

COCKTAILS

14

margarita tradicional

hornitos blanco, grand marnier, lime, agave

add smoke 3

aztec mule

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 s.b.d. (sandia-basil drink)

casamigos blanco, combier, watermelon, basil, lime

ma-hot-ma mama

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

hashtag unicorn

el tesoro blanco, prickly pear, yellow chartreuse, maraschino, lime

little market

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

paloma diablo

el jimador blanco, grapefruit, lime, agave, habanero, cinnamon

misty's sleeve

don julio blanco, ginger, hibiscus, orange, lime, green yucateco, hibiscus salt

corner of merc and sangria

mango black-tea infused el jimador blanco, red wine, orange & grapefruit juju

smokey pablo

el jimador reposado, mango, chile morita, lime, blueberry float

big nose goes to mexico

el jimador 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, lime, secrets

mexican

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

other

lagunitas IPA 7
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
cava 48
raventos reserva / spain / '08
champagne brut 80
laurent perrier / nv

WHITE

pinot grigio 12/44
alois lageder / alto adige / italy / '16
sauvignon blanc 14/52
drylands / new zealand / '15
chardonnay 14/52
hess collection / monterey / '13
riesling 11/40
r kabinet / rheingau / germany / '15

ROSÉ

rosé of the day 13/46

RED

pinot noir 12/44
cline family / california / '15
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

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**
strawberry, tomatillo pico, grilled serrano mint, citrus broth
- mahi-mahi**
pickled pineapple, grilled serrano, herbs, guajillo broth

- mixto**
shrimp, octopus, mahi-mahi, pico de gallo, cucumber, celery, avocado, garlic, michelada 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

TACOS

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

- estilo baja** 17.5
beer battered mahi-mahi, chipotle aioli, mexican coleslaw
- carne** 16.5
epazote marinated skirt steak, grilled asparagus-artichoke mojo, roasted jalapeno, crispy potato
- camarón** 17.5
shrimp, roasted garlic, chipotle mojo, avocado
- pollo** 16.5
oregano marinated grilled chicken, corn, poblano, fava bean hash, crispy shallots avocado salsa
- pescado** 17.5
herb marinated grilled mahi-mahi, caper aioli, spring slaw
- carnitas de puerco** 16.5
braised pork, onion, cilantro, peanuts, mexican cole slaw, chile de arbol
- 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
- mac & cheese** 7.5
poblano, manchego, corn
- plátanos machos** 6.5
fried plantains, ginger-jalapeno sauce
- arroz y frijoles** 6.5
homestyle rice, black beans

TORTAS

mexican-style pressed sandwich served with french fries

- pescado** 14.5
grilled mahi-mahi, 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, homemade bbq sauce
- 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, rajás, 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 tortilla, 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, rajás, chorizo or smoked brisket



= item is/ or can be made vegetarian