



## BOTANAS

- TOTOPOS CON SALSA 4  
add guacamole +4 add large guacamole +8
- 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, topos
  - con chorizo
  - con rajitas 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

## CEVICHEs



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

Most ceviches are available as individual tostadas 8

## 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

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  
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.

## POSTRES

MEXICAN FLAN ..... 4

TRES LECHEs CAKE ... 5

CACAO, CHAPULIN, 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.