

DIP

chips & house salsas – 6

taquera & crudo

herbed guacamole – 8

avocado, serrano, onion, tomatillo, cilantro, lime

queso fundido – 11

queso oaxaca, chorizo, rajitas, salsa de arbol

sikil p'ak – 8

pepitas, guajillo, habanero, tomato, lime, sesame

SHARE

escabeche – 4

pickled veggies & jalapeño

tostada de atun* – 14

yellowfin tuna, manzana aioli, spicy peanuts, pickled red onion, avocado

beet salad – 13

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

ceviche* – 14

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

esquites – 8

grilled corn, manzana aioli, queso fresca, camino spice, lime

carne apache* – 14

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

t.j. caesar* – 10

little gems, queso fresca, cornbread crouton, lime, watermelon radish

fried cauliflower – 9

english peas-epazote salsa, chilmore, queso fresca, habanero-onion curtido

aguachile negro – 13

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

seared yellowfin tuna – 19

pickled manzana & fresno, cucumber, shaved onion, spicy peanuts, avocado puree, chile oil

tostada de cochinita pibil – 11

achiote-marinated pork, refried beans, habanero salsa, pickled red onion, cilantro

quesadilla – 12

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

ENTREE

cochinita pibil – 25

achiote-braised pork, poblano rice, refried beans, pickled red onion, habanero salsa, plantains

TACO

al pastor – 5

spit-roasted pork, onion, pineapple, salsas crudo & roja

hongos – 6

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

bistec – 6

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

carnitas – 5

citrus-marinated pork, salsa crudo, onion, cilantro

pescado - 6

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

lamb barbacoa – 6

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

heirloom beans whole or refried – 6

plantains – 5

poblano rice – 6

additional salsa – 2

side of guac – 4

THE CAMINO

* 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

daft pink – 13

tequila, mezcal, watermelon, aperol, lime, serrano

the blue ball – 11

whyte laydie gin, blueberries, lemon, honey, soda

cactus soul – 13

mezcal, prickly pear, lime, agave

the coyote – 10

espolon, oaxacan hibiscus, lime, agave

eric richard simmons – 13

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

pina colada – 13

mexican rum, coconut cream, pineapple, lime

2 for flinching – 12

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

paloma – 11

altos blanco, grapefruit, lime, agave, soda

jungleland – 12

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

christopher oaxacan – 13

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

menta be – 12

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

radio silencio – 11

mezcal, grapefruit, habanero, lime, 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

gryphon crest – 9 / 34

dry reisling, rheinhessen, GER, 2017

casa magoni – 11 / 42

viognier/fiono, baja, MX 2018

la spinetta rose – 14 / 54

sangiovese/prugnolo gentile, toscana, IT 2019

cotes de thau rose – 9 / 34

grenache/cinsault, florensac, FR 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

pacifico clara - 4 / 14

negra modelo – 5 / 18

kettlehouse shady ipa – 6 / 22

western cider 'whisky peach' – 9 / 34

sierra nevada pale ale – 5 / 18

bayern amber ale - 5 / 18

CAN & BOTTLES - MEXICO

modelo especial – 5

dos equis lager – 4

dos equis amber – 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

agua fresca – 4

hibiscus w/lime & agave

watermelon agua fresca – 4

watermelon juice, mint, lime, soda

mexican soda – 3

cola, fanta

jarritos – 3

tamarind, grapefruit

chaokoh – 3

straight up coconut water

