

## ★ BAR SNACKS

WARM OLIVES "BORRACHOS"  
orange, oregano, chiltepes and mezcal 5

SPICY "VAQUERO" NUTS & CORN  
toasted corn & spiced nuts 4

"CHINGON" CUCUMBERS  
watermelon radish, pickled grapes,  
cilantro, lemon, chili, sea salt 5

HERITAGE PORK CHICHARRONES  
cilantro, charred lemon mayo 8

## 🌸 DOS TACOS

CHORIZO de la CASA\*  
with farm egg "soleado" & papas 10

OCTOPUS  
smoked paprika, crisp celery salad, black mayonesa 14

LAMB NECK & APRICOT BARBACOA  
cotija cheese 12

ZUCCHINI & NOPALES  
charred lemon mayonesa 10

GULF SHRIMP "DIABLO"  
avocado salsa 12

PORK "COCHINITA"  
spicy citrus achiote 11

SKIRT STEAK "ASADA"  
garlic mojo, roasted poblano rajas 13

CRISPY MAINE REDFISH  
black radish & jicama slaw, baja cream 12

CHICKEN LIVERS  
sesame mole, golden raisins, pickled cabbage 9

\* DOUBLE TORTILLAS ADD ONE DOLLAR



## ¡CHUPACABRA TACO!

CHORIZO DE LA CASA, LAMB NECK BARBACOA, PORK  
"COCHINITA", SKIRT STEAK pickled cabbage, smoky adobo  
mayonesa, baja cream 16

## 🌸 SIDES

3 EACH

OAXACA CHEESE GRITS  
BLACK RADISH & JICAMA SALAD  
PICKLES "DE LA CASA"

PLANTAIN RICE  
CHARRO BEANS  
PICKLED CABBAGE

## APPETIZERS ♥

MIZUNA & RED OAK  
watermelon radish, sliced onion, queso seco, cotija cheese,  
papaya vinaigrette 11

ROMAINE \*  
avocado dressing, anchovy, tomatillo  
& agave vinaigrette, queso fresco,  
spiced pepitas 12

GUACAMOLE "EL MERO MERO"  
Avocado, cilantro, sea salt & white onion 9  
w/ crisp pork belly & roasted grape tomato 13  
w/ fire roasted poblano & onion rajas 10

FUNDIDO  
cheesy cheesy goodness (Oaxaca, Chihuahua, Manchego cheeses)  
w/ flash roasted shishito peppers 12  
w/ roasted mushrooms 11  
w/ spicy house made chorizo 10

CHILLED OCTOPUS & SHRIMP SALAD  
avocado salsa, epazote dressing, crisp tortilla 14

CHILE RELLENO  
dried plums & apricots, golden raisins, corn "mote",  
Oaxaca & Chihuahua cheese,  
toasted walnut mole, pomegranate 11

## ¡CEVICHE DEL MAR!\*

## ¡CON TORTILLA FRITAS!

Red Snapper, Sea Scallops, Maine Redfish & Gulf Shrimp  
lime, scallions, pickled red grape, radish 11

## ENTREES

WHOLE SNAPPER "VERACRUZANA"  
plantain rice 26

HERITAGE PORK "CHULETA"  
charro beans, knob onions, garlic mojo, Oaxaca  
& mole quesadillas 21

"STREET CART" CHICKEN\*  
achiote-citrus marinade, kale "con plantano",  
tamarind butter 19

SHORT RIB "BARBACOA"  
Oaxaca grits, red wine, tomato, chard "crudo con ajo  
tostado" 27

RABBIT LEG "CAZUELA"  
braised root vegetable tamale, olives, orange & jicama salad 22

FLAT-IRON "ASADA"  
grilled chiles "dulces" & poblano rajas, charred onion  
& nopale, garlic mojo 25

ENCHILADA "Del PARAISO"  
zucchini, plantain, maitake & oyster mushrooms, charred  
onion, swiss chard, herb goat cheese, salsa verde,  
cotija cheese 21

Please inform your server BEFORE ordering if you or any members of your party have food allergies

\*These foods may be served raw or undercooked. \*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase risk of food borne illness, especially if you have certain medical conditions.

There will be an 18% service charge added to parties of 6 or more.

## ★ MARGARITAS

Our Margaritas are made with Combier & lime juice. Showcasing the pure flavors of the tequila. Up or on the rocks

### DE LA CASA

Agavales Blanco, Combier, fresh lime 6

### STRAWBERRY

Agavales blanco, fresh strawberries, combier, simple syrup, mint 8

### CACTUS PEAR AND BLUEBERRY

Luna Azul, Combier, wild blueberries, cactus pear juice 10

### BIONICA

Agavales blanco, combier, pineapple, mango, grapefruit, agave nectar 10

## TEQUILA & MEZCAL ♥ COCKTAILS

Carefully crafted cocktails designed to embrace and showcase the unique characteristics of individually chosen tequilas

### MESSICANA

El Caballo Estrella Blanco, Aperol, Cucumber, lime, simple syrup 9

### 7-43

Siete Leguas Reposado Tequila, Licor 43, lime 11

### EL TULE

Espollon Blanco Tequila, Aperol, sour orange juice 10

### ABUELO, ABUELO

Monte Alban Mezcal, Don Roberto Reposado, grapefruit, granulated sugar, Xoclotl Mole bitters 11

### SIERRA MADRE

Milagro Blanco, Combier, lime, jalapenos, passionfruit pulp 11

## RUM COCKTAILS

### PINA CALIENTE

Goslings Black Rum, Cayenne pineapple juice, cream of coconut 11

### ZOCALO

Bacardi, Combier, mint, grapefruit juice, cilantro & hell fire bitters 10

### OH, CARLOTA

Pyrat Rum, orange, cayenne pineapple juice, simple syrup 11



## VODKA COCKTAILS



### AGUA FRESCA

Skyy Vodka, Cantalope water 8

### CHAAC-TAIL

Skyy vodka, orange, mint, coconut cream 10

### AMANTE

Ketal 1 vodka, Aperol, grapefruit juice, passion fruit, pomegranate 11

## CERVEZA



### DRAFT

Victory Prima Pils, 5.3%ABV, Pa 6  
Estrella Damn, 5.2%ABV Spain 5  
Happy Sol, 5.5%ABV Somerville 6  
Rapsallion Blessing 8%ABV, Cambridge 6  
Modelo Especial, 4.4%ABV, Mexico 6  
Agaves Wheat, 4.2%ABV Colorado 7  
Rougue Dead Guy, 6.5%ABV Oregon 8  
Harpoon 5.9%ABV Boston 5

### TIN

Oskar Blue's Mamma Yella Pils, 5.3%ABV Colorado 5  
Obscura Brown Ale, 4.5%ABV Mexico 6  
Baxter Amber Road, 5.5%ABV Maine 6  
Chupacabras, 5.8%ABV Mexico 6  
Baxter Pamola Pale, 4.9%ABV Maine 6

### BALLENAS

Low Rider, 22oz 7.2%ABV 13  
Regia, 32oz 4.3%ABV El Salvador 8  
Rougue Dead Guy, 22oz 6.5%ABV Oregon 16  
La Migra Imperial Stout, 22 oz. 8.5%ABV, Mexico 13  
West Coast Ipa, 22oz 7.3%ABV San Diego 11  
Runway Ipa, 22oz 7.5%ABV, Mexico 13

### BOTTLES

Sol, 4.1%ABV, Mexico 5  
Pacifico, 4.8%ABV, Mexico 5  
Xingu Black Beer, 4.7%ABV, Brazil 5  
Estrella Damn Daura, 5.4%ABV "Gluten Free", Spain 5

## VINOS



### SPARKLING VINO

NV Conde De Haro Cava, Spain 8 / 32

### WHITES

2011 Los Cardos, Argentina (Sauvignon Blanc) 7 / 28  
2010 Finca La Linda, Argentina (Chardonnay) 6 / 24  
2007 Finca de Arantei, Spain (Albarino) 8 / 32

### REDS

2006 Castillo de Almansa Spain (Monastrell, Cencibel) 6 / 24  
2010 R | Collection, Napa Valley, CA (Cabernet) 7 / 28  
2010 Sensual, Argentina (Malbec) 8 / 32  
2002 Traslanzas, Spain (Tempranillo) 7 / 28



# TEQUILA

Each Tequila has two prices  
which reflect a Sipping / Margarita de la Casa



## BLANCO ♥

Blanco/White, also called Plata/Silver, is typically unaged or aged no longer than 60 days and therefore has the most distinctive taste of pure agave. Blancos are typically floral and herbal with clean minerality and a peppery bite.

Agavales Silver 6 / 8  
Baluarte Silver 12 / 16  
Campo Azul 9 / 13  
El Caballo Estrella 8 / 12  
El Capo 10 / 14  
Chinaco 10 / 14  
Deleon Diamonte 22 / 26  
Maestro Dobel Diamond 12 / 16  
Don Roberto Plata 12 / 16  
El Conquistador 10 / 14  
Hijos Villa Pistol 18 / 22  
La Certeza 12 / 16  
Lunazul 8 / 12  
Milagro Silver 9 / 13  
Partida 12 / 16  
Paqui Silver 12 / 16  
El Rey 9 / 13  
Sietes Leguas 11 / 15  
El Tesoro Platnum 11 / 15  
Oro Azul 6 / 10  
Chamucos 10 / 14  
El Sagrado 11 / 15  
Espolon 9 / 13  
El Jimador 11 / 15  
Grand Centenario 10 / 14

## MEZCAL 🌸

The Manguely was one of the most sacred plants in pre- Hispanic Mexico and had a privileged position in religious rituals, mythology and economy

Monte Alban 8  
Illegal Joven 12  
Illegal Reposado 14  
Illegal Anejo, 18  
Los Nuhuales Joven 12  
Los Nuhuales Reposado 13  
Fidencio Mezcal 11  
Fidencio Classico 11  
Fidencio Madrecuixe 22

## RUM ~

The uniquely rare and exquisite cane spirits that comprise the class of beverages known collectively as "Rum"

Jamaica 10 yr Reserve 10  
Nicaragua Vintage 98 11  
Panama Vintage 97 12  
Trinidad Vintage 96 12  
Diplomatico Reserva Exclusiva 13

## REPOSADO 🌀

Reposado, literally meaning "rested", refers to the tequila aging from a period of 2 months to 1 year in oak barrels. The aging process is designed to mellow the agave creating a smoother tequila, great for sipping.

Agavales Gold 6 / 8  
Baluarte 12 / 16  
Campo Azul 10 / 14  
El Caballo Estrella 9 / 13  
El Capo 11 / 15  
Deleon 25 / 29  
Don Roberto 13 / 17  
El Conquistador 11 / 15  
Hijos Villa Revolver 18 / 22  
La Certeza 13 / 17  
Lunazul 8 / 12  
Milagro 10 / 14  
Partida 13 / 17  
Paqui 12 / 16  
El Rey 9 / 13  
Sietes Leguas 12 / 16  
El Tesoro 12 / 16  
Oro Azul 8 / 12  
Chamucos 12 / 16  
El Sagrado 10 / 14  
Los Amantes 13 / 17  
Espolon 9 / 13  
El Jimador 11 / 15

## TASTING FLIGHTS ✨

Mexico's finest has been collected in these complementary groups and presented to you in vertical flights

**HIGHLANDS** These Tequilas tend to have a "fruity" character 21  
LaCerteza Blanco  
Sietas Leguas  
El Tesoro Platnum

**LOWLANDS** These tequilas generally have more wood and earth flavors than the Highlands' 24  
Partida Blanco  
El Rey Y Yo Blanco  
Don Roberto Plata

**A STUDY OF REPOSADO** 28  
Lunazul Reposado  
Chinaco Reposado  
Reluarte Reposado

**A STUDY OF ANEJO** 32  
El Conquistador Anejo  
Paqui Anejo  
Camp Azul Anejo

**A STUDY OF MEZCAL** 18  
Fidencio Mezcal  
Fidencio Mezcal Classico  
Fidencio Madrecuixe

## ANEJO 🌸

Añejos are typically aged from 2 to 5 years and exhibit the true characteristics of their oak contact, portraying flavors such as vanilla, cedar, butterscotch and caramel. These tequilas are smooth, mellow and comparable to fine whiskies, single malt scotches or cognacs.

Campo Azul 10 / 14  
El Caballo 10 / 14  
Deleon 30 / 34  
Don Roberto 14 / 18  
El Conquistador 14 / 18  
Hijos Villa Rifle 18 / 22  
La Certeza 14 / 18  
Lunazul 9 / 13  
Milagro 11 / 15  
Partida 14 / 18  
Paqui 13 / 17  
El Rey 12 / 16  
Sietes Leguas 13 / 17  
El Tesoro 13 / 17  
Oro Azul 9 / 13  
Chamucos 14 / 18  
El Sagrado 11 / 15  
El Jimador 14 / 18

## SELECCIÓN ESPECIAL

Prices reflect a Sipping.  
These Tequilas are the very best creations from some of the finest distilleries in Mexico

Deleon Diamonte 22  
Milagro Barrel Select Silver 12  
Maestro Dobel Diamond 14

Deleon Reposado 25  
Milagro Barrel Select Reposado 13  
Milagro Barrel Select Reposado 14

Milagro Barrel Select Anejo 20  
Milagro Romance 25  
Hijos Villa Revolver 18  
Deleon Extra Anejo 44

Campo Azule Extra Anejo 18  
El Capo Extra Anejo 15  
Partida Elegante 38  
El Tesoro Paradiso 22  
Grand MayanExtra Anejo 14