** 10.5
romaine lettuce, corn, hard boiled egg, red cabbage, jícama, black beans, tomatillo pico de gallo, cilantro vinaigrette
- verde** 6.5 / 8.5
mixed greens, corn, jícama, pico de gallo, queso fresco, chipotle-balsamic vinaigrette
 - add chicken 4
 - add grilled steak 4
 - add shrimp 5

SIDES

- brussel sprouts** 6.5
crispy brussel sprouts, chorizo, pickled onion, salsa roja, crispy shallots
- elote mexicano** 6.5
mexican-style corn on the cob
- green rice casserole** 7.5
mexican cheese, green herbs

TORTAS

mexican-style pressed sandwich served with french fries

- espada** 14.5
blackened swordfish, caper-serrano aioli, tomato, avocado, cabbage
- camarón** 14.5
shrimp, roasted garlic, chipotle mojo, black beans, avocado, tomato
- brisket** 13.5
smoked brisket, black bean purée, barbecue slaw, tomato
- pollo** 13.5
thyme-marinated chicken, manchego, avocado aioli, tomato, spinach, tomatillo salsa
- milanesa de res** 14.5
breaded new york steak, manchego, refried beans, rajas, avocado, spinach, tomato, tomatillo salsa
- hongos** 13.5
wild mushrooms, salsa verde, black bean purée, oaxaca cheese, avocado, tomato, pickled jalapeño

BOTANAS

- flautas** 12.5
crispy tortillas, green chicken tinga, black bean hash, cabbage, pico de gallo, tomatillo salsa, crema fresca, cotija cheese
- corn masa quesadillas** 12.5
mexican cheese, corn, poblano, zucchini, tomatillo salsa, crema fresca
- queso fundido** 12.5
baked mexican cheese, corn tortillas, choice of wild mushrooms, rajas or chorizo

- mac & cheese** 7.5
poblano, manchego, corn
- plátanos machos** 6.5
fried plantains, ginger-jalapeño sauce
- arroz y frijoles** 6.5
homestyle rice, black beans