

## 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 tomatillo, 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

## BOTANAS

- flautas 12  
crispy tortilla, chicken, black bean, cabbage, pico de gallo, tomatillo salsa, cotija cheese
- crispy chipotle shrimp 14.5  
beer-battered shrimp, bibb lettuce, jícama, cucumber, tomatillo salsa
- ☼ street quesadillas 12.5  
corn, poblano peppers, zucchini, tomatillo salsa, crema fresca
- pescadilla 11  
crispy tortilla, mahi-mahi, lettuce, pico de gallo, avocado, salsa roja
- sopes de tuétano 11  
crispy masa boat, beans, roasted bone marrow, salsa roja
- ☼ queso fundido 12.5  
baked oaxaca and chihuahua cheese, corn tortillas  
add wild mushrooms +4  
add rajas +4  
add chorizo +6

## SOUPS & SALADS

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

## TACOS

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

- estilo baja 17.5  
beer-battered mahi-mahi, chipotle aioli, mexican-style 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
- carnitas de puerco 16.5  
braised pork, onion, cilantro, peanuts, mexican-style coleslaw, chile de árbol
- langosta estilo rosarito 20.5  
butter-poached lobster, black beans, chipotle, rice
- pastor 16.5  
pork, chile de árbol salsa, fresh pineapple
- barbacoa 17.5  
braised pork, onion, cilantro, salsa verde, watermelon radish slaw
- suadero 16.5  
smoked brisket, pickled tomatillo, salsa verde
- pescado 16.5  
herb marinated grilled mahi-mahi, caper aioli, spring slaw
- ☼ papa 14.5  
baked potato, crema fresca, pico de gallo, scallions, bacon
- ☼ hongos 16.5  
mushrooms, salsa verde, queso fresco, mushroom chips

## PLATOS FUERTES

served with homestyle rice & black beans

- red snapper 26.5  
grilled red snapper, mexican-style coleslaw, chipotle vinaigrette
- pollo a las brasas 19.5 / 29.5  
morita-árbol rubbed chicken, plantain rice, garlic mojo
- \* carne asada 27.5  
herb-marinated skirt steak, potato-poblano rajas, quesadilla, creamy roasted tomato sauce
- enmoladas de pollo 23.5  
mole poblano, chicken, crema fresca, queso fresco, onion, sesame seeds
- enchiladas 23.5  
shrimp, pico de gallo, creamy morita sauce, cheese, avocado, crema fresca
- costilla 21  
braised short rib, salsa sonorese, quick pickled-onions

## VEGETABLES & MORE

- ☼ brussels sprouts 6.5  
crispy brussels sprouts, chorizo, pickled onion, salsa roja, crispy shallots
- ☼ mac & cheese 7.5  
poblano, chihuahua cheese sauce  
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
- ☼ veggies 7.5  
sautéed asparagus, green beans, toreado sauce
- ☼ arroz 6.5  
white rice, carrots, peas
- ☼ frijoles 6.5  
black beans cooked to perfection

## COCKTAILS

margarita tradicional	15
hornitos blanco, grand marnier, lime, agave - add smoke 3	
misty's sleeve	13.5
don julio blanco, ginger, hibiscus, orange, lime, green yucateco, hibiscus salt	
sandia	13.5
casamigos blanco, watermelon, italicus, basil, lime	
pepino el pyu	13.5
hornitos blanco, cucumber, lemon, hoja santa, cumin salt	
los hermanos	13.5
peloton de la muerte, passion fruit, mint, agave, lime, green yucateco	
corner of merc & sangria	13.5
apple-cinnamon tea-infused el jimador blanco, red wine, orange & grapefruit juice	
smoky pablo	13.5
jimador reposado, mango, chile morita, lime, blueberry float	
big nose goes to mexico	15
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		other	
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	17
casa noble	14	"still strength"	
cazadores	13	gran cent.	15
clase azul	18	herradura	14
código 1530	14	hornitos	13
cuervo trad	11	milagro	12
el jimador	10	ocho	13
el tesoro	13	roca patrón	17
		siete leguas	13
		tres gen.	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 patrón	20	ocho	15
el tesoro	15	el jimador	13
siete leguas	14	tres gen.	15
fortaleza	17		

### 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	ocho	16
código 1530	16	roca patrón	22
el jimador	14	siete leguas	15
fortaleza	18	tres gen.	17

### EXTRA AÑEJO & ESPECIAL

casa noble añejo single barrel	22
chinaco negro	41
cuervo res.	23
don julio 70th	19
el tesoro paradiso	31
grand patrón burdeos	75
grand patrón piedra	50

## MEZCAL

casamigos espadín	18
clase azul cenio	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

clásico	14
madrecuixe	30
pechuga (seasonal)	21
tepextate	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
grüner veltliner / austria / 2017	

robert mondavi	14/52
chardonnay / california	

### ROSÉ

honor	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	