

## DIP

### **chips & house salsas – 6**

rotating selection

### **guacamole – 9**

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**

grilled treviso, chiltepin crema, pink pine nuts, cotija, charred pickled onion, salsa verde

### **ceviche\* – 14**

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

### **t.j. caesar\* – 10**

little gems, cotija, 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

### **quesadilla – 12**

brussels sprouts, toasted almonds, caramelized onion, chile de arbol mayonessa, chile oil

## TORTA

### **cochinita pibil – 14**

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

### **verduras – 13**

poblanos rajas, salted bell pepper, cucumber, ayocote hummus, avocado, pickled red onion

### **pollo – 14**

chicken, salsa macha, refried beans, cabbage, pickled red onion, avocado, crema mexicana

## TACO

### **hongos – 6**

grilled mushrooms & delicata squash, chile de arbol, roasted red pepper salsa, microgreens

### **cochinita pibil – 5**

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

### **guisado – 6**

braised short rib, yam-cascabel puree, chipotle-sesame salsa, onion, cilantro, potato crispies

### **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

## 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**

tequila or mezcal, lime, agave, orange bitters

\* make it a slushie +1

\* prickly pear slushie +2

\* passion fruit slushie +2

### **bloody maria roja – 12**

mezcal & tequila, charred tomato, pasilla vinegar, lime

### **cactus soul – 13**

mezcal, prickly pear, lime, agave

### **2 for flinching – 12**

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

### **the coyote – 10**

espolon, oaxacan hibiscus, lime, agave

### **christopher oaxacan – 13**

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

### **daft pink – 13**

tequila & mezcal, aperol, watermelon, lime, serrano

### **pina colada – 13**

mexican rum, coconut cream, pineapple, lime

### **paloma – 11**

altos blanco, grapefruit, lime, agave, soda

### **jungleland – 12**

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

### **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

## AGAVE FLIGHTS

### **tequila – 23**

#1 blanco, #2 reposado, #3 añejo

### **mezcal – 29**

nuestra soledad, bozal sacatoro, del maguey tobala

## WINE / BOTTLE

### **cvne – 9 / 34**

cava brut, ES n/v

### **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

### **lan crianza – 11 / 42**

tempranillo, rioja, ES 2014

### **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**

### **western cider 'whisky peach' – 9 / 34**

### **sierra nevada pale ale – 5 / 18**

### **bayern amber ale – 5 / 18**

## CERVEZA COCKTAILS

### **chelada – 5**

pacifo, lime, lime salt

### **chelada naranja – 6**

pacifo, oj, orange salt

### **Michelada roja – 6**

pacifo, bloody maria mix, camino salt

## CAN & BOTTLES - MEXICO

### **pacifico clara – 4**

### **modelo especial – 5**

### **negra modelo – 5**

### **dos equis lager – 4**

### **dos equis amber – 4**

### **corona extra – 4**

### **corona familiar (32 oz) – 9**

### **colimita – 5**

### **tecate (16 oz) – 4**

## CANS & BOTTLES - HERE & THERE

### **bayern pilsener – 5**

### **founders all day session ipa – 5**

### **draught works blood orange gose – 5**

### **guinness irish stout – 6**

### **oskar blues dale's pale ale – 5**

### **odell sippin' pretty fruited sour – 5**

## NO GRAIN

### **shacksbury 'arlo' cider – 6**

### **western cider el dorado – 5**

### **western cider ranch hand – 6**

### **high noon\* pineapple or grapefruit – 6**

\* plays well with tequila

## NO BOOZE

### **virgin maria – 5**

charred tomato, fresno chile, pasilla vinegar, lime

### **agua fresca – 4**

hibiscus w/lime & agave

### **watermelon agua fresca – 4**

watermelon juice, lime, soda

### **jarritos – 3**

tamarind, grapefruit, mango

### **mexican soda – 3**

cola, sprite

### **chaokoh – 3**

straight up coconut water

### **black iced tea – 4**

lake missoula tea company

