

GUACAMOLES

single 11.5 pair 15.5 trio 17.5

- ✱ **tradicional**
tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro
- ✱ **de estación**
seasonal guacamole, ask your server for current selection.
- ✱ **toreado**
tomatillo pico de gallo, serrano, garlic, oregano

CEVICHES

single 14.5

- * camarón**
shrimp, tomato broth, lime
- * tradicional**
mahi mahi, onion, tomato, cilantro, serrano chile
- * mixto**
shrimp, octopus, mahi-mahi, pico de gallo, cucumber, celery, avocado, garlic, michelada broth

SALSAS

single 3.5 pair 5 trio 7

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

BOTANAS

- ✱ **street quesadillas** 12.5
crispy corn masa, zucchini, corn, poblano, cheese, salsa verde
- pescadilla** 11
crispy tortilla, mahi-mahi chipotle tinga, lettuce, pico de gallo, avocado, salsa roja
- sopes de tuetano** 11
crispy masa boat, beans, roasted bone marrow, salsa roja
- rock shrimp w/chipotle** 14.5
beer battered rock shrimp, bibb lettuce, jicama, cucumber, tomatillo salsa
- flautas** 12
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 rajas +4
add chorizo +6

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
rosemary-thyme marinated skirt steak, leek poblano fondue, avocado salsa
- camarón** 17.5
shrimp, roasted garlic, chipotle mojo, avocado
- pollo** 16.5
five spice marinated chicken, mixed bell peppers mojo
- carnitas de puerco** 16.5
braised pork, onion, cilantro, peanuts, coleslaw, chile de árbol
- langosta estilo rosarito** 20.5
butter poached lobster, black beans, chipotle, rice
- barbacoa** 17.5
braised pork, onion, cilantro, salsa verde, watermelon radish slaw
- suadero** 16.5
smoked brisket, pickles, salsa verde
- pescado** 16.5
herb marinated grilled mahi-mahi, caper aioli, spring slaw
- pastor** 16.5
ancho-rubbed pork, chile de árbol salsa, pineapple
- ✱ **hongos** 16.5
mushrooms, salsa verde, queso fresco, mushroom chips
- ✱ **papa** 15.5
baked potato, sour cream, pico de gallo, scallions

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
- enmoladas de pollo** 23.5
mole poblano, shredded chicken, crema fresca, queso fresco, onion, sesame seeds
- enchiladas** 23.5
shrimp, pico de gallo, creamy morita sauce, mexican cheese, avocado, crema fresca
- costilla** 21
braised short rib, salsa sonoreense, quick pickled onions.

SOUPS & SALADS

- sopa de tortilla** 11
tomato and tortilla broth, chihuahua cheese, avocado, chipotle
- ✱ **ensalad César** 10
***** sweet gem lettuce, caesar dressing, croutons
Add chicken +4
- ✱ **sopa de frijol** 11
black beans, avocado, sour cream
- ✱ **ensalada verde** 8.5
mixed greens, corn, jicama, queso fresco, chipotle-balsamic vinaigrette.

VEGETABLES & MORE

- ✱ **brussel sprouts** 6.5
brussel sprouts, chorizo, pickled onion, salsa roja, crispy shallots
- ✱ **esquites** 6.5
corn off the cob, house made lime mayo, queso fresco
- ✱ **veggies** 7.5
sauteed asparagus, green beans, toreado sauce
- ✱ **plátanos machos** 6.5
fried plantains, ginger-jalapeño sauce
- ✱ **mac & cheese** 7.5
poblano, chihuahua cheese **add lobster +8**
- ✱ **arroz** 6.5
white rice, carrots, peas
- ✱ **frijoles** 6.5
black beans cooked to perfection



✱ = item is/or can be made vegetarian

***** = consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

COCKTAILS

15

margarita tradicional

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

misty's sleeve

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

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

ma-hot-ma mama

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

little market

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

paloma diablo

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

corner of merc & sangria

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

smokey pablo

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

big nose goes to mexico add 1

espolon 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

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

REPOSADO

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

AÑEJO

don julio	30	el tesoro	16
1942		gran cent.	17
don julio	17	herradura	16
casamigos	16	hornitos	15
casa noble	16	milagro	16
cazadores	16	milagro esp.	21
chinaco	16	ocho	16
código 1530	16	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

casamigos

espadin 18

clase azul

cenizo 46

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

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

giesen 12/44
sauvignon blanc / marlborough,
new zealand / 2017

pratsch 14/52
gruner veltliner / austria / 2017

clos du Bois 14/52
chardonnay / russian river valley,
california

ROSÉ

honoro 13/46
syrah blend/jumilla, spain / 2018

RED

Tinto Negro 12/44
malbec / uco valley,
argentina / 2016

Robert Hall 14/52
cabernet sauvignon/
paso robles, california/ 2016

Heron 14/52
tom gore / california / '13

other

lagunitas ipa	7
palm shade IPA	7

michelada +2

beer of choice, salsa inglesa,
lime, secrets

*ask your server about our available drafts