

## SMALL PLATES

Guacamole \$10  
cotija, tortilla chips

Mango \$8  
jicama, cucumber, lime, habanero

Ensalada de Jicama \$10  
gem lettuce, avocado, radish, lime vinaigrette

Coctel de Camaron \$14  
shrimp, avocado, red onion, lime, cilantro

Empanada de Carne \$9  
ground beef, potatoes, egg, raisins, chimichurri

Empanada de Maiz \$9  
roasted corn, spinach, queso fresco, lemon aioli

## SMALL PLATES (CONT)

Platano Maduro \$10  
fried ripe plantain, sour cream, chili, lime

Pollo Frito \$11  
fried chicken thigh, jalapeno, cabbage,  
habanero salsa

Tacos de Pescado \$14  
beer battered cod, avocado, shredded lettuce,  
chipotle crema, lime

Quesadilla de Hongos \$12  
mushrooms, spinach, caramelized onion, chili  
flakes

Quesadilla de Pibil \$13  
braised pork shoulder, oaxaca cheese, salsas

Choripan \$12\*  
chorizo, baguette, chimichurri, red onion  
\*add an egg \$2

## CHICHARRONES de CARNE

not your basic sidewalk cracklins! here we have  
roasted and fried chunks of pork shoulder  
served with house made tortillas, lime, salsa,  
black bean puree, and escabeche

half pound..... \$19  
one pound..... \$32  
one & a half pound..... \$46

## CHUZOS

one skewer..... \$7  
three skewers..... \$19  
six skewers..... \$35

Carne add \$1  
flap meat, onion, zucchini, panca glaze  
Camarones add \$3  
white shrimp, aji amarillo glaze, salsa criolla  
Pollo  
chicken, red onion, aji amarillo glaze  
Chorizo  
hand-made chorizo, panca glaze  
Vegetales minus \$1  
zucchini, eggplant, onion, pepper, aji amarillo

## POSTRE

Alfajores \$8  
house-made cookies, dulce de leche, & hot  
chocolate

Flan \$8  
classic caramel, pumpkin seed pepita brittle

Chocolate Tres Leches \$8  
cream cheese frosting, toasted coconut

DINNER

COCKTAILS

BRUNCH

HAPPY HOUR

## CÒCTEL

Margarita Single \$10 | Pitcher \$36  
pueblo viejo blanco tequila, lime, combier

Margarita del Techo Single \$13 | Pitcher \$46  
ocho plata, fidencio mezcal, napoleon  
mandarin, lime

La Paloma Single \$10 | Pitcher \$36  
pueblo viejo tequila, grapefruit, agave, lime,  
soda

Las Primas \$11  
singani 63, blanc vermouth, california brandy,  
maraschino, bitters, grapefruit oil

Hummingbird Cocktail \$11  
pisco acholado, ginger, chamomile, lime, yellow  
chartreuse, bitters

## CÒCTEL (CONT)

La Avenida \$11  
aged rum, french vermouth, gran classico,  
lemon

Belafonte \$11  
aged rum, lime, pineapple, banana, cacao,  
ginger

Piña Colada \$10  
el techo rum blend, coconut cream, pineapple,  
cinnamon, crushed ice

Tres Amigos \$11  
ocho plata, victoria lager, house sangrita

## VINO

Sangria red wine, brandy, licor 43, lemon,  
cinnamon, bitters  
Single \$7 | Pitcher \$30

Sparkling  
Cava Gran Sarao Brut NV Spain \$8/32  
Rosé Cava Can Petit '13 Spain \$10/40

White  
Sauvignon Blanc Tangent '13 California \$9/36  
Chardonnay Viano '14 California \$9/36  
Torrantes Colomé '14 Argentina \$9/36  
Verdejo Casamaro '15 Spain \$8/32  
Rosé of Cabernet Sauvignon Valdivieso '15 Chile  
\$9/36

Red  
Pinot Noir Aila '14 Chile \$12/48  
Carmenere Casa Silva '12 Chile \$8/32  
Malbec Catena Vista Flores '13 Argentina  
\$10/40

## CERVEZA

Draft  
Pacífico Mexico \$6  
Negra Modelo Mexico \$6  
Sierra Nevada Otra Vez \$6  
Magnolia Proving Ground IPA \$6

## BOTTLE

Xingu Brazil \$6  
Cuzqueña Perú \$6  
Victoria Mexico \$6  
Modelo Especial Mexico \$6  
Golden State Cider 16oz \$8  
Regia 32 oz El Salvador \$12

## BEBIDAS \$3.50

Mexican Coca-Cola  
Empire Diet Cola  
Sprite  
Fanta Orange  
Jarritos Mineragua Sparkling Water  
Bruce Cost Ginger Ale



## DESAYUNO

Buñuelos \$6  
beignets, powder sugar, dulce de leche

Pan de Elote \$5  
jalapeno cornbread, pepper jelly

Huarache \$14  
spinach and oaxaca cheese stuffed tortilla,  
tomato braised beef brisket, fried eggs, pickled  
onion

Gallo Pinto \$14  
rice and beans, fried eggs, plantain, tortilla,  
crema

Benedictos \$14  
two poached eggs, jalapeno cornbread, chorizo,  
spinach, chile hollandaise  
vegetarian benedictos \$12

Chilaquiles \$14  
tortilla, roasted salsa, eggs, queso fresco, crema

Chorizo Scramble \$15  
eggs, roasted vegetables, chorizo, avocado,  
potatoes, chipotle, brioche  
vegetarian scramble \$12

Carnitas \$19  
roasted pork, black beans, escabeche, chipotle  
salsa, house made tortillas

Tostada Francesa \$12  
brioche french toast, berry compote, maple  
syrup

## AL LADO

papas with chimichurri \$6  
two eggs \$5  
chorizo \$8  
platano maduro \$10

## SMALL PLATES

Guacamole \$10  
cotija, tortilla chips

Mango \$8  
jicama, cucumber, lime, habanero, chili powder

Ensalada de Jicama \$10  
gem lettuce, avocado, radish, lime viniagrette

Coctel de Camaron \$14  
shrimp, avocado, red onion, cilantro

Empanadas de Carne \$9  
ground beef, raisins, olives, egg, potato,  
chimichurri

## BRUNCH CÒCTEL

Margarita del Techo single \$13 | pitcher \$46  
cabeza tequila, fidencio mezcal, napoleon  
mandarin, lime

La Paloma single \$10 | pitcher \$36  
tequila, grapefruit, lime agave, soda

Mimosa \$8  
cava, fresh squeezed orange or agua fresca

Bloody Maria \$9  
tequila reposado, el techo bloody blend,  
cilantro, house pickles

Michelada \$8  
pacifico, lime, chili, salt

Lorito \$11  
tequila reposado, velvet falernum, lime,  
pineapple, cava

Belafonte \$11  
aged rum, lime, pineapple, banana, cacao,  
ginger

Chilcano \$10  
humani pisco, lime, passion fruit, ginger, bitters

Caipirinha \$9  
cachaca, muddled lime, sugar

El Joven Picante \$12  
mezcal, honey, lime, chipotle bitters

## VINO

Sangria glass \$7 | pitcher \$30  
red wine, brandy, licor 43, lemon, cinnamon,  
bitters

Sparkling  
Cava Miguel Ponz NV Spain \$8/32  
Rosé of Malbec 2013 Spain \$10/40

White  
Sauvignon Blanc Tangent 2013 California \$9/36  
Chardonnay Viano 2014 California \$9/36  
Torrontes Colomé 2014 Argentina \$9/36  
Verdejo Casamaro 2014 Spain \$8/32  
Rosé of Cabernet Sauvignon Valdivieso 2015  
Chile \$9/36

Red  
Pinot Noir Aila 2014 Chile \$12/48  
Malbec Catena Vista Flores 2013 Argentina  
\$10/40  
Carmenere Casa Silva 2012 Chile \$8/32

## CERVEZA

Bottle  
Xingu Brazil \$6  
Cuzqueña Peru \$6  
Victoria Mexico \$6  
Modelo Especial Mexico \$6  
Golden State Cider 16oz \$8  
Regia 32 oz El Savador \$12

Draft  
Pacifico Mexico \$6  
Negra Modelo Mexico \$6  
Sierra Nevada Otra Vez \$6  
Magnolia Proving Ground IPA \$6

## BEBIDAS \$3.50

Mexican Coca-Cola  
Empire Diet Cola  
Sprite  
Fanta Orange  
Jarritos Mineragua Sparkling Water  
Bruce Cost Ginger Ale

Juice \$3  
fresh squeezed orange juice  
agua fresca  
lemonade

Coffee \$3  
el techo blend of Brazilian/Colombian  
regular / decaf

Tea \$3  
5 mountains tea pacific peppermint /  
bergamont black

DINNER

COCKTAILS

BRUNCH

HAPPY HOUR

Monday-Friday 4pm-6pm

## CòCTEL

Cerveza \$4

pacífico, victoria, negra modelo, modelo especial

Tres Amigos Pequeños \$6

pacífico, pueblo viejo, sangrita

Margarita \$7

pueblo viejo, lime, combier

Blanco Flight \$13

forteleza, chinaco, siembra azul

Sangria Pitcher \$18

red wine, brandy, licor 43, lemon, cinnamon, bitters