

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 tomatillos, 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

🌱 = item is/or can be made vegetarian

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

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
- camarón** 17.5
shrimp, roasted garlic, chipotle mojo, avocado
- carne** 16.5
rosemary-thyme marinated skirt steak, leek poblano fondue, avocado salsa
- pollo** 16.5
five spice marinated chicken, mixed bell pepper mojo
- 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
ancho-rubbed pork, chile de árbol salsa, pineapple

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

VEGETABLES & MORE

- 🌱 **brussel sprouts** 6.5
crispy brussel sprouts, chorizo, pickled onion, salsa roja, crispy shallots
- 🌱 **elote mexicano** 6.5
mexican-style corn on the cob
- 🌱 **arroz rojo** 7.5
onion, garlic, tomato puree, bell pepper add grilled shrimp +5
- 🌱 **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

TORTAS

mexican-style pressed sandwich served with french fries

- 🌱 **pescado** 14.5
herb marinated 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, 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
crispy tortillas, green chicken tinga, black bean hash, cabbage, pico de gallo, tomatillo salsa, crema fresca, cotija cheese
- 🌱 **street quesadillas** 12.5
crispy corn masa, zucchini, corn, poblano, cheese, salsa verde
- 🌱 **queso fundido** 12.5
baked mexican cheese, corn tortillas,
 - add wild mushrooms +4
 - add rajas +4
 - add chorizo +6

COCKTAILS

15

WINE

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 diabla

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

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
palm shade IPA 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

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

PRIVATE EVENTS

CATERING

HAPPY HOUR