

DIP

chips & house salsa – 7

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

ceviche* – 15

yellowtail, mango-chile salsa, avocado, pickled fresno, red onion, radish

esquites – 9

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

t.j. caesar* – 12

little gems, cotija, croutons, lime, radish

arugula salad – 11

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

aguachile negro – 13

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

carne apache* – 14

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

quesadilla – 12

rajas, sweet corn, queso oaxaca, cotija, chile de arbol mayonesa

tostada de cangrejo – 14

crab, manzana aioli, avocado, chayote, chive, chile oil, grapefruit

posole verde – (cup) 7 (bowl) 13

braised pork, tomatillo, hominy, avocado, lime, radish, crema mexicana

cochinita pibil – (serves 2-3) 27

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

TACO

hongos – 7

roasted mushrooms, salsas verde & arbol, onion, microgreens

cochinita pibil – 6

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

barbacoa – 6

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

carne asada – 6

marinated steak, sikil p'ak, salsa verde, onion, cilantro, potato crispies

carnitas – 5

citrus-marinated pork, salsa crudo, onion, cilantro

pescado – 7

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

al pastor – 6

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

SIDE

additional salsa – 3

heirloom beans whole or refried – 6

side of guac – 4

plantains – 5

* 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.

For groups of 6 or more we are happy to split a check 2 ways max.

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

bloody maria – 12

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

christopher oaxacan – 13

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

jimmy's buffet – 12

charred pineapple tequila, oj, lime, honey, serrano

the dolores – 7

shot of tequila & a coronita

daft pink – 13

tequila, aperol, watermelon, lime, agave, serrano

paloma – 11

altos blanco, grapefruit, lime, agave, soda

negrete – 14

mezcal, campari, rhubarb amaro

maquina verde – 13

mezcal, green chartreuse, lime, cucumber, cilantro

the coyote – 11

tequila, oaxacan hibiscus, lime, agave

cactus soul – 13

mezcal, prickly pear, lime, agave

2 for flinching – 12

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

texas sun – 14

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

radio silencio – 12

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

o.a.f. – 13

mezcal, piloncillo, orange bitters, lime swath

gradually then suddenly – 10

clear rum, maraschino, grapefruit, lime

phil's collins – 11

whyte laydie gin, suze, yellow chartreuse, lemon, soda

WINE / BOTTLE

cvne – 9 / 34

cava brut, ES n/v

casa magoni – 11 / 42

viognier/fiano, baja, MX 2018

l.a. cetto – 8 / 30

chenin blanc, baja, MX 2018

minuty – 13 / 50

grenache / syrah rose, provence, FR 2019

domaine de pellehaut – 9 / 34

bordeaux blend rose, FR 2019

l.a. cetto – 8 / 30

cabernet sauvignon, baja, MX 2017

ondalan – 9 / 34

tempranillo, ES, 2018

albert bichot bourgogne – 14 / 54

pinot noir, burgundy, FR 2017

pesque terrasses – 12 / 46

grenache / syrah, rhone, FR 2018

casa magoni – 11 / 42

cabernet/sangiovese, baja, MX 2018

AGAVE FLIGHTS

tequila (3/4 oz ea) – 25

codigo blanco, codigo rosa, codigo reposado

mezcal (3/4 oz ea) – 28

nuestra soledad, del maguey santo domingo, bozal tobala

DRAFT / PITCHER

pacifico clara – 5 / 18

modelo negra – 5 / 18

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

deschutes fresh squeezed ipa – 6 / 22

bayern pilsener – 5 / 18

kettlehouse shady ipa – 6 / 22

CAN & BOTTLES - MEXICO

pacifico clara – 4

modelo negra – 5

modelo especial – 5

dos equis lager – 4

dos equis amber – 4

tecate (16 oz) – 4

colimita mexican lager – 5

corona extra – 4

coronita (7 oz) – 2

corona familiar (32 oz) – 9

CANS & BOTTLES - HERE & THERE

draught works blood orange gose – 5

bayern amber – 4

rogue 'dead guy' ale – 6

NO GRAIN

reverand nat's sacrilege sour cherry – 7

western cider el dorado – 5

western cider ranch hand – 6

big sky mango – 5

high noon black cherry & grapefruit – 6

NO BOOZE

hibiscus agua fresca – 4

w/lime & agave

watermelon agua fresca – 4

w/lime & agave

topo chico – 3

mexican mineral water

