




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

-  **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

BOTANAS

- flautas** 14
crispy tortilla, green chicken tinga, black bean hash, cabbage, pico de acotija cheese
- rock shrimp w/chipotle** 14.5
beer battered rock shrimp, bibb lettuce, jícama, cucumber, tomatillo salsa
-  **street quesadillas** 12.5
mexican cheese, corn, poblano, zucchini, tomatillo salsa, crema fresca
- 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
-  **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
- camarón** 17.5
shrimp, garlic, chipotle, avocado, chihuahua cheese
- carne** 16.5
rosemary-thyme marinated skirt steak, leek poblano fondue, avocado salsa
- pollo** 16.5
five spice marinated chicken, mixed bell pepper mojo
- langosta estilo rosarito** 20.5
butter poached lobster, black beans, chipotle, rice
- pastor** 16.5
ancho-rubbed pork, chile de árbol salsa, fresh pineapple
- carnitas de puerco** 16.5
braised pork, onion, cilantro, peanuts, mexican cole slaw, chile de arbol
- barbacoa** 17.5
braised pork, onion, cilantro, salsa verde, watermelon radish slaw
- suadero** 16.5
braised pork, onion, cilantro, salsa verde, watermelon radish slaw
- pescado** 16.5
herb marinated grilled mahi-mahi, caper aioli, spring slaw
-  **papa** 14.5
baked potato, sour cream, pico de gallo, scallions
-  **hongos** 16.5
mushrooms, salsa verde, queso fresco, mushroom chips



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, potatopoblano 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 sonorense, quick pickled onions

SOUPS & SALADS

served with homestyle rice & black beans

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

VEGETABLES & MORE

-  **brussel sprouts** 6.5
crispy brussel sprouts, chorizo, pickled onion, salsa roja, crispy shallots
-  **mac & cheese** 7.5
poblano, chihuahua cheese
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
-  **ensalada** 7.5
mixed greens, corn, jícama, pico de gallo, queso fresco, chipotle-balsamic vinaigrette
-  **arroz** 6.5
white rice, carrots, peas
-  **frijoles** 6.5
black beans cooked to perfection

COCKTAILS

margarita tradicional	15
don julio blanco, ginger, hibiscus, orange, lime, green yucateco, hibiscus salt	
misty's sleeve	13.5
don julio blanco, ginger, hibiscus, orange, lime, green yucateco, hibiscus salt	
aztec mule	13.5
cuervo tradicional blanco, pear, lime, ginger beer, aztec chocolate bitters	
pepino el pyu	13.5
hornitos blanco, cucumber, lemon, hoja santa, cumin salt	
los hermanos	13.5
mezcal, passion fruit, mint, agave, lime, green yucateco	
corner of merc & sangria	13.5
apple-cinnamon tea infused el jimador blanco, red wine, orange & grapefruit juju	
smokey pablo	13.5
jimador reposado, mango, chile morita, lime, blueberry float	
big nose goes to mexico	13.5
add 1 jimador blanco and reposado, dark rum, guava, almond, lime, fire	
paloma diablo	13.5
jimador blanco, grapefruit, lime, agave, habanero, cinnamon	
little market	13.5
espolon reposado, pineapple, chile guajillo, lime, cilantro, pico piquín	
tres viejos	13.5
hornitos reposado, honey, grapefruit, orange, lime, green yucateco	
la vida rosa	13.5
casa noble blanco, pomegranate, dubonnet rouge, aperol, lemon, agave, bubbles	
ma-hot-ma mama	13.5
hornitos black barrel tequila, guava, pineapple, lemon, garam masala, habanero shrub	

BEER

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

*ask your server about our available drafts

TEQUILA

BLANCO

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

REPOSADO

don julio	16	el jimador	13
casamigos	15	el tesoro	15
casa noble	15	gran cent	16
cazadores	15	herradura	14
clase azul	27	chinaco	15
código 1530	15	hornitos	14
cuervo trad.	11	milagro	13
roca patron	20	milagro esp.	19
el tesoro	15	ocho	15
siete leguas	14	el jimador	13
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	
cenzo	16
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	
robert mondavi	14/52
chardonnay / 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
pinot noir/ paso robles, california / 2017	

other			
lagunitas ipa	7		
palm shade IPA	7		
micelada +2			
beer of choice, salsa inglesa, secrets, lime			