

## 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

**v** = 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** 16.5  
shrimp, garlic, chipotle, avocado, chihuahua cheese
- carne** 17.5  
rosemary-thyme marinated skirt steak, leek poblano fondue, avocado salsa
- pollo** 16.5  
five spice marinated chicken, mixed bell pepper mojo
- pescado** 16.5  
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, fresh pineapple
- hongos** 16.5  
mushrooms, salsa verde, queso fresco, mushroom chips

## 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
- esquites** 6.5  
corn off the cob, house made lime mayo, queso fresco
- arroz rojo** 7.5  
onion, garlic, tomato puree, bell pepper
  - add grilled shrimp +5**
- sopa de tortilla** 11  
tomato and tortilla broth, chihuahua cheese, avocado, chipotle
- mac & cheese** 7.5  
poblano, chihuahua cheese
  - add lobster +8**
- plátanos machos** 6.5  
fried plantains, ginger-jalapeño sauce
- arroz** 6.5  
white rice, carrots, peas
- frijoles** 6.5  
black beans cooked to perfection
- sopa de frijol** 11  
black beans cooked to perfection

## 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  
mushrooms, salsa verde, queso fresco, mushroom chips

## BOTANAS

- flautas** 14  
crispy tortilla, green chicken tinga, black bean hash, cabbage, pico de gallo, tomatillo salsa, crema fresca, cotija cheese
- street quesadillas** 12.5  
mexican cheese, corn, poblano, zucchini, tomatillo salsa, crema fresca
- queso fundido** 12.5  
baked mexican cheese, corn tortillas
  - add wild mushrooms +4**
  - add rajas +4**
  - add chorizo +6**

PRIVATE EVENTS

CATERING

HAPPY HOUR

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## 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

### 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

### 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

### bignose 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

### los hermanos 13.5

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

### tres viejos 13.5

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 7

### other

lagunitas ipa 7

palm shade IPA 7

### ask your server about our available drafts

with or without

## ALCOHOL

### refrescos 6

housemade sodas, fresh fruit,

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

## 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

7 sauvignon blanc / marlborough, 7 new zealand / 2017

#### pratsch 14/52

7 gruner veltliner / austria / 2017

#### robert mondavi 14/52

7 chardonnay / california 7

### 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