

COMIDA

chips & house salsas – 6

taquera & crudo

guacamole – 9

avocado, serrano, onion, tomatillo, cilantro, lime

aguachile negro – 15

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

t.j. caesar* – 11

little gems, cotija, crutons, lime, watermelon radish

beans & greens – 12

ayocote blanco, frijoles negros, swiss chard, pasilla de oaxaca, chile oil

quesadilla – 13

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

sope – 12

chicken, refried beans, salsa macha, pickled red onion, crema mexicana, cotija

escabeche – 4

pickled veggies & jalapeño

SIP (32 oz, served cold, heat at home)

sopa de lima – 23

pulled chicken, roma tomato, recado, lime, cilantro

posole – 25

braised pork, nixtamalized hominy, avocado, lime, watermelon radish, crema mexicana

TACOS (served family style, 5 tortillas per order)

al pastor – 27

spit-roasted pork, pineapple, salsas crudo & roja

cochinita pibil – 25

citrus-braised pork, habanero salsa, pickled red onion

lamb barbacoa – 30

braised lamb shoulder, avocado, salsa borracha

hongos – 27

roasted mushrooms, winter squash, roasted red pepper & arbol salsa, microgreens

guisado – 30

braised short rib, grilled yam, chipotle-sesame salsa, potato crispies

** all tacos come with fresh onion & cilantro

PLATOS FUERTES (serves 1-2, comes w/poblano rice & refried beans)

cochinita pibil – 29

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

guisado – 32

ancho-braised beef, grilled yam, chipotle-sesame salsa, onion, cilantro

lamb barbacoa – 32

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

pollo – 31

pulled chicken, salsa macha, avocado, pickled red onion, cotija, cilantro

SIDES

tortillas – 5

heirloom beans whole or refried – 6

poblano rice – 6

side of guacamole – 4

additional salsa – 3

SWEETS

COCKTAILS

margarita de la casa - 8 / 10

tequila or mezcal, lime, agave, orange bitters

2 for flinching - 12

sombra, guava, lime, agave, peychaud, camino spice

cactus soul - 13

sombra, prickly pear, lime, agave

paloma - 11

altos blanco, grapefruit, lime, agave, bubbly h2o

the expat - 11

whyte laydie gin, lemon, tamarind jarritos, angostura

the coyote - 10

espolon, oaxacan hibiscus, lime, agave

gradually then suddenly - 9

clear rum, maraschino, lime, grapefruit

radio silencio - 11

mezcal, grapefruit, habanero, agave, camino salt

jungleland - 12

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

BULK COCKTAILS

margarita de la casa - 65

espolon, lime, agave, orange bitters

mezcal margarita - 80

montelobos, lime, agave, orange bitters

coyote - 65

espolon, oaxacan hibiscus, lime, agave

BOTTLES OF WINE

casa magoni - 20

viognier/fiano, baja, MX 2018

cotes de thau rose - 20

grenache/cinsault, florensac, FR 2019

casa magoni - 20

cabernet/sangiovese, baja, MX 2018

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

*plays well with tequila

NO BOOZE

agua fresca - 4

hibiscus w/lime & agave

mexican soda - 3

cola, fanta

jarritos - 3

tamarind, mango, grapefruit

chaokoh - 3

straight up coconut water

