

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
- * snapper aguachile
lemon, red onion, habanero, cucumber, cilantro
- * 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
melted 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

- brisket 16.5
smoked brisket, pickled tomatillo, salsa verde
- 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, onion
- ☼ hongos 16.5
seasonal mushrooms, sofrito, chicharrón de queso
- pastor 16.5
pork, chile de árbol salsa, fresh pineapple
- lengua 17.5
braised beef tongue, chile de árbol salsa, onions, cilantro
- pescado 16.5
herb marinated grilled mahi-mahi, caper aioli, spring slaw
- langosta 20.5
butter-poached lobster, cauliflower, creamy tomato
- carnitas de puerco 16.5
braised pork, onion, cilantro, peanuts, mexican-style coleslaw, chile de árbol

PLATOS FUERTES

served with homestyle rice & black beans

- red snapper veracruzana 26.5
tomato, olive, caper, jalapeño
- pollo con mole 19.5 / 29.5
morita-árbol rubbed chicken, plantain rice, mole poblano
- * 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 sonorense, 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	
dancing pineapple	13.5
casamigos blanco, pineapple, mint, lime	
pepino el pyu	13.5
hornitos blanco, cucumber, lemon, hoja santa, cumin salt	
los hermanos	13.5
peloton de la muerte, mint, passion fruit, agave, lime, green yucateco	
corner of merc & sangria	13.5
apple-cinnamon tea-infused el jimador blanco, red wine, orange & grapefruit juice	
horchata	13.5
partida blanco, rice milk, cinnamon	
big nose goes to mexico	15
el jimador blanco and reposado, dark rum, guava, almond, lime, fire	
paloma diablo	13.5
el jimador blanco, grapefruit, lime, agave, habanero, cinnamon	
little market	13.5
espolon reposado, pineapple, chile guajillo, lime, cilantro, chile piquín	
tres viejos	13.5
hornitos reposado, honey, grapefruit, orange, lime, green yucateco	
#basic juice	13.5
don julio reposado, pumpkin, spices	
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	15
casamigos	15	fortaleza	17
casa noble	12	"still strength"	
cazadores	13	gran centenario	15
clase azul	18	herradura	15
código 1530	14	hornitos	12
cuervo	11	libelula	11
tradicional		milagro	11
el jimador	10	partida	12
el tesoro	13	ocho	15
espolon	11	roca patrón	15
tres	15	siete leguas	15
generaciones			

REPOSADO

don julio	16	el jimador	11
casamigos	16	el tesoro	14
casa noble	14	gran	12
cazadores	15	centenario	
cenote	17	herradura	16
clase azul	27	hornitos	13
código 1530	15	milagro	12
cuervo	12	partida	13
tradicional		ocho	16
roca patrón	16	tres	16
siete leguas	16	generaciones	
fortaleza	16		

AÑEJO

don julio	17	el tesoro	15
casamigos	17	gran	13
casa noble	15	centenario	
cazadores	16	herradura	17
clase azul	79	hornitos	14
cenote	18	milagro	13
código 1530	16	partida	14
cuervo	13	ocho	17
tradicional		roca patrón	17
el jimador	12	siete leguas	17
fortaleza	17	tres	17
generaciones			

EXTRA AÑEJO & ESPECIAL

don julio 1942	35
casa noble añejo single barrel	22
don julio 70th	19
el tesoro paradiso	31
grand patrón burdeos	75
grand patrón piedra	50
grand mayan ultra	20

MEZCAL

casamigos espadín	18
clase azul cenizo	46
del maguey	
chichicapa	16
crema de mezcal	13
espadín	25
minero	16
pechuga (seasonal)	36
san luis del rio	16
santo domingo albarradas	16
vida	13
wild mountain / tobala	29
fidencio	
clásico	14
madrecuixe	28
pechuga (seasonal)	21
tepestate	26
tierra blanca	18

WINE

SPARKLING

prosecco adami / veneto / italy / nv	11/40
rosé "brut de noir" cleto chiarli / italy / nv	12/45

cava raventos reserva / spain / '08	48
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champagne brut bollinger	80
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WHITE

giesen sauvignon blanc / marlborough, new zealand / 2017	12/44
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fillaboa albariño / rías baixas / 2017	12/44
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robert mondavi chardonnay / california	14/52
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ROSÉ

honorosyrah blend / jumilla, spain / 2018	13/46
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RED

tinto negro malbec / uco valley, argentina / 2016	12/44
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finca decero cabernet sauvignon / mendoza, argentina / 2015	12/44
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meiomi pinot noir / sonoma, california / 2016	12/44
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