



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

EMPANADAS DE PURÉ DE PAPA 10
Nixtamalized fried empanadas with potatoes, chipotle, lettuce, queso fresco, crema (2 per)

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*

AGUACHILE DE CAMOTE 16

Nixtamalized camote, pickled remolacha, piña, calabaza, roasted strawberry salsa

SINALOENSE 9

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

ATUN CON PIÑA 9

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



TAMALES

TAMALES OAXAQUEÑOS 10

Maíz Bolita heirloom corn and lard filled w/ your choice of: Tinga de Pollo, Barbacoa, Cochinita Pibil, or Hongos con Huitlacoche

SOPAS

FRIJOLES DE LA OLLA 12

Mayocoba beans, queso fresco, avocado, dried peppers served w/ a side of corn tortillas

SOPA AZTECA 15

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

PESCADO

PESCADO CULICHI 19

Pan seared Mahi-Mahi, bubbling hot roasted poblano cream sauce, queso Chihuahua, pico de gallo & a side of 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

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

HONGOS CON HUITLACOCHÉ

Roasted mushrooms, corn fungus, epazote, 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

QUESADILLAS

5 /EA

Our specialty hand rolled flour tortilla 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

Nixtamalized, crispy corn tortilla with the option to add any taco filling

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

MEZAMARO 10

(contains alcohol)

Housemade bitter digestivo w/ botanicals

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.