



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 14

Bubbling hot queso Chihuahua, guacamole, choice of frijoles, totopos

- con chorizo
- con rajás vegetarianas
- con camarones al gobernador +4

TAMAL DE ELOTE FRESCO 8

Freshly ground sweet corn tamale, frijoles puercos, queso Chihuahua

PAPA Y BERENJENA 9

Red potatoes, olives, chipotle-eggplant 'Baba Ganoush', tostada

HUITLACOCHÉ REFRITO 9

Refried huitlacoche, marinated white cap mushrooms, queso cotija, 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 12

Nixtamalized camote, pickled remolacha, piña, 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*



MÁS CÉVICHE

SALMON CRUDO 12

Raw salmon, salsa de tortilla tatemada, wasabi mayonesa, limon, cebolla roja, aceite de chile pasilla, tostaditas *g*

SOLO ROBALO 9

Robalo cured in a garlic & ginger leche de tigre, avocado mayonesa, chiltepin, tostada *g*

AL SARTÉN

HONGOS A LA VERACRUZANA 14

Oyster mushrooms in Salsa Veracruzana with aceite de romero, chiles morrones, olives, capers, served with frijoles negros & a side of corn tortillas

PESCADO CULICHI 15

Pan seared Robalo, bubbling hot roasted poblano cream sauce, queso Chihuahua, pico de gallo & a side of corn tortillas



QUESADILLAS

5 /EA

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

Add any taco filling +2

MIXTAS

4 /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*

TACOS DE LA TIERRA 4.75 /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, frijoles negros, pickled squash blossom

RAJAS VEGETARIANAS

Chile poblano tatemado, onion, corn, crema Mexicana

DEL MAR 5.5 /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 - mayocoba beans pureed with lard & chorizo

Negros - black beans pureed with roasted poblano

POSTRES

MEXICAN FLAN 4

TRES LECHES CAKE 6 *g*

CARAJILLO 12

(cocktail with alcohol)
Espresso, chile ancho, bitter orange shrub

MEZAMARO 12

(contains alcohol)
Housemade bitter digestivo w/ botanicals

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 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.