



BOTANAS

TOTOPOS 4 / SALSA 4
GUACAMOLE 12

ESQUITE 7
Corn layered with crema Mexicana, melted butter, mayonesa, limon, chiltepin, queso cotija

QUESO FUNDIDO 16
Bubbling hot queso Chihuahua, guacamole, choice of frijoles y totopos
• Chorizo, Rajas, or (+4) Camarones

LA CUÑA 13
Wedge salad with chile-chipotle bacon, tomato, aguacate, cucumber, sal de chapulines-cured egg yolk, miso, queso fresco, pumpkin seeds

CAMARÓN A LA MACHA 12
Wild-caught shrimp in house salsa macha, fried shallot, cilantro, avocado, served on a tostada *contains seeds

TOSTADA DE JAIBA 14
House crab cake, corn, roasted red pepper, chipotle mayonesa, avocado, pico de gallo, served on a tostada

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

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

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

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

AGUACHILE TATEMADO 16
Raw wild shrimp, octopus, ahi tuna, burnt habanero & tortilla pesto, totopos

CAMPECHANA 18
A seafood cocktail of cooked shrimp & octopus, raw bay scallop, avocado, cucumber, shrimp stock & chicharrones de puerco

MÁS CÉVICHE

SALMON CRUDO 16
Raw salmon, salsa de tortilla tatemada, wasabi mayonesa, limon, cebolla roja, aceite de chile pasilla, tostaditas

ATUN CON PIÑA 12
Ahi tuna, avocado, pineapple, serrano, basil, black sesame, tostada

SINALOENSE 12
Wild-caught Pacific shrimp cured in lime & chiles with cucumber, avocado, mayonesa, tostada

AL SARTÉN

PESCADO CULICHI 21
Pan seared mahi-mahi, bubbling hot roasted poblano cream sauce, queso Chihuahua, pico de gallo & a side of corn tortillas

HUARACHES 15/EA

A 'sandal' 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 5 /EA

Nixtamalized corn tortilla with melted queso Chihuahua
Add any taco filling +2

QUESADILLAS 8 /EA

Our specialty hand rolled flour tortilla with melted queso Chihuahua
Add any taco filling +2

TORTAS 14 /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.

TACOS DE LA TIERRA 5.5 /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 and beef shank in mexican coffee, Negra Modelo, spices

POLLO EN MOLE VERDE
Chicken thighs in house mole verde, queso fresco *contains seeds

CARNE DE RES
Seared sirloin tips with Salsa Chamán, ajo, roasted chile ancho & 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

AGUACATE FRITO
Avocado fried in chiles secos rice flour, smashed avocado, salsa de chile morita

DEL MAR 5.75 /EA

EL LUCHADOR
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

POSTRES

MEXICAN FLAN 6

TRES LECHES CAKE 6

CARAJILLO 14
(cocktail with alcohol)
Espresso, chile ancho, bitter orange shrubb

MEZAMARO 12
(contains alcohol)
Housemade bittersweet digestivo

CACAO Y CHAPULÍN ...10
Tasting of 2 stone-ground raw chocolate medallions with guajillo-dusted chapulines by Jinji's Chocolate.

Recommended pairing with a copita of Mezcal 'Madrecuishe' or house Mezamaro

= Vegetarian options 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.