

GUACAMOLES

single 11.5 | pair 15.5

- ☼ **tradicional**
tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro
- ☼ **granada**
pico tomatillo, pomegranate, habanero, queso fresco, mint
- ☼ **toreado**
tomatillo pico de gallo, serrano, garlic, oregano

CEVICHES

single 14.5

- camarón**
guajillo broth, pico de tomate, jícama, grilled pineapple
- 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

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



BOTANAS

- flautas** 14
crispy tortilla, green chicken tinga, black bean hash, cabbage, pico de gallo, tomatillo salsa, crema fresca, cotija cheese
- ☼ **queso fundido** 12.5
baked mexican cheese, corn tortillas | **add wild mushrooms +4, add rajás +4, add chorizo +6**
- corn masa quesadillas** 12.5
mexican cheese, corn, poblano, zucchini, tomatillo salsa, crema fresca
- rock shrimp w/ chipotle** 14.5
beer battered rock shrimp, bibb lettuce, jícama, cucumber, tomatillo salsa
- mini mexican-style hot dogs** 12.5
bacon-wrapped dogs, jalapeño pico de gallo relish, secret sauce

TACOS

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

- pescado** 9
herb marinated grilled mahi-mahi, caper aioli, spring slaw
- ☼ **estilo baja** 9
beer battered mahi-mahi, chipotle aioli, mexican coleslaw
- camarón** 9
shrimp, roasted garlic, chipotle mojo, avocado
- carne** 8.5
rosemary-thyme marinated skirt steak, leek poblano fondue, avocado salsa
- pollo** 8.5
five spice marinated chicken, mixed bell pepper mojo
- carnitas de puerco** 8.5
braised pork, onion, cilantro, peanuts, mexican cole slaw, chile de arbol
- pastor** 8.5
ancho-rubbed pork, chile de árbol salsa, grilled pineapple
- ☼ **hongos** 8.5
wild mushrooms, onions, cilantro, salsa verde, queso fresco, radish, crema fresca

BRUNCH

12.5

- ☼ **huevos rancheros**
sunny side up eggs, corn tortillas, black bean hash, salsa roja, salsa verde
- ☼ **huevos ahogados**
poached eggs, crispy corn bread, chipotle-hollandaise sauce
- ☼ **chilaquiles**
corn tortilla chip, mexican cheese, crema fresca, **choice of creamy tomatillo salsa or roja salsa**
add fried egg 2
- ☼ **enchiladas**
shredded chicken, four-chile roasted tomato sauce, mexican cheese
- ☼ **carnitas hash**
crispy potato, braised pork, fried egg, onion
- ☼ **pancakes**
manchego, strawberries, cinnamon butter, maple syrup

SIDES

- ☼ **brussel sprouts** 6.5
crispy brussel sprouts, chorizo, pickled onion, salsa roja, crispy shallots
- ☼ **mac & cheese** 7.5
poblano, manchego, corn **add lobster +8**
- ☼ **elote mexicano** 6.5
mexican-style corn on the cobb
- ☼ **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

☼ = item is/or can be made vegetarian

PRIVATE EVENTS

CATERING

HAPPY HOUR

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BRUNCH COCKTAILS

10.5

mercadito bloody mary

effen, tomato, chipotle, horseradish, secrets

mimositas

served with prosecco

- mango, green habanero
- strawberry, cinnamon, mint
- passion fruit, guajillo

COCKTAILS

14

margarita tradicional

hornitos blanco, grand marnier, lime, agave

add smoke +3

paloma diablo

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

misty's sleeve

don julio blanco, ginger, hibiscus, orange, lime, yucateca, hibiscus salt

corner of merc and sangria

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

aztec mule

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

smokey pablo

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

la vida rosa

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

big nose goes to mexico

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

add 1

pepino el pyu

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

los hermanos

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

ma-hot-ma mama

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

tres viejos

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

little market

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

with or without ALCOHOL

refrescos

housemade sodas, fresh fruit, citrus, soda water
strawberry | mango | cucumber | blueberry
lemon-lime | pineapple
add bubbles 2

6

mexican sodas

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

3.5

bottled water

still or sparkling

8

BEER

michelada +2

beer of choice, salsa inglesa, secrets, lime

mexican

corona light
dos equis
negra modelo
pacífico
tecate
victoria

other

lagunitas ipa
revolution rotating

7

7

*ask your server about our available drafts

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

ROSÉ

rosé of the day 13/46

RED

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