



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 rajas vegetarianas  
• con camarones al gobernador +4

TAMAL DE ELOTE FRESCO 10  
Freshly ground sweet corn tamale, frijoles puercos, queso Chihuahua

TAMALES OAXAQUEÑOS 10  
Maíz Bolita heirloom corn and lard filled with your choice of: Tinga de Pollo, Barbacoa, Cochinita Pibil, or Hongos con Huitlacoche

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*

SALMON CRUDO 12

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

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*



## SOPAS

SOPA AZTECA 15

Consomé de pollo, bone-in chicken thighs, epazote, chayote, served with onion, cilantro, lime, avocado, serrano pepper, totopos

CALDO DE CAMARON 10

Consomé de camarón, head on wild-caught Pacific shrimp, carrot, served with red rice, cilantro, onion, limon, Saladitas crackers *g*

PURÉ DE HUITLACOCHÉ 12

Huitlacoche, poblanos tatemados, chile pasilla oil, nixtamalized corn masa, served with picatostes de pan telera *g*

AL SARTÉN

PESCADO CULICHI 15

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



## HUARACHES

10 /EA

A 'shoe' of nixtamalized masa fried and topped with frijoles negros, lettuce, avocado, pickled onion, salsa de tomate, crema Mexicana, and your choice of any taco filling

## TOSTADAS

8 /EA

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

## MIXTAS

4 /EA

Nixtamalized corn tortilla with melted queso Chihuahua

Add any taco filling +2

## QUESADILLAS

5 /EA

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

Add any taco filling +2

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 and beef shank in mexican coffee, Negra Modelo, spices *g*

### TINGA DE POLLO

Chicken stewed in chile guajillo, árbol, onion, chipotle & tomato

### CARNE DE RES

Seared sirloin tips with Salsa Chamán-made with 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, 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.