

DIP

chips & house salsas – 6

rotating selection

guacamole – 8

avocado, jalapeño, onion, tomatillo, cilantro, lime

queso fundido – 11

queso oaxaca, chorizo, rajas, salsa de arbol

sikil p'ak – 8

pepitas, habanero, guajillo, tomato, lime

SHARE

escabeche – 4

pickled veggies & jalapeño

tuna tostada* – 14

manzana chile aioli, spicy peanuts, pickled red onion, avocado puree

beet salad – 13

roasted red beets, shaved chioggia, queso fresca, pepitas, sweet corn vinaigrette

ceviche* – 14

yellowtail, mango, habanero, pickled fresno, red onion, watermelon radish

t.j. caesar* – 10

little gems, cotija, cornbread crouton, lime, watermelon radish

* add steak + 6

carne apache* – 14

raw beef tenderloin, annatto oil, pickled charred onion, serrano, avocado, cured egg yolk

aguachile negro – 13

poached shrimp, chilmore, cucumber, serrano, lime, red onion, avocado

quesadilla – 12

grilled mushrooms, epazote, queso oaxaca, pickled jalapeño, chile de arbol mayonesa

TORTA

cochinita pibil – 14

citrus-braised pork, achiote, plantain, cabbage, pickled red onion, avocado, habanero salsa

verduras – 13

poblanos rajas, salted bell pepper, cucumber, sikil p'ak, avocado, pickled red onion

TACO

pescado – 6

seared wahoo, avocado, habanero-onion curtido, sevilla, salsa crudo, crema mexicana

hongos – 6

grilled mushrooms & summer squash, chile de arbol, spring pea-epazote salsa

cochinita pibil – 5

citrus-braised pork, achiote, habanero salsa, pickled red onion, cilantro

bistec – 6

grilled bavette, sikil p'ak, potato crispies, salsa verde, onion

lamb barbacoa – 6

adobo-braised lamb shoulder, avocado, salsa borracha, onion, cilantro

SIDE

additional salsa – 2

side of guacamole – 4

heirloom beans whole or refried – 6

plantains – 5

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We reserve the right to add 20% gratuity to checks of parties of 6 or more.

Please let us know if you have any dietary restrictions or allergies.

COCKTAILS

margarita de la casa – 9 / 11

espolon or sombra, lime, agave, orange bitters

bloody maria roja – 12

mezcal & tequila, charred tomato, pasilla vinegar, lime

bloody maria verde – 12

tequila, tomatillo, serrano, cilantro, jalapeño vinegar

cactus soul – 13

mezcal, prickly pear, lime, agave

the blue ball – 11

whyte laydie gin, blueberries, lemon, honey, soda

eric richard simmons – 13

mezcal, suze, grapefruit, lime, agave, peychaud halo

daft pink – 13

tequila, mezcal, watermelon, aperol, lime, serrano

the coyote – 10

espolon, oaxacan hibiscus, lime, agave

menta be – 12

sudden wisdom rye, fernet menta, lemon, honey, mint

pina colada – 13

mexican rum, coconut cream, pineapple, lime

2 for flinching – 12

mezcal, guava, lime, agave, peychaud, camino spice

paloma – 11

espolon, grapefruit, lime, agave, soda

jungleland – 12

damiana-infused tequila, passionfruit, honey, lime, cava

christopher oaxacan – 13

mezcal, campari, pineapple, honey, lime, camino spice

radio silencio – 11

mezcal, grapefruit, habanero, agave, camino salt

make 7, up yours – 12

tequila, yellow & green chartreuse, lemon & lime, soda

gradually then suddenly – 10

clear rum, maraschino, grapefruit, lime

midday mayhem – 13

mexican rum, angostura amaro, falernum, guava, lime

WINE / BOTTLE

cvne – 9 / 34

cava brut, ES n/v

l.a. cetto – 7 / 26

sauvignon blanc, baja, MX 2018

casa magoni – 11 / 42

viognier/fiano, baja, MX 2018

gryphon crest – 9 / 34

dry reisling, rheinhessen, GER, 2017

la spinetta rose – 14 / 54

sangiovese/prugnolo gentile, toscana, IT 2019

albert bichot bourgogne – 14 / 54

pinot noir, burgundy, FR 2017

l.a. cetto – 7 / 26

cabernet sauvignon, baja, MX 2017

LAN crianza – 11 / 42

tempranillo, rioja, ES 2014

casa magoni – 11 / 42

cabernet/sangiovese, baja, MX 2018

DRAFT / PITCHER

negro modelo – 5 / 18

sierra nevada pale ale – 5 / 18

kettlehouse shady ipa – 6 / 22

western cider 'whisky peach' – 9 / 34

CAN & BOTTLES - MEXICO

pacifico clara – 4

modelo especial – 5

dos equis amber – 4

dos equis lager – 4

corona extra – 4

corona familiar (32 oz) – 9

colimita – 5

CANS & BOTTLES - HERE & THERE

bayern pilsener – 5

founders all day session ipa – 5

draught works blood orange gose – 5

guinness irish stout – 6

odell sippin' pretty fruited sour – 5

oskar blues dale's pale ale – 5

NO GRAIN

western cider el dorado – 5

western cider ranch hand – 6

NO BOOZE

virgin maria – 5

charred tomato, fresno chile, pasilla vinegar, lime

agua fresca – 4

hibiscus w/lime & agave

mexican soda – 3

cola, fanta

jarritos – 3

tamarind, grapefruit

chaokoh – 3

straight up coconut water

black coffee coffee - 3

mexico single origin

