

DIP

chips & house salsas – 7

crudo & taquera

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

DESAYUNOS

chia pudding – 7

toasted coconut, pistachio, pineapple, hibiscus sugar

smoothie – 7

blueberry, banana, pineapple, cucumber, mint, mango, strawberry

b's & g's * – 13

butter milk biscuits, chorizo gravy, sunny eggs, crispy potatoes, avocado

potato hash * – 14

sunny eggs, spinach, carrots, sunburst squash, turnips, potatoes, mojo de ajio, crema

sope – 15

refried beans, scrambled egg, chichatana salsa, radish, onion, cilantro, cotija

quesadilla enfrijoladas * – 13

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

chilaquiles rojos – 14

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

masa pancakes – 11

hibiscus-agave syrup, camino spice butter

* add achiote-marinated pork +4

COMIDA

escabeche – 4

pickled veggies & jalapeño

kiss limon melon – 5

camino spice, lime

tostada de atun* – 15

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

aguachile negro – 13

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

arugula salad – 11

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

t.j. caesar* – 12

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

TACO

chorizo – 6

avocado, sunny egg, potato crispies, salsa roja

pescado – 7

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

barbacoa – 6

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

hongos – 6

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

cochinita pibil – 6

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

additional salsa – 3

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.

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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 – 8

shot of tequila & a coronita

mimosa – 9

cava & blood oj

daft pink – 13

tequila, aperol, watermelon, lime, agave, serrano

paloma – 11

altos blanco, grapefruit, lime, agave, soda

negrete – 14

mezcal, campari, rhubarb amaro

the coyote – 11

tequila, oaxacan hibiscus, lime, agave

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

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

gryphon crest – 9 / 34

dry reisling, rheinhessen, GER, 2017

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) – 27

nuestra soledad, amaras espadin, del maguey tobala

DRAFT / PITCHER

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

corona familiar (32 oz) – 9

coronita (7 oz) – 2

colimita mexican lager – 5

CANS & BOTTLES - HERE & THERE

draught works blood orange gose – 5

bayern amber – 4

rogue dead guy ale – 6

hamm's lager – 4

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

mexican soda – 3

coke

coffee – 4

BRCR Mexico single origin

o.j. – 5

fresh squeezed

