

DIPS

chips & house salsas – 6

rotating selection

guacamole – 9

avocado, serrano, onion, tomatillo, cilantro, lime

sikil p'ak – 7

pepitas, habanero, guajillo, tomato, lime

DESAYUNOS

potato hash* – 14

crispy fingerlings, grilled corn & chantrelles, soft-boiled eggs, rajas, mojo de ajo, salsa borracha

quesadilla enfrijoladas* – 13

queso, refried beans, sunny eggs, cotija, salsa verde

chilaquiles roja* – 14

tortilla chips, chorizo, sunny eggs, refried beans, salsa taquera, shaved onion, crema, cotija

beans & eggs* – 12

black beans, soft-boiled eggs, salsas fresca & roja, cotija, tortillas

masa pancakes – 10

hibiscus-agave syrup, camino spice butter

– add citrus-braised pork +4

COMIDA

escabeche – 4

pickled veggies & jalapeño

smoothie – 7

strawberry, blueberry, mango, cucumber, pineapple, coconut

tostada de atun* – 14

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

beet salad – 13

golden beet chips, shaved chioggia, queso fresco, serrano, pepitas, sweet corn vinaigrette

ceviche* – 14

yellowtail, mango, habanero, red onion, spring radish

t.j. caesar* – 10

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

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

TACO

chorizo* – 6

avocado, sunny egg, potato crispies, salsa roja

huevo – 5

soft-boiled egg, refried beans, poblano rice, salsa macha

lamb barbacoa – 6

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

pescado – 6

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

* 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.

COCKTAILS

margarita de la casa – 9 / 11

espolon or sombra, lime, agave, orange bitters

bloody maria verde – 12

tequila, charred tomatillo, jalapeno, lime

mimosa – 9

cava & fresh o.j.

miguel buble – 12

cocchi americano rosa, cava, hibiscus-agave syrup, lime

christopher oaxacan – 13

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

jungleland – 12

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

pina colada – 13

mexican rum, coconut cream, pineapple, lime

cory's playlist – 12

tequila, grapefruit, cava

daft pink – 13

tequila, mezcal, watermelon, aperol, lime, serrano

menta be – 12

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

eric richard simmons – 13

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

paloma – 11

altos blanco, grapefruit, lime, agave, bubbly h2o

2 for flinching – 12

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

cactus soul – 13

mezcal, prickly pear, lime, agave

the coyote – 10

espolon, oaxacan hibiscus, lime, agave

WINE / BOTTLE

cvne – 9 / 34

cava brut, ES n/v

* add bottle of fresh o.j. +10

* hibiscus tea J +6

* fresh grapefruit +10

l.a. cetto – 7 / 26

sauvignon blanc, baja, MX 2018

gryphon crest – 9 / 34

dry reisling, rheinhessen, GER, 2017

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

casa magoni – 11 / 42

cabernet/sangiovese, baja, MX 2018

DRAFT / PITCHER

pacifico clara – 4 / 14

negro modelo – 5 / 18

draught works 'the camino' mexican lager 6 / 22

sierra nevada pale ale – 5 / 18

western cider 'whisky peach' – 9 / 34

bayern amber – 5 / 18

CERVEZA COCKTAILS

chelada – 5

pacifico, lime, lime salt

chelada naranja – 6

pacifico, oj, orange salt

Michelada verde – 6

pacifico, bloody maria mix, camino salt

CAN & BOTTLES - MEXICO

pacifico clara – 4

modelo especial – 5

negra modelo – 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 – 4

founders all day ipa – 5

draught works blood orange gose – 5

guinness irish stout – 5

odell sippin' pretty fruited sour – 5

oskar blues dale's pale ale – 5

NO GRAIN

shackbury arlo – 6

western cider el dorado – 5

western cider ranch hand – 6

NO BOOZE

agua fresca – 4

hibiscus w/lime & agave

jarritos – 3

tamarind, grapefruit, mango

chaokoh – 3

straight up coconut water

o.j. – 5

fresh squeezed

black coffee coffee – 3

mexico single origin

mexican cola – 3

