

DIP

**chips & house salsa – 6**

taquera & crudo

**guacamole – 9**

avocado, serrano, onion, tomatillo, cilantro, lime

**queso fundido – 11**

queso oaxaca, chorizo, rajas, salsa de arbol

SHARE

**escabeche – 4**

pickled veggies & jalapeño

**posole – 12**

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

**squash soup – 9**

roasted butternut squash, chipotle morita, spiced pepitas, crema mexicana

**sopa de lima - 7**

chicken, roma tomato, recado, lime, cilantro, tortilla strips

**aguachile negro – 13**

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

**carne apache\* – 14**

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

**ceviche\* – 15**

yellowtail, pickled carrot, shaved red onion, watermelon radish, salsa frita, plantain chips

**t.j. caesar\* – 11**

little gems, queso fresca, croutons, lime, watermelon radish

**fried cauliflower – 12**

epazote macha, brown butter, chilmore, cotija, pickled red onion, pink pine nuts

**beet salad – 12**

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

**beans & greens – 12**

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

**tostada de cochinita pibil – 11**

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

**sope – 12**

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

**quesadilla – 12**

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

ENTREE

**cochinita pibil – 25**

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

TACO

**hongos – 6**

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

**carnitas – 5**

citrus-marinated pork, salsa crudo, onion, cilantro

**cochinita pibil – 5**

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

\* make it a slushie +1

\* prickly pear slushie +2

\* passion fruit slushie +2

### **christopher oaxacan – 13**

sombra, campari, pineapple, honey, lime, camino spice

### **pina colada – 13**

mexican rum, coconut cream, pineapple, lime

### **paloma – 11**

altos blanco, grapefruit, lime, agave, soda

### **g.f. & c. – 8**

good (mexican) fernet & (mexican) cola

### **the coyote – 11**

espolon, oaxacan hibiscus, lime, agave

### **hotornot.com – 11**

chile-infused tequila, angostura, lime, honey (hot or cold)

### **2 for flinching – 12**

sombra, guava, lime, agave, psychaud, camino spice

### **texas sun – 14**

gin, aperol, cynar, st. germain, grapefruit, lime

### **cactus soul – 13**

mezcal, prickly pear, lime, agave

### **menta be – 12**

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

### **radio silencio – 11**

sombra, 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

### **jungleland – 12**

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

## 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

### **domaine de pellehaut – 9 / 34**

bordeaux blend rose, FR 2019

### **la spinetta – 14 / 54**

sangiovese/prugnolo gentile rose, 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

## AGAVE FLIGHTS

### **tequila (3/4 oz ea) – 21**

pasote blanco, pasote reposado, pasote anejo

### **mezcal (3/4 oz ea) – 29**

nuestra soledad, bozal sacatoro, del maguey tobala

## 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**

## CAN & BOTTLES - MEXICO

### **pacifico clara – 4**

### **modelo especial – 5**

### **negro 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

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

### **guinness irish stout – 6**

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

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

### **rogue dead guy ale – 6**

## NO GRAIN

### **shacksbury 'arlo' cider – 6**

### **western cider el dorado – 5**

### **western cider ranch hand – 6**

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

## NO BOOZE

### **agua fresca – 4**

hibiscus w/lime & agave

### **jarritos – 3**

tamarind, grapefruit, mango

### **topo chico – 3**

mexican mineral water

### **mexican soda – 3**

cola, sprite, fanta

### **chaokoh – 3**

straight up coconut water

