

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

sikil p'ak – 8

pepitas, guajillo, habanero, tomato, lime, sesame

SHARE

escabeche – 4

pickled veggies & jalapeño

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

red snapper, salsa frita, pickled kumquat & fresno, red onion, watermelon radish, plantain chips

t.j. caesar* – 11

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

squash soup – 9

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

posole – 13

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

fried cauliflower – 12

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

beans & greens – 12

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

quesadilla – 12

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

chicken tinga tostada – 11

refried beans, chipotle, tomato, pickled red onion, cotija, cabbage, lime

caramelized carrots – 13

spiced pepitas, serrano, chile oil, crema mexicana

sope – 12

roasted mushrooms, chicken jus, fresnos, yam, jalapeño butter, pink pine nuts

ENTREE

cochinita pibil – 25

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

TACO

lamb barbacoa – 6

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

hongos – 6

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

cochinita pibil – 6

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

carnitas – 5

citrus-marinated pork, salsa crudo, onion, cilantro

bistec – 6

grilled bavette, salsa verde, sikil p'ak, onion, cilantro, potato crispies

al pastor – 6

spit-roasted pork, onion, pineapple, salsas crudo & roja (limited availability)

heirloom beans whole or refried – 6

plantains – 5

poblano rice – 6

additional salsa – 2

side of guac – 4



* 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

bloody maria – 12

tequila, ancho reyes, charred tomato, pasilla vinegar, lime

christopher oaxacan – 13

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

wife swap – 14

mezcal, dry curacao, lemon, honey, cava

paloma – 11

altos blanco, grapefruit, lime, agave, soda

negrete – 14

arroqueño, campari, rhubarb amaro

cactus soul – 13

mezcal, prickly pear, lime, agave

2 for flinching – 12

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

texas sun – 14

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

the coyote – 11

espolon, oaxacan hibiscus, lime, agave

pina colada – 13

mexican rum, coconut cream, pineapple, lime

2020: a space oddity – 14

sudden wisdom rye, cointreau, brandied cherry juice, lemon

g.f. & c. – 8

good (mexican) fernet & (mexican) cola

gradually then suddenly – 10

clear rum, maraschino, grapefruit, lime

radio silencio – 11

sombra, grapefruit, habanero, lime, agave, camino salt

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

l.a. cetto – 7 / 26

cabernet sauvignon, baja, MX 2017

albert bichot bourgogne – 14 / 54

pinot noir, burgundy, FR 2017

lan crianza – 11 / 42

tempranillo, rioja, ES 2014

pesquie – 10 / 38

grenache / syrah, rhone, FR 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 lager – 5 / 18

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

modelo negra – 5 / 18

deschutes 'fresh squeezed' ipa – 6 / 22

sierra nevada hazy little thing – 6 / 22

bayern pilsner – 5 / 18

CAN & BOTTLES - MEXICO

pacifico lager – 4

modelo negra – 5

modelo especial – 5

dos equis lager – 4

dos equis amber – 4

corona extra – 4

corona familiar (32 oz) – 9

tecate (16 oz) – 4

colimita mexican lager – 5

CANS & BOTTLES - HERE & THERE

draught works blood orange gose – 5

bayern pilsner – 4

guinness irish stout – 6

ommegang 'solera' tart golden ale – 8

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

topo chico – 3

mexican mineral water

agua fresca – 4

hibiscus w/lime & agave

jarritos – 3

tamarind, grapefruit, mango

mexican cola – 3

coke, sprite, fanta

chaokoh – 3

straight up coconut water

