



## SEASONAL SPECIALS

**Perfect Summer Torta** smoked Gunthorp turkey, local tomatoes & lettuce, cilantro crema, homemade Sriracha-style 3-chile hot sauce | **11.50**

**Caldo de Elote** Nichols Farm corn, Sea of Cortez scallops, roasted poblano, carrots, new potatoes, salsa Mexicana | **12.00**

**Chipotle Melon Salad** Nichols Farm melons, Bayless Garden greens, queso de cincho, roasted pepitas, creamy sherry-chipotle vinaigrette, fresh mint | **11.00**

## SNACKS AND SIDES

**Chips and Salsa** | tomatillo salsa, 3-chile salsa, just-made chips | **3.00**

**Chicharrones Tamazula** | hot sauce, queso añejo, cilantro, lime | **3.50**

**Oaxacan-Style Peanuts** | roasted garlic, arbol chiles, lime | **2.50**

**Classic Queso Fundido** | Samuel's artisan Jack cheese, roasted poblanos, caramelized onions, homemade chorizo | **8.00**

**Seasonal Fundido** | Samuel's artisan Jack cheese, seasonal toppings | **8.00**

**Pigs Feet Tostada** | Gunthorp Farms pickled pigs feet, pickled vegetables, housemade crema | **4.00**

**Green Ceviche Tostada** | Sea of Cortez shrimp and scallops, tangy tomatillo salsa, avocado | **4.50**

**Red Ceviche Tostada** | Sea of Cortez shrimp and scallops, Mexican cocktail sauce, Tamazula, lime, avocado, cilantro | **4.50**

**Sikil Pak** | smooth dip of pumpkin seed, roasted tomato, sour orange, habanero served with cucumber, jicama and tortilla chips | **4.50**

## TORTAS

### FROM THE WOODBURNING OVEN

**Baja Chicken** | Gunthorp chicken, homemade chipotle mayo, cabbage and radish slaw, black beans, queso fresco | **11.00**

**Ahogada** | golden pork carnitas, black beans, tomato and arbol chile broth, pickled onions | **10.00**

**Choriqueso** | homemade chorizo sausage, roasted poblano, artisan Jack cheese, tomatillo salsa | **9.00**

**Woodland Mushroom** | wood-roasted River Valley Ranch mushrooms, chipotle-garlic mojo, Prairie Fruits Farm goat cheese, black beans, wild arugula, 3-chile salsa | **9.50**

**Pepito** | braised Tallgrass shortribs, caramelized onion, artisan Jack cheese, black beans, pickled jalapeños | **12.00**

**Cochinita Pibil** | wood-roasted Gunthorp suckling pig with achiote, black beans, pickled onion, habanero | **12.00**

### FROM THE GRIDDLE WITH CILANTRO CREMA

**Cubana** | smoked Gunthorp pork loin and bacon, black beans, avocado, artisan Jack cheese, chipotle mustard | **11.50**

**Milanesa** | crispy Gunthorp chicken, artisan Jack cheese, pickled jalapeños and red onions, Napa cabbage, tomatillo-avocado salsa, black beans | **10.25**

### DAILY SPECIAL TORTAS

**TUESDAY: Carne Asada** | Tallgrass flank steak, salsa verde mojo, woodland mushroom, homemade crema | **12.75**

**WEDNESDAY: Pork Belly** | dark salsa negra glaze, Gunthorp bacon, arugula, queso añejo | **12.00**

**THURSDAY: Shortrib** | guajillo-braised Tallgrass shortribs, grilled cactus salad, avocado, black beans | **12.50**

**FRIDAY: Chipotle Catfish** | crispy farmed catfish, red cabbage and watercress slaw, creamy chipotle dressing, cilantro | **12.50**

**SATURDAY: Goat Barbacoa** | braised goat, Oaxacan pasilla-tomatillo salsa, avocado, onions, cilantro | **12.75**

## GUACAMOLE BAR

**Almost Naked** | roasted garlic-tomatillo guacamole with choice of 2 toppings, tomatillo salsa, 3-chile salsa, just-made chips | **7.00**

**Fully Dressed** | with a little of each topping | **8.00**

### GUACAMOLE TOPPINGS

- spicy roasted poblano & serrano
- chicharron (crispy fried pork skin)
- pepitas (Mexican pumpkin seeds)
- smoky bacon
- queso fresco (fresh cheese)
- crunchy spicy Kohlrabi
- grilled onion
- Xoco's rooftop tomato

## SALADS

**Xoco Salad** | romaine, arugula, marinated black beans, crispy tortilla threads, avocado lime dressing, grilled onions | **9.50**

• add pork carnitas, golden-crispy chicken or mushrooms | **2.50**

**Side Salad** | romaine, arugula, jicama, cucumber, avocado-lime dressing | **4.00**

## AGUA FRESCA

**Agua del Dia**  
fresh fruit cooler, changes daily | **2.50**

**Agua de Jamaica**  
tangy hibiscus flower tea | **2.50**

**Rishi Iced Tea**  
a summer blend with notes of lemon | **2.50**

**Limonada** | classic lime | **2.50**

## CALDOS MEAL-IN-A-BOWL

**Shortrib Red Chile Soup** | braised Tallgrass shortribs, red chile broth, roasted vegetables, epazote, wild arugula, lime | **12.00**

**Wood-Roasted Chicken Pozole** | Gunthorp chicken, pozole corn, rich broth, crunchy garnishes, gushed red chile, lime | **11.50**

**Pork Belly Vermicelli (Fideos)** | crispy-tender pork belly, toasty-tender noodles, woodland mushrooms, zucchini, avocado, salsa negra | **12.00**

**Seafood** | Mexican blue shrimp, little neck clams, calamari, green chile-coconut broth, roasted local squash & potatoes, arugula | **12.50**

**Carnitas** | slow-cooked Gunthorp pork, potato-masa dumplings, chayote, roasted serrano chile, greens, arugula, avocado | **11.50**

**Vegetables** | black beans, woodland mushrooms, zucchini, potato-masa dumplings, greens, avocado, serrano chile | **10.50**

# BRUNCH

SATURDAY & SUNDAY 8:00AM-2:00PM

**Wood-Oven Chilaquiles** | crunchy tortillas, roasted tomato-serrano sauce, Samuel's cheese, scrambled eggs or chicken  
Served with Tracy's black beans | **8.00**

**Pork Belly Chilaquiles** | crunchy tortillas, tomatillo-serrano sauce, Samuel's cheese, fried egg, tatume squash  
Served with Tracy's black beans | **10.00**

**Huevos Rancheros** | 2 eggs, sunny side up, roasted tomato-serrano sauce, corn tortillas, black beans, homemade fresh cheese | **8.00**

**Huevos a la Mexicana** | eggs scrambled with sundried tomato, serranos, and onion, topped with avocado and cilantro, served with black beans & salsa verde | **10.00** with chorizo | **12.00**

**Chorizo-Egg Torta** | scrambled eggs, homemade pork chorizo, poblano rajas, Samuel's cheese, avocado | **8.00**

**Zucchini-Egg-Poblano Torta** | scrambled eggs, roasted zucchini, poblano peppers, Samuel's cheese, roasted serrano, cilantro crema | **7.50**

**Torreja** | wood-oven French toast, local maple syrup, Gunthorp bacon-pecan sprinkle, side of seasonal fruit | **8.00**

**Mollete** | fried plantain and cajeta topped with housemade fresh cheese | **6.00**

## SWEETS

**Raspberry Muffin** | orange zest and butter | **3.50**

**Oaxacan Chocolate Biscocho** | fried plantain and drizzled cajeta | **3.75**

## SIDES

**Toasted Bolillo** | butter and seasonal jam | **3.25**

**Gunthorp bacon** | **3.50**

**Tracy's Black Beans** | **5.00**

## DRINKS

**Fresh-Squeezed Orange Juice** | **4.00**

**Xoco Bloody Mary** | **8.00**

# YOGURT BAR

**Greek-style Plain Yogurt** | with honey or cajeta | **4.00**

**YOGURT TOPPINGS** | **+0.75 ea.**

- fresh fruit
- dried fruit
- granola

Visit us at [rickbayless.com](http://rickbayless.com)  
Order online at [XOCOTOGO.com](http://XOCOTOGO.com)

     @xocoChicago



# BEAN-TO-CUP CHOCOLATE

**Authentic**  
fresh-ground chocolate and water | **2.75**

**Aztec**  
fresh-ground chocolate, water, chile and allspice | **2.75**

**Classic**  
chocolate shot and 2% milk | **3.25**

**Iced Mint Chocolate**  
chocolate, 2 % milk and fresh mint | **4.00**

## CHOCOLATE & COFFEE

**Chocolate Espresso** | **3.00**

**Chocolate Cappuccino** | **4.25**

**Chocolate Café con Leche** | **4.25**

## PRESS POT COFFEE | MADE-TO-ORDER

**12 OZ.** | **4.75**

**16 OZ.** | **6.50**

# PASTRIES

## ASK ABOUT OUR SEASONAL DESSERTS

**Local Peach Parfait** | Klug Farm Peaches and blueberries, rum-soaked sponge cake, coconut mousse | **6.00**

**Chocoflan** | rich chocolate cake topped with Mexican vanilla custard | **6.00**

**Candied Pecan Brownie** | salted caramel, strawberry soft serve | **6.00**

**Strawberry Soft-Serve** | ice cream featuring Seedling Farm strawberries with choice of two toppings | **4.50**

## ICE CREAM TOPPINGS

- chocolate crumble
- macerated seasonal fruit
- homemade chocolate granache
- cajeta

**Churros** | **1.60 ea.** | **3 for 4.00**

- with a chocolate shot for dipping | **+1.25**
- with a small soft-serve ice cream | **+2.60**

**Glazed Churros** | pistachio, hazelnut or chocolate-peanut | **2.25 ea.**

**Our chocolate is different.** *Xoco's chocolate is unlike any other in the city, because we're the only restaurant in Chicago with its own bean-to-cup chocolate program. Huge sacks of cacao beans arrive at our door from Tabasco. We roast them, winnow them (that is, shake off the husks) and grind them under a heavy granite wheel. The beans have now been transformed into a smooth paste, which we form into large chocolate bars and allow to cool. When you order a cup to drink, we mix the chocolate with steamy milk (or water) and organic sugar. The rest is up to you.*

**Allergies? Dietary restrictions?** Please let us know. We'll do our best to accommodate your needs.