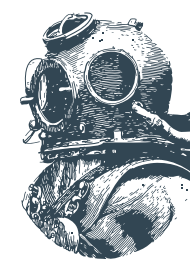


Our name is a tribute to Mexico's legendary first deep-sea diver,
and his namesake seaside cantina in Veracruz.

Our menu presents the traditional flavors of Mexico's coastal
seafood cuisine: fresh, simple and authentic, from recipes reverently
passed from one generation to the next...paired with tequilas and mezcals
from family-owned, artisanal distillers committed to agave sustainability.

CHICOJULIO

• B de M •



FOOD

STARTERS

CALDO MICHI “a life giver” Traditional Fish & Veggie soup, chopped avocado & fresh corn tortillas	GAZPACHO DE JAIBA Yellow tomato Gazpacho with Crabmeat	\$7
GUACAMOLE Made to order / tortilla chips		\$10
ENSALADA LAS BRISAS Romaine, carrot, cucumber, red onion, tomato, lime-dill vinaigrette		\$7
Served with:	Salmon \$10 Chicken \$9 Shrimp \$12	
PULPO EN ESCABECHE Pickled Octopus, fine herbs, extra virgin olive oil		\$13
TRIO LOS ANGELES Trio Taquitos served on soft corn tortilla, traditional onion & cilantro garnish	Chx Tinga \$8 Pulled Pork bbq \$9 Skirt Steak \$12	
LOS AGACHADOS (3) Crispy corn rolled tortillas topped with lettuce, chopped avocado, crema, cotija, salsa verde	Crabmeat-Shrimp \$12 Chicken \$8	
PESCADILLAS “LA LLORONA” (2) Corn tortilla crispy empanada, sautéed fish picadillo, lettuce, crema, cotija		\$8
LOS MONTADITOS (3) Trio Tartars on crostini (Octopus / Salmon / Tuna)		\$10
LAS BANDERITAS (3) Coconut crusted shrimp brochettes, pomegranate-chipotle dip		\$9
LAS CHINITAS (3) Fish Meatballs in ginger-peanut fish broth		\$9
QUESO FUNDIDO Traditional Mexican Cheese Fondue, tortilla basket, pico de gallo		\$7
Served with:	Chorizo \$10 Mushrooms \$10 Shrimp \$12	
HONGUITOS Pickled Button Mushrooms, red onion, fine herbs, extra virgin olive oil		\$7

CEVICHES

CLASICO DE SINALOA Fish & shrimp cooked in lime, cucumber, red onion, chopped tomatos, chile serrano, cilantro	\$8
ORIENTAL DE ATUN Tuna, scallion, ginger, soy, sesame oil, avocado, sesame seeds	\$10

AGUACHILES

Fish, Shrimp or Mixto “drawn in chile water” served with tostadas Verde – Lemon-cucumber water, chile serrano	\$12	Jumbo Mayan Shrimp & chips	\$17
Rojo – Lemon-cucumber water, clamato, chile habanero		Chicken Tenders & chips	\$14

FISH & CHIPS

BURROS

Flour tortilla Wrap, beans, lettuce, Chihuahua cheese, chipotle mayo, pico de gallo, French fries Shrimp a la Talla / Asada de Skirt Steak / Seasonal Roasted Veggies	\$15
Fried Fish	\$13

TACOS

TACO CAPEADO Red cabbage, pico de gallo, yogurt cucumber dill salsa, served on corn tortilla			
	Fried Fish – Trio \$12 / Quinteto \$18	Fried Shrimp – Trio \$15 / Quinteto \$21	
TACO GOBERNADOR Shrimp a la plancha, yellow pepper, tomato, refried beans, queso Chihuahua, served on flour tortilla		Trio \$15	Quinteto \$21
TACO SAN PANCHO Fish Filet, chopped tomato, red onion, scallion, yogurt cucumber dill salsa, served on flour tortilla		Trio \$12	Quinteto \$18
TACO DEL PATRON Smoked fish picadillo, chopped avocado, served on flour tortilla		Trio \$12	Quinteto \$18
TACO A LA TALLA Orange-axiote marinade, red cabbage served on corn tortilla	Shrimp – Trio \$15 / Quinteto \$21	Salmon – Trio \$15 / Quinteto \$21	
TACO EL JINETE Skirt steak, pico de gallo, scallion, salsa verde, served on corn tortilla		Trio \$15	Quinteto \$21
LA PRESIDENTA Northern Mexican Style Quesadilla with double flour tortilla, guacamole, pico de gallo			\$10
	Mushrooms \$12	Chicken Tinga \$12	Skirt Steak \$14

BURGERS & SANDWICHES

Served with choice of Greens or French Fries

LA CACHETONA Slow cooked pulled pork BBQ sandwich on house-made bun	\$14
LA OBEDIENTE Best veggie burger, Chico’s slaw, yogurt cucumber dill salsa	\$15
EL FARO Sautéed shrimp burger, yellow pepper, tomato, red onion, bacon, Chihuahua cheese, avocado	\$15
LA TECATE Fried fish burger, lettuce, cucumber, tartar sauce	\$14
PEPITO Skirt steak, refried beans on Baguette, pickled jalapeño	\$15
LA CHANEL Fish filet on Baguette, roasted zucchini, peppers, tomato, pesto	\$14

MAIN

EXTRAS

MARISCADA Sea Food, Guajillo sause, Axiote rice	\$24	French fries	\$5	Chiles toreados	\$5
		Yuca fries	\$6	Frijoles refritos	\$5
STEAK FRITES Skirt steak, hand-cut French fries, Mexican Chimichurri	\$25	Homemade hummus	\$5	Arroz con axiote	\$5
		Tostones	\$6	Chico’s slaw	\$5
EMPAPELADO Epazote roasted whole fish of the day, prepared on open flame (Takes 20 minutes)	P/A	Corn on the cob	\$6	Pico de gallo	\$5

MARGARITAS

LA CHULITA	A classic frozen with 100% agave Blanco Tequila - Lime Mango Blood Orange	\$10
SMOKY BREAKFAST	A smoky version of the breakfast martini. Mezcal Fidencio, Orange Zest, Fresh Lime, Agave nectar	\$12
CHICO JULIO	The best hand-crafted Margarita ever. Simple, Balanced, Amazing...Try it with your Tequila of choice	P/A + \$2
STAR OF THE NIGHT	Star Anise infused Hibiscus, 100% agave Blanco Tequila, Fresh Mint, Agave nectar	\$12

SIGNATURE COCKTAILS

THE SMOKY CUCUMBER A refreshing signature drink, great texture with a light touch of smoke and spice. Blanco Tequila 100% Agave, Fresh Cucumber and Lime Juice, Eggwhite, Agave nectar, Chilli infused Mezcal	\$11
AGAVE SILENCIOSO A fresh and herbacious delight with full agave character, great with ceviches. Blanco Tequila 100% agave, Green Chartreuse, Fresh Lime, Agave nectar, Orange Bitters	\$11
CHICO JULIOS SMOKY NEGRONI A Oaxacan twist on the bitter classic with bold flavor and an elegant character. Great as an aperitif. Ilegal Reposado Mezcal, Campari, Damiana Liqueur	\$13
MEXICO 70 Classy marriage of agave essence and bubbles. Very refreshing. Cimarron Blanco, Fresh Lime juice, Dry Prosecco	\$12
BEST PALOMA IN TOWN Our take on Mexico's favorite cocktail. Cimarron Blanco, Beefeater gin, Maraschino, home-made Grapefruit soda	\$12
CARAJILLO A Mexico's classic ! 43 Liqueur, Espresso Shot	\$7

SANGRIA

RED / WHITE		Glass \$9	2 litre Carafe \$40
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WINE

ALTO TIERRUCA	Sauvignon Blanc 2013, Reserva, Chile	\$10 / \$36
TILIA	Chardonnay 2013, Mendoza, Argentina	\$9 / \$34
CLEAN SLATE	Riesling 2012, Germany	\$9 / \$34
LICIA	Albariño 2011, Rias Baixas, España	\$44
CHRISTOPHE PACALET	Beaujolais Villages Controlee 2013, France	\$12 / \$44
GOUGUENHEIM	Malbec 2013, Mendoza, Argentina	\$10 / \$38
DOM. REVERDY DUCROUX	Sancerre Rouge 2011, Loire, France	\$51
DOM. DE FONTSAINTE	Corbieres Rouge 2012, Languedoc, France	\$46
LE PETIT ROUVIERE	Rose 2013, Cadiere D'Azur, France	\$10 / \$38
LA PASION	Cava Brut, España	\$9 / \$35

BEER, MICHELADAS AND CLAMATOS

Bottled: Corona, Corona Light, XX Ambar, XX Lager, Tecate \$6
Draft: Modela Especial, Negra Modelo, ChicoJulio \$6

CHELADA	Your choice of beer, with salt and fresh lime juice	\$7
MICHELADA	Your choice of beer, with salt, fresh lime, worcestershire and spicy mix	\$7
CLAMATO	Tomato based drink with your choice of beer, salt, fresh lime and spicy mix	\$8

MEZCALES

No other country's native spirits can compare to the inherent exuberance and brilliant array of flavors of Mexico's artisan agave spirits. Our selection is based on authenticity rather than names. All these products are traditionally produced and natural expressions of terroir, agave variety and craft; elements which give this category a breathtaking diversity of expression and nuances. We recommend that you savour them slowly with our food.

TAKE A FLIGHT TO MEXICO

THE BROTHERHOOD OF MEZCAL	Fortaleza Blanco / Fidencio Clasico / Derrumbes Michoacán	\$12
THE ROAD LESS TRAVELED	Cielo Rojo Bacanora / Ocho cientos Sotol / Fidencio Pechuga	\$15
THE BARREL FLIGHT	Siete Leguas Blanco / 123 Reposado / ArteNom 1146	\$14

MEZCAL OAXACA

FIDENCIO - CLASICO (ESPADIN) / PECHUGA (ESPADIN)	\$9 / \$16	DE LEYENDA GUERRERO	\$16
ILEGAL RESPOSADO (ESPADIN)	\$13	DE LEYENDA DURANGO (DURANGENSIS)	\$18
ALIPUS SAN ANDRES (ESPADIN)	\$12	MEZCAL SAN LUIS POTOSI AND MICHOACAN	
VAGO-SOLA DE VEGA (ESPADIN/MEXICANO/COYOTE)	\$14		
PIERDE ALMAS (TOBAZICHE)	\$20	DERRUMBES SAN LUIS (SALMIANA)	\$12
MANO NEGRA (TOBALA)	\$22	DERRUMBES MICHOACAN (CENIZO/CUPREATA)	\$13

SOTOL

OCHO CIENTOS SOTOL	\$12	CIELO ROJO (PACIFICA)	\$12
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BACANORA

TEQUILA VALLEY

TEQUILA 123 - BLANCO / REPOSADO	\$10 / \$12	SIETE LEGUAS - BLANCO / REPOSADO	\$9 / \$12
FORTALEZA - BLANCO / REPOSADO / AÑEJO	\$12 / \$14 / \$18	OCHO SINGLE ESTATE	\$12
CASA NOBLE JOVEN	\$14	SIEMBRA AZUL REPOSADO	\$10

TEQUILA HIGHLANDS

SUERTE REPOSADO	\$11
ARTENOM 1146 AÑEJO	\$15
TAPATIO EXCELENCIA EXTRA AÑEJO	\$35
FUENTESECA RESERVA 9 YR EXTRA AÑEJO	\$50



GIN

BEEFEATER	\$7
SIPSMITH	\$9

VODKA

TITOS HANDMADE	\$7
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RUM

FLOR DE CANA 4 YR	\$6
PLANTATION BARBADOS GRANDE RESERVE	\$8
BANKS 5 ISLAND	\$8

BOURBON

WILLET POT STILL RESERVE	\$10
BULLEIT	\$10
BOOKERS	\$14

RYE

RITTENHOUSE RYE 100 PROOF RESERVE	\$7
BULLEIT RYE	\$10

SCOTCH

MONKEY SHOULDER	\$7
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SINGLE MALT

THE GLENLIVET 12 YR	\$14
MACALLAN 12 YR	\$12

JAPANESE WHISKY

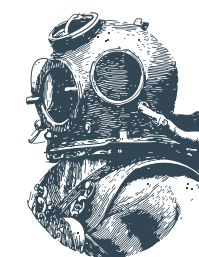
NIKKA COFFEY GRAIN	\$13
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PISCO

BAR SOL QUEBRANTA	\$7
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OTHERS

NOILLY PRAT DRY VERMOUTH	\$6	CAMPARI	\$7
DOLIN VERMOUTH	\$6	43 LIQUEUR	\$7
LAZZARONI MARASCHINO	\$6	COINTREAU	\$12
FERNET BRANCA	\$7	CHARTREUSE (GREEN)	\$11
1921 CREMA DE TEQUILA	\$7	LUCID ABSINTHE	\$13
ANTICA FORMULA	\$7		



DRINKS