

COCKTAILS 15

Plum y Mezcal
mezcal, gin, plum liqueur, luxardo, dry vermouth

Pear Cider y Tequila *served hot*
Cazadores Blanco, gin, apple, cardamom, lemon

Ponche de Jamaica *served hot or cold*
Cazadores Reposado, mezcal, hibiscus, cinnamon, cayenne

Oaxacan Old Fashioned
Cazadores Blanco, mezcal, agave, chocolate bitters

Café de Olla
Charanda Uruapan Rum, espresso, cinnamon, ginger, vanilla


Popcorn y Pasión
Cazadores Blanco, passion fruit, vanilla bitters

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

Matcha y Coconut
Cazadores Reposado, coco lopez, lemon

Grapefruit y Tequila
Cazadores Reposado, Aperol, agave, lime

STARTERS


Nachos 15 +3 *guac* 
our chorizo, refried beans, habanero queso, salsa verde, sour cream

Beet & Pumpkin Empanada 10 
kabocha squash, swiss chard, guacamole, chimichurri

Sikil Pak 9 **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

Mole Tamal 10 **GF**  
corn masa, Daring chicken, sour cream, scallions


Chips y Queso Dip 12 **GF**  +2 *chorizo*
melted coconut queso, diced tomatoes, poblano peppers

Tres Amigos 12 **GF** 
guac, queso dip, and sikil pak served with corn chips


NEW Sopas Azteca 9 **GF** 
tomato, guajillo, corn, tortilla strips, sour cream, serrano


Guacamole y Chips 10 **GF**

SPECIALTIES


NEW Chile Relleno 14 
chile poblano, zucchini, mushroom, olive, cinnamon, jalapeño & tomato broth

Gorditas 14 **GF**
two stuffed tortillas, frijoles, serrano, lettuce, shitake bacon, sour cream
add chorizo, sweet potato, carnitas, or Daring chicken +5

Enchiladas Mole 15 **GF**  
shredded palm carnitas, coco queso, guajillo, sour cream, Spanish rice

Chorizo Burrito 15 
Spanish rice, refried beans, guac, smothered with salsa & sour cream

Pollo Fresco Burrito 15 +3 *guac*
Spanish rice, Daring chicken, lettuce, refried beans, pickled onions, sour cream, salsa botanera

Coconut Queso Quesadilla 14 +3 *guac* 
spinach & basil pesto, serrano, king mushroom, pico de gallo, sour cream

Verde Enchiladas 15 **GF**  
green tomato, serrano, palm carnitas, coco queso, Spanish rice

ALL DAY BRUNCH

Kale Pancakes 14
triple stack, coconut mango jam, shaved coconut

Brunch Tacos 10 
“eggs,” chorizo, frijoles, chipotle aioli, fresh serrano and onion, chermoula

Breaky Burrito 14 
“eggs”, mushrooms, frijoles, pico de gallo, guacamole, chipotle aioli

Chilaquiles Rojo / Verde 14 **GF** 
corn tortillas in choice of spicy red or green sauce with “eggs”
add +5 chorizo / +2 avocado

SIDES **GF**

Mexican street corn 7  / chips y salsa 5 / queso dip 4
frijoles 6 / Spanish rice 6 / half avocado 4

TEQUILA

Angelisco Blanco 14
Angelisco Reposado 16
Casa Dragones Blanco 18
Cazadores Reposado 15
Cazadores Añejo 17
Cazadores Extra Añejo 19
Chamucos Blanco 15
Chamucos Reposado 16
Chamucos Añejo 17
Clase Azul Plata 20
Clase Azul Reposado 46
Corralejo Blanco 15
Corralejo Reposado 16
Corralejo Añejo 17
Corralejo Gran Añejo 32
Don Fulano Blanco 15
Don Fulano Reposado 16
Don Fulano Añejo 18

Don Fulano Extra Añejo 35
El Tesoro Paradiso Extra Añejo 35
Fortaleza Blanco 17
Fortaleza Reposado 19
Fortaleza Añejo 20
Hiatus Blanco 14
Hiatus Reposado 15
Hiatus Añejo 16
Siembre Valles Ancestral 19
Tapatio Blanco 15
Tapatio Reposado 17
Tapatio Añejo 16
Tapatio Excelencia Gran Añejo 40
Tears of Llorona Extra Añejo 44
Viva Xxxii Joven 15
Viva Xxxii Reposado 16
Viva Xxxii Extra Añejo 18

Hiatus Tequila Flight 28
Hiatus Blanco, Reposado, and Añejo with chipotle salt and lime

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE

[CLICK HERE FOR MORE ALLERGEN INFORMATION](#)

GF gluten-free  spicy  contains nuts



SIN ALCOHOL

Miche-nada 8
our classic michelada made with non-alcoholic beer

Grapefruit y Ginger 8
paloma-style mocktail topped with ginger tepache

Energía Verde 8
matcha, coco lopez, lemon

De La Calle Tepache 6
choice of ginger manzana or seasonal flavors

Brooklyn Brewery, Hoppy Amber 6

Hibiscus Iced Tea 5
Lemonade 5
Arnold Palmer 5
Pineapple Juice 5
Coconut Water 5
Mexican Coke 4
Jarritos Flavors 4
Topo Chico Sparkling 4

Almond Horchata 6 
Café con Latte 4
Americano 4
Espresso 3.5
Chef's Cinnamon Tea 5
Hot Tea Selection 4
black chai / earl grey / lemon ginger
ginger turmeric / tropical green
chamomile lavender

BEERS

Modelo Especial 6
Negra Modelo 6
El Sully Mexican-Style Lager 6
Montauk, Wave Chaser IPA 6
Catskill, Ball Lightning Pilsner 8
Radiant Pig, Juicy Fruit Sour 8

WINES 10 / 37

Cab Sauv, Monte Xanic, MX
Misión Tinto, Tempranillo Blend, MX
Sauv Blanc, Monte Xanic, MX
Misión Blanco, Chenin Blanc Blend, MX
Rosé, Casele delle Campore, IT
Cava, Nodus, ES

STREET TACOS


two of the same / add third taco +4 / add avo or guac +2


Pollo Coco 11 **GF**
Daring chicken, coco queso, refried beans, sour cream, salsa verde


Palm Carnitas 10 **GF**
hearts of palm, jackfruit, orange, salsa verde


Mezcal Mushroom 10 **GF**
green cabbage, pico de gallo, sour cream

Our Chorizo 10 
radish, micro cilantro, red pepper, sour cream

Barbacoa 10 **GF** 
yuba, adobo, guajillo & ancho chili, coconut feta cream, serrano

Chipotle Sweet Potato 10 **GF** 
frijoles, serrano, scallion, pickled red pepper

Crispy Pescado 10 **GF** 
hemp & flax battered chayote squash, chipotle almond butter, red onion

Buffalo Flower 10 **GF** 
tempura'd cauliflower, celery, shredded carrot, queso azul

BOWLS

add chorizo, sweet potato, carnitas, or Daring chicken +5



Turmeric Cauliflower Rice 16 **GF**
frijoles, cilantro & scallion herb chermoula, grilled vegetables, sour cream


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

Dinosaur Kale 16 **GF**
mango, avocado, red quinoa, smoked coconut shards, jalapeño chia-cilantro dressing

Rainbow Chard 16 **GF**
tofu feta, fresh corn, grape tomatoes, hemp seeds, plantain chips, avocado-caesar dressing

DESSERTS

Mango Lime Pie 9 **GF** 
cashews, almonds, coconut, lime
Raspberry Passion Pie 9 **GF** 
cashews, almonds, passion fruit, lemon

Choco Picante Pie 12 **GF** 
cashews, pecans, cacao, cayenne
Churritos 9
coconut dulce de leche

Choco Chip Cookies 4 **GF**

Mexican Wedding Cookies 4 

MEZCAL

Bozal Espadin 16
Bozal Tobasiche 17
Bruxo 1 Espadin Joven 16
Bruxo 2 Espadin Barril Pechuga 17
Bruxo 3 Barril 17
Bruxo 4 Ensemble 18
Casamigos Mezcal 18
Clase Azul Durango 48
Clase Azul Guerrero 60
Del Maguey Chichicapa 17
Del Maguey San Luis Del Rio 19
El Buho Espadin Mango 32
El Buho Especial Jabili 24
El Buho Especial Tepeztate 26
El Jogorio Madrecuixe 28
El Jogorio Tobaziche 38
Gem & Bolt 16
llegal Mezcal Joven 14
llegal Mezcal Añejo 16
Lagrimas de Dolores Castilla 16
Lagrimas de Dolores Cenizo 16
Lagrimas de Dolores Masparilla 18
Lagrimas de Dolores Tepemete 28
Lagrimas de Dolores Añejo 17

Leyenda Durango 18
Leyenda Guerrero 18
Leyenda Oaxaca 16
Leyenda Puebla 17
Leyenda San Luis Potosi 16
Los Siete Misterios Doba-Yej 16
Mezcal Vago Cuixe 16
Mezcal Vago Elote 16
Mezcal Vago Espadin 15
Nuestra Soledad STGO 24
Nuestra Soledad San Luis Del Rio 16
Peloton Pechuga 15
Real Minero Espadin y Largo 19
Rey Campero Espadin 15
Rey Campero Madre Cuishe 19
Rey Campero Tepeztate 19
Rey Campero Tobala 17
Rey Campero Wild Jabili 18
Rosaluna 16
Wahaka Ensemble 19
Wahaka Tobala 18
Yuu Baal Joven 14
Yola 16

WE KINDLY ASK TO ADHERE TO A 90 MINUTE TABLE TIME