

DIP

chips & house salsas – 6

crudo & taquera

guacamole – 9

avocado, serrano, onion, tomatillo, cilantro, lime

queso fundido – 11

queso oaxaca, chorizo, rajas, salsa de arbol

picadillo – 9

stewed beef & potatoes, tomato, carrots, refried beans, queso, onion, cilantro

DESAYUNOS

masa pancakes – 10

hibiscus-agave syrup, camino spice butter

potato hash * – 14

caramelized carrots, roasted beets, swiss chard, soft-boiled egg, crema

quesadilla enfrijoladas * – 13

queso, refried beans, sunny eggs, cotija, salsa verde, sweet onion, herbs

chilaquiles roja – 14

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

frijoles con huevos* – 12

tortillas, stewed black beans, soft-boiled eggs, xni pec, salsa roja, cotija

* add achiote-marinated pork +4

COMIDA

escabeche – 4

pickled veggies & jalapeño

tostada de atun* – 14

raw yellowfin, manzana chile aioli, spicy peanuts, pickled red onion, avocado

ceviche* – 15

red snapper, salsa frita, pickled carrots, red onion, watermelon radish, plantain chips

carne apache* – 14

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

t.j. caesar* – 11

little gems, cotija, telera croutons, lime, watermelon radish, herbs

aguachile negro – 13

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

sopa de lima – 10

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

squash soup – 9

roasted butternut squash, chipotle morita, spiced pepitas, crema

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

cochinita pibil – 6

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

guisado – 6

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

* 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

tequila or mezcal, lime, agave, orange bitters

bloody maria roja – 12

mezcal & tequila, charred tomato, pasilla vinegar, lime

christopher oaxacan – 13

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

miguel buble – 12

lillet rouge, cava, hibiscus-agave syrup, lime

wife swap – 14

mezcal, dry curacao, lemon, honey, cava

cactus soul – 13

mezcal, prickly pear, lime, agave

hotornot.com – 11

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

2 for flinching – 12

mezcal, guava, lime, agave, peychaud, camino spic

cory's playlist – 12

tequila, grapefruit, cava

texas sun – 14

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

the coyote – 11

espolon, oaxacan hibiscus, lime, agave

paloma – 11

altos blanco, grapefruit, lime, agave, soda

2020: a space oddity – 14

sudden wisdom rye, cointreau, brandied cherry juice, lemon

g.f. & c. – 8

good (mexican) fernet & (mexican) cola

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

mimosa – 9

cava & fresh o.j.

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

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

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 – 5 / 18

draught works 'the camino' mexican lager – 6 / 22

modelo negra – 5 / 18

western cider whiskey peach – 9 / 34

sierra nevada hazy little thing – 6 / 22

bayern amber ale – 5 / 18

CERVEZA COCKTAILS

chelada – 5

pacifico, lime, lime salt

chelada naranja – 6

pacifico, oj, orange salt

micelada roja – 6

pacifico, bloody maria mix, lime, camino salt

CAN & BOTTLES - MEXICO

pacifico clara – 4

modelo negra – 5

modelo especial – 5

dos equis lager – 4

dos equis amber – 4

corona extra – 4

corona familiar (32 oz) – 9

colimita mexican lager – 5

CANS & BOTTLES - HERE & THERE

draught works blood orange gose – 5

guinness irish stout – 6

ommegang 'solera' tart golden ale – 9

oskar blues dale's pale ale – 5

rogue 'dead guy' ale – 6

NO GRAIN

reverand nat's sacrilege sour cherry – 7

western cider el dorado – 5

western cider ranch hand – 6

high noon grapefruit or black cherry – 6

NO BOOZE

virgin maria – 5

charred tomato, pasilla vinegar, lime

agua fresca – 4

hibiscus w/lime & agave

jarritos – 3

tamarind, grapefruit, mango

mexican soda – 3

sprite, fanta, coke

chaokoh – 3

straight up coconut water

