



Our corn tortillas are made in house through the ancient process of Nixtamalization. We source corn directly from small farms in Oaxaca & Puebla.

BOTANAS

TOTOPOS 4 / SALSA 4 GUACAMOLE 12

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

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

ENSALADA CÉSAR 14
Romaine lettuce, caesar dressing, crutones de guajillo, cured egg yolk *contains anchovy

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

CEVICHE



AGUACHILE 18
Our specialty of raw, butterflied shrimp cured in lime, spicy cilantro pesto, cucumber, red onion

AGUACHILE ROJO 18
Shrimp & striped bass cured in lime, chile guajillo, chiltepin, cucumber, red onion, totopos

AGUACHILE BRUJAS 18
Bass cured in lime, cooked shrimp, octopus, red onion, spicy salsa 'bruja' tatemada, totopos

CEVICHE SAN MIGUEL 18
Mahi-mahi cured in habanero leche de tigre, roasted maíz criollo, red onion, totopos

TOSTADAS

SINALOENSE 13
Raw wild-caught Pacific shrimp cured in lime & chiles with cucumber, avocado, mayonesa, tostada

ATÚN CON PIÑA 14
Raw Ahi tuna, avocado, pineapple, serrano, basil, black sesame, tostada

LA CURADA 13
House hibiscus cold-cured salmon, crème fraîche, sweet pickled cucumber, arugula, capers, served on a tostada

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

PONZU TUNA 13
Raw Ahi tuna, citrus-soy ponzu, sesame oil, avocado, crispy onion, mayonesa de chile pasilla, tostada

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

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
Wild-caught Pacific shrimp in salsa Anaheim with melted queso Chihuahua & pico de gallo

COMPLEMENTOS

house pickled jalapeños +2
 salsa macha +2
choice of frijoles: +2
Puercos - mayocoba beans, lard, chorizo
 Negros - black beans, roasted poblano

AL SARTÉN



CAMARONES ENDIABLADOS 25
Butterflied U-10 shrimp (shell-on) in a creamy chile de árbol sauce, frijoles puercos, queso Chihuahua, pico de gallo, tortillas de harina

PESCADO CULICHI 25
Pan-seared mahi-mahi, bubbling hot roasted poblano cream sauce, queso Chihuahua, pico de gallo & a side of corn tortillas

BROCHETAS DE CARNE 25
Dry-aged sirloin, fire-roasted poblanos, frijoles negros, melted queso Chihuahua & a side of corn tortillas

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.

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

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

POSTRES

MEXICAN FLAN 6

TRES LECHES CAKE ... 6

"CHOCO TACO" 8

The Charmery's Vanilla ice cream, chocolate, toasted sesame seeds, waffle shell

CARAJILLO 15

(cocktail with alcohol)
Espresso, Tequila Reposado, Earl Grey tea, Licor 43

MEZAMARO 12

(contains alcohol)
House mezcal-based Amaro, served neat

= 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.