COCKTAILS 15
most can be made as a mocktail

Matcha y Coconut
Cazadores Reposado, coco lopez, lemon

Cucumber y Basil
vodka, fresh pressed cucumber, lime

Pineapple y Mezcal
Peloton mezcal, cilantro, jalapeño, pineapple, lime

Pomegranate y Jalapeño
Cazadores blanco tequila, jalapeño infused curacao, lemon

Cilantro y Mezcal
Peloton Mezcal, organic coconut water, coco lopez, lime

Frozen Agave Margarita
tastes like spring break

Frozen Mangonita
Cazadores blanco tequila, chili apricot swirl, lime, agave, tajin

Sangria 12

Oaxacan Old Fashioned 16
Cazadores reposado, mezcal, agave, chocolate bitters

STARTERS

Nachos *13 +3 guac*
our chorizo, fermented black beans, turmeric queso fundido, sour cream

Beet & Pumpkin Empanada *9*
kabocha squash, swiss chard, guacamole, chimichurri

Sikil Pak *8* GF
crushed Mayan pumpkin seed, habanero, plum tomato, sliced plantains

Hijiki-Hearts of Palm Ceviche *12* GF
jalapeño, hijiki seaweed, red pepper, cilantro, cherry tomato, avocado

Jackfruit Tamale *9* GF
zucchini, salsa verde, onion, cashew crema

Rajas Con Crema *12 +2 chorizo*
melted coconut queso, shredded poblano peppers

Sopa del Día *9* GF
Chef's seasonal soup, cooked to perfection

Guacamole y Chips *9* GF

SPECIALTIES

Gorditas *13* GF
two stuffed tortillas, beans, serrano, shiitake bacon, sour cream
add chorizo, sweet potato or carnitas +3

Chimichurri Eggplant Torta *13*
pickled jalapeño, flax seed, avocado, sprouts, fermented beans, tomato

Enchiladas Mole *14*
shredded palm carnitas, coconut queso, guajillo, sour cream, Spanish rice

Azteca Chile Relleno *13*
poblano pepper, queso, olive, mushroom, cinnamon, tomato & jalapeño broth

Chorizo Burrito *13*
Spanish rice, fermented beans, guac, smothered with salsa & sour cream

Coconut Queso Quesadilla *13 +3 guac*
spinach & basil pesto, serrano, king mushroom, pico de gallo, sour cream

Guac Burger *12*
pinto bean-beet-quinoa patty, lotus chip, lettuce, tomato, chipotle aioli

Breaky Burrito *13*
our sausage, guacamole, "eggs", coconut queso, fermented beans

Verde Enchiladas *14*
green tomato, serrano, palm carnitas, coconut queso, Spanish rice

ALL DAY BRUNCH 12

Kale Pancakes
triple stack, coconut mango jam, shaved coconut

Brunch Tacos
Scrambled "eggs," chorizo, jalapeño, onion

Breakfast Torta
our oat "sausage," guacamole, "eggs," beans, queso

MEZCAL

Borroso Espadin Santa Catarina *14*
Borroso Espadin Santiago Matalan *14*
Bozal Espadin *12*
Bozal Tobasiche *14*
Bruxo 1 Espadin Joven *11*
Bruxo 2 Espadin Barril Pechuga *13*
Bruxo 3 Barril *14*
Bruxo 4 Ensamble *15*
Casamigos Mezcal *16*
Del Maguey Chichicapa *14*
Del Maguey San Luis Del Rio *19*
El Jogorio Madrecuishe *28*
El Silencio Espadin *12*
Gem & Bolt *12*
Lagrimas de Dolores Anejo *16*
Lagrimas de Dolores Castilla *14*
Lagrimas de Dolores Cenizo *14*
Lagrimas de Dolores Masparillo *17*
Lagrimas de Dolores Tepemete *26*
Leyenda Guerreo *16*
Leyenda San Luis Potos *16*
Leyenda Puebla *16*
Leyenda Durango *16*
Leyenda Oaxaca *14*
Los Amantes Joven *12*
Los Amantes Anejo *16*
Mezcal Vago Cuixe *16*
Mezcal Vago Ensamble en Barro *17*
Nuestre Solidad STGO *24*
Nuestre Solidad San Luis Del Rio *14*
Tosba Tobala *17*
Real Minero Espadin y Largo *17*
Rey Campero Espadin *13*
Rey Campero Madre Cuishe *19*
Rey Campero Tepextate *19*
Rey Campero Wild Jabili *17*
Wahaka Ensamble *14*
Wahaka Tobala *14*
Yola *14*
Yuu Baal Joven *11*

WE KINDLY ASK TO ADHERE TO A 90 MINUTE TABLE TIME

GLASS WINES 10 / 37

Cava, Juve y Camps, ES
Rose, Alfa Tauri, IT
Albariño, Baladiña, ES
Sauv Blanc, Prisma, CL
Cab Sauv, Roto, CL

BODEGA 3.5

Yerba Mate
Jarritos Mango
Jarritos Grapefruit
Jarritos Mandarin
Mexican Coke
Topo Chico Sparkling
Choco Chip Cookies 4 GF
Mexican Wedding Cookies 4

COLD BEER 5

Sunday Pilsner
Dale's Pale, Oskar Blues
Dogfish, Seaquench Ale

BEVERAGES

Iced Americano *4*
Almond Horchata *5*
Hibiscus Iced Tea *4*
Lemonade *4*
Arnold Palmer *4*
Pineapple Juice *4*
Coconut Water *4*

STREET TACOS 8
add avo or guac +2 / add extra taco +3

Palm Carnitas
blueberry & flax seed tortilla, hearts of palm, jackfruit, orange, salsa verde

Mezcal Mushroom GF
beet & paprika tortilla, red pepper, pico de gallo, sour cream

Our Chorizo
turmeric tortilla, radish, micro cilantro, red pepper, sour cream

Barbacoa GF
yuba, adobo, guajillo & ancho chili, coconut feta cream, serrano

Chipotle Sweet Potato GF
turmeric tortilla, fermented beans, serrano, scallion, pickled red pepper

Crispy Chayote Fish GF
hemp & flax seed battered squash, chipotle almond butter, red onion

Paleo Caveman GF
coconut & arrowroot tortilla, mushrooms, peppers, tahini maple cream

Buffalo Flower GF
tempura'd cauliflower, flax seed, shredded carrot, queso azul

Spicy Birria GF
banana blossoms, avocado, salsa botanera, cilantro

BOWLS
add chorizo, sweet potato or carnitas +3

Turmeric Cauliflower Rice *14* GF
cumin spiced black beans, cilantro & scallion herb chermoula, grilled vegetable, sour cream

Taco Tazón *16*
chorizo, romaine, coconut queso, grape tomatoes, black bean salsa, sour cream, agave-lime dressing

Dinosaur Kale *14* GF
mango, avocado, red quinoa, smoked coconut shards, scallion, jalapeño chia-cilantro dressing

Rainbow Chard *14* GF
white bean & hemp seed cotija, tofu feta, fresh corn, cherry tomatoes, lotus chips, avocado-caesar dressing

SIDES GF
Mexican street corn *7* / salsa trio *8*
fermented black beans *4* / Spanish rice *4* / half avocado *4*

DESSERTS

Raspberry Cheesecake *10* GF
raw cashews, pecans, dates, agave

Frosted Carrot Cake *10* GF
raw almonds, dates, agave, lemon

Seasonal Flan *8*
cocao nibs, coco whipped cream

Churritos *8*
coconut dulce de leche

Lemon Ginger Pie *10* GF
pecans, dates, agave

TEQUILA

Angelisco Blanco *14*
Angelisco Reposado *16*
Casa Dragones Blanco *16*
Casamigos Blanco *13*
Casamigos Reposado *15*
Casamigos Anejo *17*
Cazadores Reposado *15*
Cazadores Anejo *17*
Cazadores Extra Anejo *19*
Chamucos Blanco *13*
Chamucos Reposado *15*
Chamucos Anejo *17*
Clase Azul Plata *17*
Clase Azul Reposado *44*
Corralejo Blanco *12*
Corralejo Reposado *14*
Corralejo Anejo *16*
El Tesoro Paradiso Extra Anejo *35*
Hiatus Blanco *12*
Hiatus Reposado *14*
Hiatus Anejo *16*
Fortaleza Blanco *13*
Fortaleza Reposado *15*
Fortaleza Anejo *17*
Tapatio Blanco *12*
Tapatio Reposado *14*
Tapatio Anejo *16*
Tapatio Excelencia Gran Anejo *40*
Siembre Valles Ancestral *16*
Viva Xxxii Joven *13*
Viva Xxxii Reposado *15*
Viva Xxxii Extra Anejo *17*

GF *gluten-free* spicy *contains nuts*