

DIP

chips & house salsa – 6

taquera & crudo

guacamole – 9

avocado, serrano, onion, tomatillo, cilantro, lime

queso fundido – 11

queso oaxaca, chorizo, rajitas, salsa de arbol

sikil p'ak – 8

pepitas, guajillo, habanero, tomato, lime, sesame

SHARE

escabeche – 4

pickled veggies & jalapeño

tostada de atun* – 15

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

ceviche* – 15

snapper, salsa frita, pickled fresno, red onion, radish, tortilla chips

esquites – 8

sweet corn, manzana chile aioli, pickled fresno, cotija, camino spice

arugula salad – 11

salted chayote, roasted radish, shaved white onion, avocado, almonds, guajillo-lime vin

aguachile negro – 13

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

t.j. caesar* – 12

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

→add chicken \$4 →add shrimp \$6 →add steak \$6

potato leek soup (hot or cold) – 10

epazote oil, whipped crema mexicana, potato crispies, camino spice

quesadilla – 12

leeks, toasted almonds, epazote, pickled jalapeño, arbol mayonaise

chicken tinga tostada – 11

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

roasted asparagus – 12

smoked eggplant & cascabel puree, lemon-chipotle morita anglaise, walnut crumble

ENTREE

cochinita pibil – 25

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

TACO

hongos – 6

roasted mushrooms, roasted red pepper, mole verde, onion, microgreens

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

carnitas – 5

citrus-marinated pork, salsa crudo, onion, cilantro

bistec – 6

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

pescado – 6

seared wahoo, avocado, habanero-onion curtido, sevilla, salsa crudo, crema mexicana

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

tequila or mezcal, lime, agave, orange bitters

- * make it a slushie +1
- * prickly pear slushie +2
- * passion fruit slushie +2
- * add blood orange juice +2

christopher oaxacan – 13

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

jimmy's buffet – 12

charred pineapple tequila, aperol, blood oj, lime, serrano

maquina verde – 13

mezcal, green chartreuse, lime, cucumber, cilantro

bloody maria roja – 12

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

texas sun – 14

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

pina colada – 13

mexican rum, coconut cream, pineapple, lime

cactus soul – 13

mezcal, prickly pear, lime, agave

2 for flinching – 12

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

the coyote – 11

espolon, oaxacan hibiscus, lime, agave

the weeknd – 13

charred pineapple tequila, blood orange, agave, cava

paloma – 11

altos blanco, grapefruit, lime, agave, soda

radio silencio – 11

mezcal, grapefruit, habanero, lime, agave, camino salt

gradually then suddenly – 10

clear rum, maraschino, grapefruit, lime

WINE / BOTTLE

cvne – 9 / 34

cava brut, ES n/v

casa magoni – 11 / 42

viognier/fiano, baja, MX 2018

l.a. cetto – 7 / 26

chardonnay, baja, MX 2017

minuty – 13 / 50

grenache/syrah rose, provence, FR 2019

domaine de pellehaut – 9 / 34

bordeaux blend rose, FR 2019

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 2016

pesque terrasses – 12 / 46

grenache/syrah, rhone, FR 2019

casa magoni – 11 / 42

cabernet/sangiovese, baja, MX 2018

AGAVE FLIGHTS

tequila (3/4 oz ea) – 23

pasote blanco, pasote reposado, pasote añejo

mezcal (3/4 oz ea) – 29

nuestra soledad, bozal sacatoro, del maguey tobala

DRAFT / PITCHER

modelo especial – 5 / 18

draught works the camino mexican lager – 6 / 22

modelo negra – 5 / 18

deschutes fresh squeezed ipa – 6 / 22

kettlehouse shady ipa – 6 / 22

bayern pilsner – 5 / 18

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

ommegang 'solera' tart golden ale – 8

oskar blues dale's pale ale – 5

rogue 'dead guy' ale – 6

bayern amber – 5

NO GRAIN

reverand nat's sacrilege sour cherry – 7

western cider el dorado – 5

western cider ranch hand – 5

high noon grapefruit or black cherry – 6

NO BOOZE

topo chico – 3

mexican mineral water

agua fresca – 4

hibiscus w/lime & agave

chaokoh – 3

straight up coconut water

jarritos – 3

mango, grapefruit, tamarind

mexican soda – 3

coke, sprite, fanta

