



Our corn tortillas are made in house through the ancient process of Nixtamalization. Corn is sourced directly from small farms in Oaxaca & Puebla, cooked, soaked, then stone ground into the Masa we use to make our tortillas.

## BOTANAS

TOTOPOS 2 / SALSA 4  
GUACAMOLE 10

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 rajitas vegetarianas
- con camarones al gobernador +4

TOSTADA DE MAYOCOBA 8  
Whole & ground Mayocoba beans, chipotle, roasted garlic, fermented tomato oil on a nixtamalized corn tostada

FRIJOL DE LA OLLA 8  
Mayocoba beans slow cooked in bean broth w/ queso fresco, avocado y serrano served w/ 3 nixtamalized corn tortillas

## CEVICHE

AGUACHILE 16

Our specialty of raw butterflied shrimp cured in lime juice with spicy cilantro pesto, cucumber, red onion, & cracked black pepper *g*

AGUACHILE ROJO 16

Shrimp & striped bass cured in lime juice with chile guajillo, chiltepin, cucumber, red onion & totopos *g*

SINALOENSE 8

Wild caught pacific shrimp cured in lime & chiles w/ cucumber, avocado, sunflower mayonesa, tostada

BANDERITA 8

Striped bass cured in leche de tigre with ginger, tomato, onion, mayonesa de camote, tostada

ATUN CON PIÑA 8

Ahi tuna, avocado, pineapple, serrano, basil, black sesame, tostada *g*



## TAMALES

TAMAL DE ELOTE FRESCO 8

Freshly ground sweet corn tamale, frijoles puercos, queso Chihuahua

TAMALES OAXAQUEÑOS 10

Tamale of nixtamalized Maíz Bolita heirloom corn and lard filled w/ your choice of:

Tinga de Pollo

Barbacoa

Cochinita Pibil

\*All choices contain animal fat

## SOPAS

CALABAZA 8

Puree of roasted acorn squash and honey in vegetable broth w/ chile ancho oil & aged cheese

SOPA AZTECA 14

Consomé de pollo of bone-in chicken thighs, epazote, chayote, onion, cilantro, lime, avocado



## QUESADILLAS

5 /EA

Our specialty hand rolled flour tortilla made from with melted queso Chihuahua *g*

Add any taco filling +2

## MIXTAS

3.5 /EA

Nixtamalized corn tortilla with melted queso Chihuahua

Add any taco filling +2

## TOSTADAS

8 /EA

Add any taco option 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*

## TACOS DE LA TIERRA 4.5 /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 *g*

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 5.25 /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* - mayocoba beans pureed with lard & chorizo

*Negros* - black beans pureed with roasted poblano

## POSTRES

MEXICAN FLAN ..... 4

TRES LECHEs CAKE .... 6  
*g*

CARAJILLO ..... 12  
(contains alcohol)  
Espresso, chile ancho, bitter orange shrub

CACAO, CHAPULÌN, Y MEZCAL ..... 18

Tasting of 3 stone-ground raw chocolate medallions with guajillo-dusted chapulines by Jinji's Chocolate, paired with 2 copitas of house Mezcal

Without Mezcal ..... 9

*v* = Vegetarian options *g* = contains gluten

We accept multiple payments, but do not split checks.  
20% Service charge is added on all checks, gracias.

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