



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 with 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

TAMAL DE ELOTE FRESCO 8  
Freshly ground sweet corn tamale, frijoles puercos, queso Chihuahua

REVOLUFA 9  
Hummus de Maíz Criollo, cucumber, cherry tomato, roasted pepitas, basil oil, tostada

APIO VERDE 9  
Ensalada of celery & pineapple, crema de aguacate, cucumber, tostada

## CEVICHE

AGUACHILE 16  *g*  
Our specialty of raw butterflied shrimp cured in lime juice with spicy cilantro pesto, cucumber, red onion & cracked black pepper

AGUACHILE ROJO 16 *g*  
Shrimp & striped bass cured in lime juice with chile guajillo, chiltepin, cucumber, red onion & totopos

AGUACHILE BRUJAS 16 *g*  
Striped Bass cured in lime juice with cooked shrimp & octopus, cucumber, red onion, spicy salsa 'bruja' tatemada & totopos

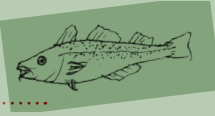
SINALOENSE 9  
Wild caught pacific shrimp cured in lime & chiles with cucumber, avocado, sunflower mayonesa, tostada

ATUN CON PIÑA 9 *g*  
Ahi tuna, avocado, pineapple, serrano, basil, black sesame, tostada

ATUN CRUDO 9 *g*  
Ahi tuna, pickled cucumber, sunflower mayonesa, garlic, spicy 'soy' salsa, tostada

MAHI-MANGO 9  
Mahi-Mahi cured in mango leche de tigre with cucumber, red onion, strawberry-hibiscus oil, chiltepin mayonesa, tostada

## PESCADO

PESCADO CULICHI 19   
Pan seared Mahi-Mahi, bubbling hot roasted poblano cream sauce, queso Chihuahua, pico de gallo & a side of nixtamalized corn tortillas

## 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 *g*  
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 *g*  
Corn fungus, mushroom, corn, epazote, queso cotija, pickled squash blossom

RAJAS VEGETARIANAS *g*  
Chile poblano tatemado, onion, corn, crema Mexicana

## DEL MAR 5.25 /EA

EL LUCHADOR *g*  
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* - mayocoba beans pureed with lard & chorizo  
*Negros* - black beans pureed with roasted poblano

QUESADILLAS 5 /EA *g*  
Our specialty hand rolled flour tortilla made from with melted queso Chihuahua  
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*

## POSTRES

MEXICAN FLAN ..... 4

TRES LECHES CAKE .... 6 *g*

CARAJILLO ..... 12  
(cocktail with 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

*g* = 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.