

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

- ☼ 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

SOUPS & SALADS

- sopa de tortilla 11
tomato and tortilla broth, chihuahua cheese, avocado, chipotle
- ☼ sopa de frijól 11
black beans, avocado, crema fresca
- ☼ mexican cobb 10.5
romaine lettuce, corn, hard boiled egg, red cabbage, jícama, black beans, tomatillo pico de gallo, cilantro vinaigrette
- ☼ ensalada verde 6.5 / 8.5
mixed greens, corn, jícama, queso fresco, chipotle-balsamic vinaigrette
add chicken +4
add grilled steak +4
add shrimp +5

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-style coleslaw
- camarón 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
- pescado 8.5
herb-marinated grilled mahi-mahi, caper aioli, spring slaw
- carnitas de puerco 8.5
braised pork, onion, cilantro, peanuts, mexican-style cole slaw, chile de árbol
- pastor 8.5
pork, chile de árbol salsa, fresh pineapple
- ☼ hongos 8.5
mushrooms, salsa verde, queso fresco, mushroom chips

VEGETABLES & MORE

- ☼ brussels sprouts 6.5
crispy brussels 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
- ☼ calabacitas 6.5
summer squash, tomato, crema fresca, cotija
- ☼ arroz 6.5
white rice, carrots, peas
- ☼ frijoles 6.5
black beans cooked to perfection

BOTANAS

- flautas 12
crispy tortilla, chicken, black bean, cabbage, pico de gallo, tomatillo salsa, crema fresca, cotija cheese
- ☼ street quesadillas 12.5
corn, poblano peppers, zucchini, tomatillo salsa, crema fresca
- ☼ queso fundido 12.5
baked oaxaca and chihuahua cheese, corn tortillas
add wild mushrooms +4
add rajas +4
add chorizo +6

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

PRIVATE EVENTS

CATERING

HAPPY HOUR

COCKTAILS

margarita tradicional hornitos blanco, grand marnier, lime, agave - add smoke 3	15
misty's sleeve don julio blanco, ginger, hibiscus, orange, lime, green yucateco, hibiscus salt	13.5
sandia casamigos blanco, watermelon, italicus, basil, lime	13.5
pepino el pyu hornitos blanco, cucumber, lemon, hoja santa, cumin salt	13.5
la vida rosa casa noble blanco, pomegranate, dubonnet rouge, aperol, lemon, agave, bubbles	13.5
ma-hot-ma mama hornitos black barrel tequila, guava, pineapple, lemon, garam masala, habanero shrub	13.5
corner of merc & sangria apple-cinnamon tea-infused el jimador blanco, red wine, orange & grapefruit juice	13.5

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

smokey pablo jimador reposado, mango, chile morita, lime, blueberry float	13.5
big nose goes to mexico jimador blanco and reposado, dark rum, guava, almond, lime, fire	15
paloma diabla jimador blanco, grapefruit, lime, agave, habanero, cinnamon	13.5
little market espolon reposado, pineapple, chile guajillo, lime, cilantro, pico piquín	13.5
los hermanos mezcal, passion fruit, mint, agave, lime, green yucateco	13.5
tres viejos hornitos reposado, honey, grapefruit, orange, lime, green yucateco	13.5

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

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 / paso robles, 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

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