

GUACAMOLES

single 11.5 | pair 15.5

- 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

- 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



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

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 rajas +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

TACOS

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

- estilo baja** 9
beer battered mahi-mahi, chipotle aioli, mexican cole-slaw
- 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
- papa** 9
baked potato, sour cream, pico de gallo, scallions
- pastor** 8.5
ancho-rubbed pork, chile de árbol salsa, grilled pineapple
- hongos** 8.5
ancho-rubbed pork, chile de árbol salsa, pineapple

VEGETABLES & MORE

- brussel sprouts** 6.5
crispy brussel sprouts, chorizo, pickled onion, salsa roja, crispy shallots
- mac & cheese** 7.5
poblano, manchego, corn add lobster +8
- esquites** 6.5
corn off the cob, house made lime mayo, queso fresco
- 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

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

PRIVATE EVENTS

CATERING

HAPPY HOUR

www.MERCADITORIVERNORTH.com

mercadito bloody mary

effen, tomato, chipotle,
horseradish, secrets

mimositas

served with prosecco

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

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

pepino el pyu

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

los hermanos

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

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,
lme, fire

paloma diabla

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

little market

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

tres viejos

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

la vida rosa

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

ma-hot-ma mama

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

WINE

TEQUILA

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	

BLANCO

don julio	15	fortaleza	16
casamigos	14	fortaleza "still	17
casa noble	14	strength"	
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

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

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	

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

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

ROSÉ

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

with or
without **ALCOHOL**

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	

refrescos

housemade sodas, fresh fruit, citrus, soda water	6
strawberry mango cucumber lemon-lime pineapple blueberry add bubbles 2	
mexican sodas	3.5
fanta orange jarritos tamarind jarritos grapefruit sidral mexican coke	
bottled water	8
still or sparkling	

BEER

michelada +2

beer of choice, salsa inglesa, secrets, lime

mexican		other	
corona light	7	lagunitas ipa	7
dos equis	7	palm shade IPA	7
negra modelo	7		
pacifico	7		
tecate	6		
victoria	7		

*ask your server about our available drafts