

GUACAMOLES

single 11.5 | pair 15.5 | trio 17.5

- ☼ tradicional
tomatillo, onion, jalapeño, garlic, lime, cilantro
- ☼ de estación
seasonal guacamole,
ask your server for current selection
- ☼ toreado
tomatillo, onion, 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, avocado, 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 illnesses

BRUNCH

12.5

- ☼ huevos rancheros
sunny-side-up eggs, corn tortilla, black bean, salsa roja, salsa verde
- ☼ huevos ahogados
poached eggs, crispy corn bread, chipotle-hollandaise sauce
- ☼ chilaquiles
corn tortilla chip, cheese, crema fresca, choice of creamy tomatillo salsa or roja salsa
add fried egg +2
- molletes
☼ bolillo, black bean, cheese, pico de gallo
- ☼ enchiladas
shredded chicken, cheese, four-chile roasted tomato sauce
- carnitas hash
crispy potato, braised pork, fried egg, onion
- ☼ pancakes
strawberries, cinnamon butter, maple syrup
- ☼ migas
scrambled eggs, crispy tortillas, creamy salsa roja
- ☼ torta de huevo con chorizo
bolillo, eggs, pico de gallo

BOTANAS

- ☼ avocado toast-ada 11
crispy corn tortilla, grapefruit, radish
- ☼ queso fundido 12.5
baked oaxaca and chihuahua cheese, corn tortillas
add wild mushrooms +4
add rajas +4
add chorizo +6
- flautas 12
crispy tortilla, chicken, black bean, cabbage, pico de gallo, tomatillo salsa, cotija cheese

TACOS

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

- estilo baja 9
beer-battered mahi-mahi, chipotle aioli, mexican-style coleslaw
- camarn 9
shrimp, garlic, chipotle, avocado, chihuahua cheese
- 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-style cole slaw, chile de árbol
- ☼ papa 9
baked potato, crema fresca, pico de gallo, scallions, bacon
- pastor 8.5
pork, chile de árbol salsa, fresh pineapple
- ☼ breakfast 8.5
scrambled eggs, pickled nopales

VEGETABLES & MORE

- ☼ esquites 6.5
corn off the cob, queso fresco, house-made lime mayo
- ☼ plátanos machos 6.5
fried plantains, ginger-jalapeño sauce
- ☼ arroz 6.5
white rice, carrots, peas
- frijoles 6.5
black beans cooked to perfection
- bacon 3
- ☼ tortillas 5
- ☼ mexican toast 3

PRIVATE EVENTS

CATERING

HAPPY HOUR

BRUNCH COCKTAILS

the cure casa noble reposado, mandarin napolean, espresso	14	pb&j breckenridge bourbon, lejay cassis, mandarin napolean, lemon, honey syrup	14
la diabla peloton de la muerte, lejay cassis, simple syrup, egg white	14	pisco control pisco, passionfruit, lemon, pineapple, agave	14
the juice banhez, nopal, pineapple, lime	14	better than a mimosa ketel 1 botanicals, lejay cassis, aperol, lime, prosecco	14/50

SIGNATURE COCKTAILS

margarita tradicional hornitos blanco, grand marnier, lime, agave - add smoke +3	15	corner of merc & sangria apple-cinnamon tea-infused el jimador blanco, red wine, orange, grapefruit	13.5
misty's sleeve don julio blanco, ginger, hibiscus, orange, lime, green yucateco, hibiscus salt	13.5	los hermanos peloton de la muerte, passion fruit, mint, agave, lime, green yucateco	13.5
pepino el pyu hornitos blanco, cucumber, lemon, hoja santa, cumin salt	13.5	tres viejos hornitos reposado, honey, grapefruit, orange, lime, green yucateco	13.5
little market espolon reposado, pineapple, lime, chile guajillo, cilantro, pico piquín	13.5	smoky pablo jimador reposado, mango, chile morita, lime, blueberry float	13.5

WINE

SPARKLING

prosecco adami / veneto / italy / nv	11/40
rosé "brut de noir" cleto chiarli / italy / nv	45
cava raventos reserva / spain / '08	48
champagne brut laurent perrier / nv	80

WHITE

giesen sauvignon blanc / marlborough, new zealand / 2017	12/44
pratsch grüner veltliner / austria / 2017	14/52
robert mondavi chardonnay / california / 2017	14/52

ROSÉ

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

tinto negro malbec / uco valley, argentina / 2016	12/44
robert hall cabernet sauvignon/ paso robles, california / 2016	14/52
heron pinot noir/ paso robles, california / 2017	14/52

REFRESCOS

housemade sodas (with or without alcohol) strawberry mango cucumber lemon-lime pineapple blueberry add bubbles +2	6
fresh juice orange grapefruit pineapple-nopal	5
mexican bottled sodas fanta orange jarritos tamarind jarritos grapefruit sidral mexican coke mexican sprite	3.5
topo chico original hint of lime hint of grapefruit	3.5
large bottled water acqua panna or topo chico	8

BEER

mexican		other	
corona light	7	pacifico	7
dos equis	7	tecate	6
negra modelo	7	victoria	7
*ask your server about our available drafts		lagunitas ipa	7
		palm shade ipa	7
		Michelada +2	
		beer of choice, salsa inglesa, secrets, lime	