



The heart of our kitchen is the hand made tortilla.  
We strive for sustainability in respect to  
traditional Mexican comida

**BOTANAS** ~~~~~

✔ **TOTOPOS CON SALSA** . . . 4 Guacamole... +4

✔ **ESQUITE** . . . 5  
Corn layered with crema mexicana, melted butter, mayonesa, limon, chiltepin, y queso cotija

**QUESO FUNDIDO** . . . 12  
Bubbling hot queso chihuahua, chorizo, guacamole, y frijoles puercos con totopos

✔ Available con rajas vegetarianas & frijoles negros

**TOSTADAS** ~~~~~

Add any taco filling on a fresh tostada . . . 6

✔ **TOSTADA DE FRIJOL** . . . 3.5  
Choice of frijoles negros or puercos con crema de aguacate, queso cotija y pico de gallo on a tostada

**CEVICHE** ~~~~~

**CEVICHE SINALOENSE** . . . 6  
Wild caught pacific shrimp cured in lime & chiles diced with tomato, serrano, cucumber, & avocado on a fresh tostada  
Large serving con totopos for sharing . . . 12

**CEVICHE BANDERITA** . . . 8  
Wild caught rockfish cured in leche de tigre on a fresh tostada con mayonesa de camote  
Large serving con totopos for sharing . . . 16

**ATUN CON PIÑA** . . . 6  
Ahi tuna, avocado, pineapple, serrano, basil, red onion, & black sesame on a fresh tostada

**AGUACHILE** . . . 12  
Our specialty of raw butterflied shrimp cured in lime with spicy cilantro pesto & cucumber

**AGUACHILE ROJO** . . . 16  
Wild caught rockfish & pacific shrimp cured in lime with chile guajillo, chiltepin, cucumbers, scallions, y claveles served con totopos

**CALDOS** ~~~~~

**CREMA DE HUITLACOCHÉ** . . . 8  
Huitlacoche and mushrooms in a consome de verduras with crema Mexicana y chile pasilla oil

**CALDO AZTECA** . . . 10  
Homemade consome de pollo with free range chicken, epazote, chayote, tortilla strips y aguacate

**POSTRES** ~~~~~

**MEXICAN FLAN** . . . 3      **TRES LECHEs CAKE** . . . 4  
**CACAO, CHAPULÍN Y MEZCAL** . . . 13  
Tasting of 3 stone ground raw chocolate medallions con guajillo-dusted chapulines by Jinji's Chocolate Paired with 2 copitas of Mezcal.

Available without mezcal . . . 6.5 ✔ - Vegetarian options

**TACOS DE LA TIERRA \$3.75/ each**

**COCHINITA PIBIL**

Our speciality of tender pork in bitter oranges & achiote

**CARNITAS CON SALSA VERDE**

Pork simmered in it's own lard served with warm salsa verde y crispy chicharrones

**BARBACOA**

Beef & pork stewed in ancho & guajillo chiles

**MOLE DE RES** + .25

Slow cooked beef in mole rojo with white sesame

**BARBACOA DE BORREGO**

Lamb in mexican coffee, negra modelo, & spices

**CARNE DE RES** + .25

Seared sirloin tips with salsa chamán- molcajete crushed roasted chile ancho, ayo, y tomatillo

**LENGUA**

Beef tongue in salsa verde

**TINGA DE POLLO**

Chicken in tomato, garlic, chipotle, y chile de arbol

✔ **RAJAS VEGETARIANAS**

Chile poblano tatemado, onion, corn, crema

✔ **HUITLACOCHÉ**

Corn fungus, mushrooms, corn, epazote, queso cotija, pickled squash blossom

**TACOS DEL MAR \$5/ each**

**EL LUCHADOR**

Lightly battered wild cod, house pickled cabbage slaw, crema de habanero, y cilantro

**AL GOBERNADOR**

Diced wild caught pacific shrimp in salsa anaheim served with melted queso chihuahua y pico de gallo

✔ **QUESADILLAS \$5/ each**

Handmade flour tortilla made from a 5th generation recipe with melted queso chihuahua

**Add any filling of choice from above . . . +2**

✔ **MIXTAS \$2.5/ each**

Handmade corn tortilla with melted queso chihuahua

**Add a filling from "de la tierra" above . . . +2**

**TORTAS \$12**

Traditional sandwich of avocado, mayo, lettuce & tomato served on freshly baked pan telera with a hot chipotle sauce and your choice of filling.

**Seafood or Carne de Res . . . +2**

✔ **COMPLEMENTOS**

house pickled jalapeños ... +1  
frijoles puercos or frijoles negros ... +2  
half avocado ... +2


Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness. We accept multiple payments but do not split checks

# COCTELES


## MARGARITA . . . 10

+ Tres Chiles shrub for heat . . . +1  
+ Mezamoro & Campari for bitter . . . +2  
 agave tequilana


## MEZCALITA . . . 10

con Sal de Chapulines  
+ Tres Chiles shrub for heat . . . +1  
 agave angustifolia


## SANTA SANDIA . . . 12

El Buho espadin, fresh watermelon juice, chile serrano, limon, agave nectar, basil reduction, house "Tajín" salt  
 agave angustifolia

## AMADO NERVO . . . 11

El Buho espadin, raw cilantro honey, Priorat Natural Vermut, limon, Naveran sparkling Cava Rosé, red alder wood smoked sea salt  
 agave angustifolia

## EL CANTARITO . . . 12

Sotol Por Siempre, raw cacao, house Lemongrass-Ginger shrub, jugo de naranja, limon, fish pepper, Crème de Cacao, Sal de Chapulines  
 dasylyrion wheeleri

## LOS VOLADORES . . . 12

El Buho espadin, Giffard Caribbean pineapple, limon, Velvet Falernum, Angostura bitter, House foraged Sumac & Hibiscus salt, Tecate  
 agave angustifolia

## DOÑA CLARA . . . 12

Ancho Reyes chile poblano, frothy pineapple juice, Tres Chiles shrub, cilantro, limon, Himalayan pink salt, topped with brut sparkling Cava


## CASCARA SAGRADA . . . 12

Paranubes Aguardiente de Caña rum, ripened banana syrup, egg white, "Amor Prohibido" tincture, limon, house Marigold & Burdock root salt


## CHEPICHE . . . 12

El Buho espadin, roasted maíz morado, tamarind, Yuho Junmai Kimoto sake, Tres Chiles shrub, Sal de Chapulines, hierbas, served in clay  
 agave angustifolia


## FULANG-CHANG AND I . . . 13

Rancho Tepua bacanora, brown rice, Sparrowtail Yu Lan Dancong tea, Hacho miso honey, Yuho Junmai Kimoto sake, toasted sesame, house Jasmine & Holy basil bitter, Mexican orange, hand carved ice egg  
 agave angustifolia

## EL CHICHÓN . . . 13

Siembra Valles high-proof blanco tequila, Sotol Por Siempre, cherry tomato reduction, pink peppercorn, Dopo Teatro vermouth, Bruto Americano, Peychaud bitter, fresh fennel, hand carved cube  
 agave tequilana + dasylyrion wheeleri

## SOR JUANA . . . 14

Koch espadin, Smith & Cross rum, charred pineapple, H&H 10 años Madeira, Elisir Novasalus vino amaro, torched maple syrup, rosemary broom, hand carved ice sphere  
 agave angustifolia

## GLASS NEGRONI NO. 8 RELEASE . . . 14

We age Sotol Por Siempre, Yzaguirre blanco vermouth & Campari in a blown glass demijohn for 2 months using a Solera system blending remnants of the older releases into the new. By periodically oxidizing the spirits, we evolve the flavors and give you a rare taste worth waiting for- Our No. 8 release will be over 800 days old .

## MEZCALES DE LA CASA

5 / each

ESPADIN  
PECHUGA CUPREATA  
WILD SALMIANA  
ALTO

See the Mezcal List for flights and our full selection

VINOS "sin maquillaje" 10 / glass  
36/ bottle

ESPUMOSO  
BLANCO  
NARANJA  
TINTO

HAPPY HOUR

MONDAY - FRIDAY 5-7 PM

\$4 OFF MARGARITAS  
& QUESO FUNDIDO

## CERVEZAS

### HIMNO VIEJO

6.5

Our house golden sour ale made locally for CLAVEL

### TECATE

4

### PACIFICO

4

### NEGRA MODELO

4

### VICTORIA

4

### "CAGUAMA"

6

32 oz. of Carta Blanca

### CUBETAS

16

Ice bucket of six pacifico

### SUERO CERVEZA

7

Limon, Tecate lager, ice, sea salt

### MICHELADA

8

House mix con limon, Leche Sinaloense (shellfish), Sal de Gusano, Tecate

## REFRESCOS

### SUERO MEZCAL

8

Limon, mezcal, Topo Chico, sea salt

### AGUAS FRESCAS

2.5

Made fresh daily:  
Flor de Jamaica / Limonada

### EL CURANDERO

4

(spirit -free)  
Topo Chico, limon, Tres Chiles shrub, house "Tajin" chile salt

### MEXICAN SODAS

2.5

TOPO CHICO / SIDRAL APPLE  
COCA COLA/ FANTA NARANJA

### TEPACHE

6

Ancient pineapple wine wildy fermented

Growlers of Tepache (64oz) 28