



## BOTANAS

- TOTOPOS** 2  
add salsa +2 add guacamole +4  
add large guacamole +6
- CHICHARRONES** 8  
Ray's pork rinds w/ guacamole
- ESQUITE** 5  
Corn layered w/ crema mexicana, melted butter, mayonesa, limon, chiltepin, queso cotija
- QUESO FUNDIDO** 12  
Bubbling hot queso chihuahua, guacamole, choice of frijoles, totopos
  - con chorizo
  - con rajas vegetarianas
  - con camarones al gobernador +4
- TOSTADA DE FRIJOL** 4  
Choice of frijoles, crema de aguacate, queso cotija, pico de gallo
- EL TIGRE** 6  
Carrot escabeche, jicama, garlic, tomato pulp oil, sunflower mayonesa, tostada
- LA PIEDRA** 8  
Pickled huitlacoche & jalapeño, corn, cilantro, guacamole, tostada

= Vegetarian options g = contains gluten

## CEVICHEs



- AGUACHILE** 6/ 12  
Our specialty of raw butterflied shrimp cured in lime w/ spicy cilantro pesto, cucumber, red onion g
- AGUACHILE ROJO** 8/ 16  
Wild pacific shrimp & striped bass cured in lime w/ chile guajillo, chiltepin, cucumber, totopos g
- SINALOENSE** 8/ 16  
Wild caught pacific shrimp cured in lime & chiles w/ cucumber, avocado, totopos
- BANDERITA** 8/ 16  
Striped bass cured in leche de tigre w/ ginger, tomato, onion, mayonesa de camote, totopos
- MIXTO** 8/ 16  
Mahi-mahi & shrimp cured in anaheim pepper leche de tigre w/ sliced octopus, cucumber, Keepwell soy sauce, totopos g
- EL MAZATLECO** 8/ 16  
Striped bass cured in lime & ginger w/ carrot, serrano, cilantro
- ATUN CON PIÑA** 8/ 16  
Ahi tuna, avocado, pineapple, serrano, basil, black sesame, totopos g
- FLOR DE ATUN** 8/ 16  
Ahi tuna cured in ginger & oranges, blackened tres chiles pulp, tomatillo g
- DORADO MORITA** 16  
Crudo of Mahi-mahi cured in lime w/ blackened chile pasilla-morita oil, red onion, cucumber

\* Most ceviches are available in half portions on individual tostadas instead of totopos

## TACOS DE LA TIERRA 4 /EA

- COCHINITA PIBIL**  
Pork in bitter oranges & achiote
- CARNITAS CON SALSA VERDE**  
Pork simmered in its own lard, salsa verde, chicharrones
- BARBACOA**  
Beef shank + pork stewed in fresh & dried chiles
- BARBACOA DE BORREGO**  
House-butchered lamb in mexican coffee, Negra Modelo, spices
- TINGA DE POLLO**  
Chicken stewed in chile guajillo, árbol, chipotle & tomato
- CARNE DE RES**  
Seared sirloin tips with Salsa Chamán: molcajete crushed roasted chile ancho, ajo & tomatillo
- LENGUA**  
Beef tongue in salsa verde
- HUITLACOCHÉ**  
Corn fungus, mushroom, corn, epazote, queso cotija, pickled squash blossom
- RAJAS VEGETARIANAS**  
Chile poblano tatemado, onion, corn, crema mexicana

## DEL MAR 5 /EA

- EL LUCHADOR**  
Lightly battered cod, house-pickled cabbage slaw, crema de habanero, cilantro g
- AL GOBERNADOR**  
Diced wild-caught pacific shrimp in salsa anaheim with melted queso chihuahua & pico de gallo

## COMPLEMENTOS

- house pickled jalapeños +1
- choice of frijoles: +2
  - Puercos - mayacoba beans pureed with lard & chorizo
  - Negros - black beans pureed with roasted poblano

## QUESADILLAS 5 /EA

Our specialty hand rolled flour tortilla made from a 5th generation recipe with melted queso chihuahua g  
Add any taco filling +2

## MIXTAS 3 /EA

Handmade corn tortilla with melted queso chihuahua  
Add any taco filling +2

## TOSTADAS 6 /EA

Add any taco filling to create your own tostada

## TORTAS 12 /EA

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

## POSTRES

- MEXICAN FLAN ..... 4
- TRES LECHES CAKE ... 5 g
- CACAO, CHAPULÍN, Y MEZCAL ..... 18
- Tasting of 3 stone-ground raw chocolate medallions with guajillo-dusted chapulines by Jinji's Chocolate, paired with 2 copitas of Mezcal
- Available without Mezcal ..... 9

We accept multiple payments, but do not split checks.  
Gratuity is added on parties of 6 or more.

Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.