



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** 10  
Corn layered with crema Mexicana, melted butter, mayonesa, limon, chiltepin, queso cotija

**ENSALADA CÉSAR** 16  
Romaine lettuce, caesar dressing, crutones de guajillo, cured egg yolk \*contains anchovy

**TAMAL DE ELOTE FRESCO** 14  
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** 20

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

**AGUACHILE BRUJAS** 24

Bass cured in lime, cooked shrimp, octopus, red onion, cucumber, salsa 'bruja' tatemada, totopos

**CEVICHE SAN MIGUEL** 22

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

## TOSTADAS

**SINALOENSE** 14

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

**ATÚN CON PIÑA** 15

Raw Ahi tuna, avocado, pineapple, serrano, basil, black sesame, tostada

**LA CURADA** 15

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

**TOSTADA DE JAIBA** 16

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

**PONZU TUNA** 15

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

**SALMON CRUDO** 21

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** +1  
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 6.50 /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** 26

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** 28

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** 15 /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** 16 /EA

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

**MIXTAS** 7 /EA

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

**QUESADILLAS** 10/EA

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

## POSTRES

MEXICAN FLAN ..... 6

TRES LECHEs CAKE .... 8

"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 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.