



COCINA DEL BARRIO

COCTELES DE LA CASA

12

LA CONTENTA MARGARITA

TEQUILA BLANCO + COINTREAU + FRESHLY
SQUEEZED LIME JUICE

TEQUILA OLD FASHIONED

PREMIUM TEQUILA + AGAVE NECTAR +
BITTERS

OAXACA EXPRESS

MEZCAL + COMBIER ROYAL + JALAPENO
INFUSED AGAVE + BASIL & CUCUMBER

EL EASY RIDER

REPOSADO TEQUILA + ANCHO REYES +
STAR ANIS + GRAPEFRUIT JUICE +
MEXICAN MOLE BITTERS

JALISCO INC.

ANEJO TEQUILA + AGAVERO LIQUEUR +
PASSION FRUIT + COINTREAU + BITTERS

ESSEX CROSSING

GIN + PAVAN LIQUEUR + LIME JUICE +
CUCUMBER AND MINT

EL CHAMUCO

TEQUILA BLANCO + CREME DE CASSIS +
HOME MADE GINGER BEER + LIME JUICE

MEXICAN FIRING SQUAD

TEQUILA + LIME JUICE + GRENADINE +
ANGOSTURA BITTERS TOPPED WITH SODA

*THIS IS AN OLD RECIPE FROM MEXICO CITY 1937

ALEX VALENCIA ~ MIXOLOGIST/PARTNER

AGAVES CLANDESTINOS

15

PRIETONI

RAICILLA + CAMPARI + SWEET VERMOUTH

PALOMA NORTEÑA

BACANORA + MARASCHINO LIQUEUR +
BITTERS + GRAPEFRUIT JUICE + LIME

WHITE CHIHUAHUAN

SOTOL + KAHLUA COFFEE LIQUEUR + CREAM

MICHELADAS

MICHELADA CLASICA 7

MEXICAN BEER + HOT SAUCE + SEA SALT +
LIME JUICE + SALT RIM

BLACKBERRY MICHELADA 8

BEER + BLACKBERRIES + TAJIN CAYENNE
PEPPER + GRAPEFRUIT JUICE + SALT

COCTELES DE PULQUE

12

PULQUE DE FRESA

PULQUE + STRAWBERRIES + LEMON JUICE +
ST GERMAIN

PULQUE DE TAMARINDO

PULQUE + TAMARIND + AROMATIC BITTERS
+ REPOSADO TEQUILA

PULQUE DE GUAYABA

PULQUE + HOME MADE PEACH PUREE + RUM
+ HONEY + LEMON

CERVEZAS 6

MODELO ESPECIAL

NEGRO MODELO

PACIFICO

CORONA



LA CONTENTA
COCINA DEL BARRIO

PARA EMPEZAR

GUACAMOLE TRADICIONAL 10

MASHED AVOCADOS, PICO DE GALLO, SERVED WITH TORTILLA CHIPS

GUACAMOLE TOPPINGS .50 EACH

COTIJA CHEESE, POMEGRANATE SEEDS, PUMPKIN SEEDS, BACON BITS

TOSTADA DE CANGREJO 11

SWEET BLUE CRAB MEAT, CELERY ROOT PUREE, CHILE DE ARBOL, CRISPY KALE

AGUACHILE 11

SHRIMP CARPACCIO, CUCUMBER, ONION, SERRANO PEPPER, ORANGE AND LEMON JUICE

COCTEL DE CAMARONES 11

SHRIMP COOKED IN A BONITO BROTH INFUSED WITH GUAJILLO PEPPER, PICO DE GALLO, AVOCADO, AND CRACKERS

ENSALADA DE NOPALES 10

GRILLED CACTUS PAD, TOMATO, AVOCADO, TORTILLA CHIPS, COTIJA CHEESE, TOMATILLO VINAIGRETTE

ENSALADA CAESAR 10

ROMAINE, PARMESAN CHEESE, GARLIC CROUTONS, ANCHOVY MAYONNAISE SAUCE

LA CONTENTA NACHOS 10

TORTILLA CHIPS, BLACK BEANS, POBLANO CHEESE SAUCE, PICO DE GALLO, MONTERREY AND CHEDDAR CHEESE

QUESO FUNDIDO 11

GOAT CHEESE AND MONTERREY JACK CHEESE FONDUE, ROASTED RED PEPPER, CHILE PIQUIN, BLACK OLIVE TAPENADE, FLOUR TORTILLAS

PORK RILLETES 11

SHREDDED PORK BUTT AND BELLY, SERRANO TOMATILLO SALSA, TOAST

FISH TACO 11

TEMPURA SOLE FISH, PICO DE GALLO, COLE SLAW, CHIPOTLE AIOLI



COCINA DEL BARRIO

PLATO FUERTE

POLLO EN MOLE POBLANO 18

BRAISED CHICKEN BREAST, MOLE SAUCE, WILD RICE RISOTTO, CHICKEN LEG
CONFIT, SWEET PLANTAINS

PORK RIB EYE A LA PLANCHA 20

NEW MEXICAN GREEN CHILE, PINEAPPLE, BRUSSELS SPROUTS, PORK BEANS, MUSTARD

CHILE RELLENO Y RATATOUILLE 17

CHILE POBLANO, OAXACA CHEESE, RATATOUILLE, SQUASH, ANCHO PEPPER SAUCE

SALMON CON COSTRA DE QUINOA 20

QUINOA CRUST, CHILE PIQUIN SAUCE, YUCCA, BRAISED KALE

TRUCHA ZARANDEADA 24

GRILLED BUTTERFLIED TROUT, GUAJILLO BARBECUE SAUCE, VEGETABLES RICE,
WATERCRESS SALAD

LANGOSTA A LA MANTEQUILLA 24

POACHED LOBSTER IN CHILE MORITA BUTTER SAUCE, PARSNIP PUREE, GREEN PEAS,
MANGO, VANILLA

SIRLOIN STEAK A LA PARRILLA 22

SALSA CRUDA, POTATOES CONFIT, TOMATILLO SALSA, CREAMED SPINACH

RISOTTO DEL MAR 22

ARBORIO RICE, LOBSTER BROTH, CLAMS, SHRIMP, SCALLOPS, PULLA PEPPER

BRAISED SHORT RIBS 24

CASCABEL AND CHIPOTLE BARBECUE SAUCE, MASHED POTATOES, ROASTED SWEET RED
ONION, CRISPY TORTILLA CHIPS

ENCHILADAS DE POLLO 17

BRAISED CHICKEN BREAST, GREEN TOMATILLO SALSA, RICE AND BEANS

SIDES- 5

RICE AND BEANS
FRIED PLANTAINS

RATATOUILLE
MASHED POTATOES
QUINOA WITH VEGETABLES

ROASTED CAULIFLOWER
CREAMED SPINACH