

DIP

chips & house salsa – 7

borracha & 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 chili aioli, spicy peanuts, pickled red onion, avocado

ceviche* – 15

yellowtail, chayote, pickled fresno, red onion, peanut macha, mayonessa

carne apache* – 14

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

t.j. caesar* – 13

little gems, cotija, crutons, lime, radish

baby kale salad – 12

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

aguachile negro – 13

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

beans & greens – 14

chantrelles, lion's mane, baby kale, marinated beans, white bean hummus, chili oil

sope – 13

chicken tinga, refried beans, cabbage, pickled red onion, cotija

tostada de cangrejo – 15

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

roasted acorn squash – 13

celeriac puree, peanut macha, pomegranate arils, pasilla glaze

quesadilla – 13

brussels sprouts, caramelized onion, pepitas, queso oaxaca, chili oil, arbol mayonessa

cochinita pibil – 26

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

fideo seco – 13

vermicelli noodles, tomato, chilis, avocado, cotija, onion, cilantro

sopa de lima (cup) – 6 (bowl) – 12

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

butternut squash soup (cup) – 6 (bowl) – 12

pepitas, chili oil, crema mexicana

TACO

al pastor – 6

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

pollo – 6

chicken tinga, avocado, pickled red onion, cotija, cilantro

hongos – 7

roasted mushrooms, mole verde & salsa de arbol, onion, cilantro

cochinita pibil – 6

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

carne asada – 6

marinated flank 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

SIDE

additional salsa – 3

side of guac – 4

poblano rice – 6

heirloom beans (whole or refried) – 6

cotija, onion, cilantro

* 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

coyote – 11

tequila, hibiscus, lime, agave, orange bitters

* make it a slushie +1

christopher oaxacan – 13

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

cactus soul – 14

mezcal, prickly pear, lime, agave

paloma – 11

altos blanco, grapefruit, lime, agave, soda

winter in the blood – 14

sudden wisdom rye, aperol, grapefruit, lime, agave

cafe de olla – 11

tequila, patron xo coffee liqueur, spiced coffee, orange oil

2 for flinching – 12

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

pina colada – 13

mexican rum, coconut, pineapple, lime, agave

negrete – 14

mezcal, campari, rhubarb amaro

mountain wolf – 13

montelobos, aperol, cinnamon bark agave, lime

*add egg white – 1

radio silencio – 12

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

texas sun – 14

whyte ladie gin, cynar, st. germain, grapefruit, lime

o.a.f. – 13

mezcal, piloncillo, orange bitters, lime swath

gradually then suddenly – 10

clear rum, maraschino, grapefruit, lime

dolores – 7

coronita & a shot of tequila

mezcal last word – 14

arroqueno, green chartreuse, luxardo, lime

WINE / BOTTLE

cvne – 9 / 34

cava brut, ES n/v

l.a. cetto – 8 / 30

chenin blanc, baja, MX 2019

casa magoni – 11 / 42

viognier/fiano, baja, MX 2019

minuty – 14 / 50

grenache / syrah rose, provence, FR 2020

domaine de pellehaut – 9 / 34

bordeaux blend rose, FR 2020

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

pesquie terrasses – 12 / 46

grenache / syrah, rhone, FR 2019

casa magoni – 11 / 42

cabernet/sangiovese, baja, MX 2019

vietti – 13 / 50

barbera nebbiolo, ITL 2019

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 tobalá

DRAFT / PITCHER

pacifico clara – 5 / 18

modelo negra – 5 / 18

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

deschutes fresh squeezed ipa – 6 / 22

kettlehouse shady ipa – 6 / 22

CAN & BOTTLES - MEXICO

pacifico clara – 4

modelo especial – 5

modelo negra – 5

tecate (16 oz.) – 4

dos equis amber – 4

dos equis lager – 4

coronita (7 oz) – 2

corona extra – 4

corona familiar (32 oz) – 9

colimita mexican lager – 5

CANS & BOTTLES - HERE & THERE

draught works blood orange gose – 5

kettlehouse cold smoke – 6

rogue 'dead guy' ale – 6

oskar blues dale's pale ale – 5

NO GRAIN

western cider el dorado – 5

western cider ranch hand – 6

high noon – 5

lime, black cherry, grapefruit

ranch water – 6

original or grapefruit

NO BOOZE

agua fresca – 4

hibiscus w/lime & agave

jarritos – 3

mineragua

chaokoh – 3

straight up coconut water

