

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

- ☼ 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
seasonal mushrooms, sofrito, chicharron de queso

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
seasonal mushrooms, sofrito, chicharron de queso

PRIVATE EVENTS

CATERING

HAPPY HOUR

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	
#basicjuice	13.5
don julio reposado, pumpkin, spices	
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 juice	

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

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 diabla	13.5
el 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	

REFRESCOS

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

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
bollinger	

WHITE

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

ROSÉ

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

RED

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

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