

mercado

(Est. Los Angeles, September 2013)

Vegetables

- Nopalitos – sautéed cactus paddles, chile negro, queso fresco (V) **8**
Farmers' Market Vegetables – Chef Jose's hand-picked seasonal vegetables (V) **9**
Elote Callejero – grilled sweet corn, caramelized onions, chile piquin butter, queso cotija (V) **8**
Coliflor con Escabeche – roasted cauliflower, pickled vegetables (V) **9**
Rajas Poblanas – poblano strips, sweet corn, spicy queso añejo, corn tortillas (V) **8**
Chayote con Calabacitas – chayote, zucchini, corn, tomatoes, spicy queso añejo (V) **8**

Soups

- M – Chicken Tortilla Soup **7** Th – Chicken Tortilla Soup **7**
T – Cream of Lobster **9** F – Shrimp Soup **8**
W – Lentil Soup (V) **7** Sat – Cream of Corn (V) **7**
Sun – Pozole **7**

Salads

- Mercado Chopped Salad – arugula, avocado, raw farmers' market vegetables, hibiscus vinaigrette (V) **9**
Mexican Kale Salad – kale, arugula, candied pumpkin seeds, pears, dried strawberries, cotija pesto croutons, agave-lime vinaigrette (V) **10**

Sides

- Lela's Mexican Rice (V) **3** Escabeche (V) **3**
Cilantro Lime Rice (V) **3** Chiles Toreados (V) **3**
Black Beans (V) **3** Chips and Two Salsas (V) **2**
Habanero Salsa (V) **1** Crema Fresca **1**

Drinks

- Mexican Coke / Mexican Sprite **3**
Fanta / Sidral Mundet (apple soda) **3**
Diet Coke **2.5**
Mint Lemonade / Jamaica (one refill) **3**
Organic Black Iced Tea / Hot Tea (chamomile, cranberry hibiscus) **3**
Peerless Coffee **4**
Still or Sparkling Water (750ml) **8**

**We charge an 18% gratuity on parties of six or more, and a cake cutting fee of \$2/person.
Please notify us of any food allergies.**

Small Plates

- Guacamole – hass avocado, serrano, cilantro, red onion, chile de arbol salsa, spicy pepitas, fresh chips (V) **10**
Dip Duo – guacamole, choriqueso, fresh chips **17**
Tacos de Tinga de Pollo – pulled free-range chicken with chipotle, black beans, avocado **10**
Tacos de Jicama con Camarón – crispy mexican sweet shrimp, chile de arbol aioli, mexican slaw, jicama tortilla **11**
Alambres de Arrachera – grilled prime skirt steak skewers, cilantro ginger-soy glaze, farmers' market vegetables **17**
Choriqueso – melted cotija, parmesan, oaxaca, house chorizo, poblanos, mushrooms, fresh chips **9**
Dos Gringas – spit-roasted pastor, oaxaca, onions, cilantro, chile de arbol salsa, avocado salsa, flour tortillas **9**
Tacos de Pescado Estilo Baja – Carta Blanca beer-battered white fish, mexican slaw, avocado salsa, chile de arbol aioli **10**
Tostaditas de Ceviche Tropical – citrus-marinated white fish and shrimp, mango, jicama, cucumbers, avocado, red onions, serrano peppers, red peppers, chile de arbol aioli **12**
Tamales – fresh masa, chef's choice of filling, queso fresco, crema (limited availability) **9**

Large Plates

- Carnitas – Chef Jose's slow-cooked natural pork, guacamole, chile de arbol salsa, cauliflower with escabeche **21**
Pavo en Mole Oaxaqueño – Shelton Farms whole turkey leg, Oaxacan mole, mexican rice **15**
Farmers' Market Enchiladas – Chef Jose's hand-picked vegetables, yellow mole, queso fresco, nopalitos (V) **17**
Alambres de Camarón – Mexican sweet shrimp skewers, cilantro pesto, chayote with calabacitas **20**
Carne Asada – prime marinated skirt steak, guacamole, cebollines, grilled corn **25**
Callos de Hacha – jumbo deep sea scallops encrusted with pumpkin seeds, chipotle-peppercorn sauce, chayote with calabacitas **21**
Pollo en Salsa de Chipotle – Jidori free-range half chicken, chipotle wild mushroom sauce, queso fresco mashed potatoes (with Oaxacan mole add \$1) **21**
Pescado del Día – today's fresh catch mkt

Executive Chef/Partner Jose Acevedo

(V) = Vegetarian (some vegetarian plates can be made vegan; ask your server)
We are proud to plate our food on Heath Ceramics (est. 1948).

TRAGOS

Mercado Margarita.....	10
100% agave silver tequila, triple sec, fresh sour	
Margarita de Jamaica.....	11
hibiscus-infused reposado tequila, triple sec, fresh hibiscus, fresh sour	
New Fashioned.....	12
reposado tequila or mezcal, cane syrup, Mexican bitters	
Westside Fresa.....	12
mezcal joven, strawberries, mint, lime, agave nectar, angostura bitters	
La Piña.....	12
silver tequila, muddled pineapple, cilantro and jalapeño	

Ask your server for our seasonal drink specials.



Blanco	
Cabrito (<i>Arandas</i>).....	9
Calle 23 (<i>Los Altos</i>).....	9
Camarena (<i>Los Altos</i>).....	9
Corazon (<i>Los Altos</i>).....	9
Pueblo Viejo (<i>Magdalena</i>).....	9
Sino (<i>Los Altos</i>).....	9
Tanteo Jalapeño (<i>Tequila</i>).....	9
Nobleza (<i>Tepetitlán</i>).....	10
Olmecca (<i>Los Altos</i>).....	10
Partida (<i>Tequila</i>).....	10
Chamucos (<i>Los Altos</i>).....	11
Kah (<i>Tequila</i>).....	11
7 Leguas (<i>Atotonilco</i>).....	11
Chinaco (<i>Tamaulipas</i>).....	12
Fortaleza (<i>Tequila</i>).....	12
Ocho (<i>Los Altos</i>).....	13
Patron (<i>Los Altos</i>).....	14
Don Fulano (<i>Tequila</i>) 100 proof.....	15
Clase Azul (<i>Jesús María</i>).....	20
Deleon (<i>Guanajuato</i>).....	26

Add \$1 for a margarita with your favorite tequila.
All our margaritas are made with fresh sour.

MEZCAL

Los Jarvis, Silver.....	9	Sacacuento, Añejo.....	17
Del Maguey, "Crema de Mezcal".....	10	Pierde Almas, "Dobadaan".....	18
Sombra.....	10	Del Maguey, "Minero".....	19
Alipus, San Juan.....	11	Leyenda, "Cenizo".....	19
Nahuales, Joven.....	15	Pierde Almas, "Tobaziche".....	32

TEQUILA

Reposado	
Rebano Sagrado (<i>New Oak</i>).....	8
Cabrito (<i>American Oak</i>).....	9
Camarena (<i>Bourbon Oak</i>).....	9
Calle 23 (<i>Whiskey Oak</i>).....	9
Pueblo Viejo (<i>American Oak</i>).....	9
Sino (<i>Whiskey Oak</i>).....	9
Centenario Rosangel (<i>Hibiscus</i>).....	10
Olmecca (<i>Whiskey Oak</i>).....	10
Nobleza (<i>Bourbon Oak</i>).....	11
Real de Mexico (<i>New Oak</i>).....	11
Chamucos (<i>New Oak</i>).....	12
Kah (<i>New Oak</i>) 110 proof.....	12
Partida (<i>Jack Daniels</i>).....	12
7 Leguas (<i>Whiskey Oak</i>).....	12
Chinaco (<i>Whiskey Oak</i>).....	14
Fortaleza (<i>Whiskey Blend</i>).....	15
Don Fulano (<i>French Oak</i>).....	16
Ocho (<i>New Oak</i>).....	16
Clase Azul (<i>Sherry Oak</i>).....	21
Deleon (<i>French Oak</i>).....	29

Añejo	
Pueblo Viejo (<i>18 months</i>).....	12
Corazon (<i>12 months</i>).....	12
Nobleza (<i>36 months</i>).....	12
Partida (<i>18 months</i>).....	13
7 Leguas (<i>24 months</i>).....	13
ArteNOM (<i>blend</i>).....	14
Casa Noble (<i>24 months</i>).....	14
Don Felix (<i>30 months</i>).....	14
Chinaco (<i>36 months</i>).....	15
Kah (<i>18 months</i>).....	15
Los Azulejos (<i>24 months</i>).....	18
Fortaleza (<i>24 months</i>).....	18
Ocho (<i>12 months</i>).....	19
Don Fulano (<i>36 months</i>).....	23
Don Julio 1942 (<i>30 months</i>).....	26
Deleon (<i>17 months</i>).....	39

Extra Añejo

San Matias (<i>cherry, vanilla</i>).....	14
Reserva de la Familia (<i>caramel, oak</i>).....	24
Ocho (<i>vanilla, toffee</i>).....	34
Don Fulano (<i>vanilla, nutmeg</i>).....	35
Partida Elegante (<i>delicate, wood</i>).....	45
Chinaco Negro (<i>citrus, oak</i>).....	54
Deleon (<i>smooth, elegant</i>).....	58

CERVEZA

Bohemia.....	6
Carta Blanca.....	6
Corona.....	6
Dos Equis Amber <i>draft</i>	6
Modelo Especial <i>draft</i>	6
Pacifico.....	6
Arrogant Bastard Ale <i>draft</i>	7
Deschutes Black Butte Porter <i>draft</i>	7
Eagle Rock Brewery <i>draft</i>	7
Lagunitas India Pale Ale <i>draft</i>	7
Victoria <i>draft</i>	7
Allagash White <i>draft</i>	8
Michelada.....	add 2

VINO

White

Aviña, Chardonnay, <i>Sonoma</i>	9/34
La Follette, Chardonnay, <i>Sonoma</i>	12/46
Squirt Gun, Sauvignon Blanc, <i>Napa</i>	11/42
Riff, Pinot Grigio, <i>Italy</i>	11/42
Mercat, Cava, <i>Spain</i>	10/42

Red

Textbook, Cabernet Sauvignon, <i>Napa</i>	13/50
Foxen, Pinot Noir, <i>Santa Maria</i>	16/62
Beckmen, Syrah, <i>Santa Ynez</i>	13/50
Easton, Zinfandel, <i>Amador</i>	11/42
Happy Canyon, Merlot, <i>Santa Barbara</i>	11/42
Bonny Doon, Grenache, <i>Central Coast</i>	12/46

To expedite service, we open bottles of wine at the bar. We pour a six ounce glass of wine. We charge \$20 for the personal service of your wine—up to two bottles. We would like you to make it home safely. If you do not have a designated driver, please allow us to call you a cab.