

## GUACAMOLES

single 11.5 pair 15.5 trio 17.5

- tradicional**  
tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro
- asparagus**  
tomatillo pico de gallo, grilled asparagus, corn, serrano, queso fresco
- granada**  
tomatillo pico, pomegranate, habanero, queso fresco, mint
- mango**  
pico de gallo, jícama, chipotle
- toreado**  
tomatillo pico de gallo, serrano, garlic, oregano

## CEVICHES

single 14.5 pair 22.5 trio 29.5

- 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, pineapple, pico de gallo, jícama, pineapple-piquin 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 tomatillo, onion, garlic
- verde**  
raw tomatillo, onion, garlic, serrano, cilantro

## BOTANAS

- corn masa quesadillas** 12.5  
mexican cheese, corn, poblano, zucchini, tomatillo salsa, crema fresca
- mahi-mahi taquitos** 12.5  
crispy tortilla, mahi-mahi chipotle tinga, lettuce, pico de gallo, avocado, salsa roja
- mini mexican-style hot dogs** 12.5  
bacon-wrapped dogs, jalapeño pico de gallo relish, secret sauce
- rock shrimp w/chipotle** 14.5  
beer battered rock shrimp, bibb lettuce, jícama, cucumber, tomatillo salsa
- queso fundido** 12.5  
baked mexican cheese, corn tortillas, choice of wild mushrooms, rajas, chorizo or smoked brisket
- flautas** 12.5  
crispy tortilla, green chicken tinga, black bean hash, cabbage, pico de gallo, tomatillo salsa, crema fresca, cotija cheese

## 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
- carne** 16.5  
rosemary marinated skirt steak, onion, cilantro, celery root-poblano fondue, crispy potatoes
- camarón** 17.5  
shrimp, roasted garlic, chipotle mojo, avocado
- pollo** 16.5  
herb marinated chicken, onion, cilantro, corn, bacon-morita salsa, crispy beet
- lobster** 20.5  
hominy & yellow corn, poblano, jalapeño emulsion, crispy potato
- carnitas de puerco** 16.5  
braised pork, onion, cilantro, peanuts, coleslaw, chile de árbol
- barbacoa** 16.5  
braised pork, onion, cilantro, salsa verde, watermelon radish slaw
- brisket** 16.5  
smoked brisket, crispy turnip, parsnip & root vegetables, homemade bbq salsa
- 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
- rajas** 16.5  
roasted poblano, corn, salsa de árbol, queso fresco, crispy potato

## PLATOS FUERTES

served with homestyle rice & black beans

- red snapper** 26.5  
grilled marinated red snapper, mexican-style coleslaw, chipotle vinaigrette
- pollo a las brasas** 19.5 / 29.5  
morita-árbol crusted chicken, plantain rice, garlic mojo
- carne asada** 27.5  
herb-marinated skirt steak, potato-poblano rajas, quesadilla, creamy roasted tomato sauce
- chile relleno** 23.5  
stuffed poblano, shrimp, mexican cheese, roasted tomato, chile de árbol sauce
- enchiladas** 23.5  
shrimp, pico de gallo, creamy morita sauce, mexican cheese, avocado, crema fresca

**\*ask about our new york steak special**

## TAQUIZAS

served with homemade corn tortillas

- grilled seafood** 26.5  
shrimp, octopus, calamari, tomato habanero mojo, mexican coleslaw
- tinga de pollo** 22.5  
salsa verde braised chicken, crispy potato, onion, crema fresca, served with refried beans
- pork barbacoa** 23.5  
braised pork, onion, cilantro, salsa verde, watermelon radish slaw
- surf & turf** 25.5  
steak, chicken, chorizo, bacon-wrapped shrimp, spinach, mushrooms, queso fresco, refried beans, roasted tomato salsa

## SIDES

- brussel sprouts** 6.5  
brussel sprouts, chorizo, pickled onion, salsa roja, crispy shallots
- mac & cheese** 7.5  
poblano, manchego, corn add lobster 6
- elote mexicano** 6.5  
mexican-style corn on the cob
- 3-corn pico de gallo** 7.5  
yellow and white corn, hominy, garlic, pico de gallo
- green rice casserole** 7.5  
mexican cheese, green herbs
- plátanos machos** 6.5  
fried plantains, ginger-jalapeño sauce
- arroz y frijoles** 6.5  
homestyle rice, black beans
- ensalada** 7.5  
mixed greens, corn, jícama, pico de gallo, queso fresco, chipotle-balsamic vinaigrette



mercadito

chef/partner: patricio sandoval  
executive chef: aldo ayala  
wall art by erni vales | evlworld.com

## COCKTAILS

14

### margarita tradicional

hornitos blanco, grand marnier,  
lime, agave - **add smoke 3**

### mula no moolah

cuervo tradicional blanco,  
pear, lime, ginger beer, aztec  
chocolate bitters

### la vida rosa

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

### pepino el pyu

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

### the turista

casamigos blanco, grapefruit,  
lime, black pepper, bbq bitters

### ma-hot-ma mama

hornitos black barrel tequila,  
guava, pineapple, lemon, garam  
masala, habanero shrub

### death in the nude

el tesoro blanco, tamarind, apple  
soda, lime, angostura bitters

### 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

### corner of merc & sangria

apple-cinnamon tea infused  
el jimador blanco, red wine,  
orange & grapefruit juju

### 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

### mexican

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

## TEQUILA

### BLANCO

casamigos	14	fortaleza	16
casa noble	14	fortaleza "still strength"	17
cazadores	13	gran cent.	15
chinaco	14	herradura	14
clase azul	18	hornitos	13
código 1530	14	milagro	12
código 1530 rosa	15	milagro esp.	17
cuervo trad.	11	ocho	13
don julio	15	roca patron	17
el jimador	10	siete leguas	13
el tesoro	13	tres gen.	13

### REPOSADO

casamigos	15	el jimador	13
casa noble	15	el tesoro	15
cazadores	15	gran cent.	16
chinaco	15	herradura	14
clase azul	27	hornitos	14
código 1530	15	milagro	13
cuervo trad.	11	milagro esp.	19
don julio	16	ocho	15
el jimador	13	roca patron	20
el tesoro	15	siete leguas	14
fortaleza	17	tres gen.	15

### AÑEJO

casamigos	16	el tesoro	16
casa noble	16	gran cent.	17
cazadores	16	herradura	16
chinaco	16	hornitos	15
código 1530	16	milagro	16
don julio 1942	30	milagro esp.	21
		ocho	16
don julio	17	roca patron	22
el jimador	14	siete leguas	15
fortaleza	18	tres gen.	17

### EXTRA AÑEJO & ESPECIAL

casa noble alta belleza	100
casa noble añejo single barrel	22
chinaco negro	41
cuervo res.	23
don julio 70th	19
don julio real	51
el tesoro paradiso	31
grand patron burdeos	75
grand patron piedra	50
herradura seleccion suprema	49
maestro dobel	19

## MEZCAL

### del maguey

chichicapa	16
crema de mezcal	15
minero	16
pechuga (seasonal)	36
san luis del rio	16
santo domino albarradas	16
vida	13
wild mountain / tobala´	26

### fidencio

clasico	14
madrecuixe	30
pechuga (seasonal)	21
tepestate	26
tierra blanca	18

### clase azul

cenzio	46
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## WINE

### SPARKLING

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

### WHITE

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

### ROSÉ

<b>fortant</b>	<b>12/44</b>
<i>fortant / languedoc / france / '16</i>	

### RED

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

### other

lagunitas ipa	7
goose island matilda	9
revolution rotating	7

### michelada +2

beer of choice, salsa inglesa,  
lime, secrets

\*ask your server about our available drafts