



mercado

Vegetables

- Nopalitos – sauteed cactus paddles, chile negro, queso fresco (V) **8**
- Elote Callejero – grilled sweet corn, caramelized onions, chile piquin butter, queso cotija (V) **8**
- Coliflor con Escabeche – roasted cauliflower, pickled vegetables (V) **8**
- Rajas Poblanas – poblano strips, sweet corn, spicy queso añejo, tortillas (V) **8**
- Chayote con Calabacitas – chayote, zucchini, corn, tomatoes, spicy queso añejo (V) **8**

Soups

- M – Sopa de Tortilla con Pollo **7** Th – Crema de Chile Poblano (V) **7**
- T – Crema de Langosta **7** F – Caldo de Camarón **7**
- W – Albóndigas de Guajolote **7** Sat – Crema de Calabaza (V) **7**
- Sun – Pozole **7**

Salads

- Ensalada de la Casa – mixed greens, carrots, onions, cherry tomatoes, mushrooms, jicama, cilantro, spicy pumpkin seeds, Tequila Fortaleza vinaigrette (V) **7**
- Ensalada de Kale y Arugula – kale, arugula, candied pumpkin seeds, pears, dried strawberries, fried cotija pesto breadcrumbs, agave-lime vinaigrette (V) **9**
- Mercado Chopped Salad – arugula, Santa Monica farmer’s market vegetables, hibiscus vinaigrette (V) **9**

Small Plates

- Guacamole – hass avocado, serrano, cilantro, red onion, roasted salsa, spicy pepitas, fresh chips (V) **9**
- Empanadas de Platano Macho – plantain masa, tropical pork picadillo, black bean salsa, crema **9**
- Tacos de Jicama con Camarón – crispy mexican sweet shrimp, chile de arbol aioli, mexican slaw, jicama tortilla **8**
- Choriqueso – melted cotija, parmesan, oaxaca, house chorizo, poblanos, mushrooms, fresh chips **8**
- Dos Gringas – pastor, oaxaca, onions, cilantro, chile de arbol salsa, avocado salsa, flour tortillas **9**
- Tacos de Pescado Estilo Baja
- Red Pig Mexican Ale beer-battered white fish, mexican slaw, avocado salsa, chile de arbol aioli **8**
- Ceviche Tropical – citrus-marinated white fish and shrimp, mango, jicama, cucumbers, red onions, cilantro, serrano peppers, red peppers, grilled pineapple **12**
- Tamales de Queso con Rajas – fresh masa, rajas poblanas, salsa verde (limited availability) **8**
- Chicharrón en Salsa Verde – fried pork skin, salsa verde, avocado, tortillas **9**

Large Plates

- Carnitas – Chef Jose’s slow-cooked natural pork, guacamole, chile de arbol salsa, cauliflower with escabeche **18**
- Pavo en Mole Oaxaqueño – whole turkey leg, Oaxacan mole, mexican rice **14**
- Carne Asada – Niman Ranch marinated skirt steak, guacamole, grilled corn **20**
- Plato de Verduras – pick any 4 vegetables (V) **13**
- Enchiladas de Camarón – Mexican sweet shrimp, yellow mole, cilantro lime rice **17**
- Callos de Hacha – jumbo deep sea scallops encrusted with pumpkin seeds, chipotle-peppercorn sauce, chayote with calabacitas **19**
- Pollo en Salsa de Chipotle – Mary’s free-range half chicken, chipotle wild mushroom sauce, queso fresco mashed potatoes **17**
- Pescado del Día – today’s fresh catch **mkt**

Sides

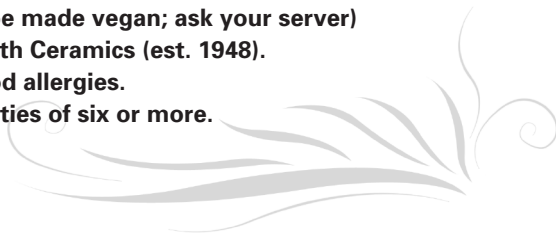
- Mexican Rice (V) **3** Escabeche (V) **3**
- Cilantro Lime Rice (V) **3** Chiles Tostados (V) **3**
- Black Beans (V) **3** Chips and Two Salsas (V) **2**
- Smashed Pinto Beans (V) **3** Guacamole (V) **4**
- Habanero Salsa (V) **1** Crema Fresca **1.5**

Drinks

- Mexican Coke, Diet Coke, Sprite **2**
- Fanta / Sidral Mundet (apple soda) **2.5**
- Agua Fresca/Mint Lemonade/Jamaica (one refill) **3**
- Organic Black Iced Tea / Hot Tea (chamomile, cranberry hibiscus) **2.5**
- Handsome Coffee **3**
- Waiwera Water (still or sparkling) **4**

Executive Chef 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).
Please notify us of any food allergies.
We charge an 18% gratuity on parties of six or more.





TRAGOS

Mercado Margarita.....	8
agavales silver, triple sec, fresh sour	
Margarita de Jamaica.....	10
centenario rosangel, triple sec, fresh hibiscus, fresh sour	
La Picoso.....	11
tanteo jalapeño, muddled lime and serrano, fresh sour	
Mezcal Mojito.....	11
vida mezcal, muddled cucumber, mint and lime	
Martini de Albaca.....	12
hendrick's gin, muddled cucumber and basil	
Real Piña.....	11
real de mexico silver, muddled pineapple, cilantro and jalapeño	
Sangre Naranja.....	13
fortaleza blanco, cointreau, fresh blood orange, fresh sour	
La Flaca.....	11
partida silver, lime juice, agave nectar	
Escabeche Martini.....	12
square one vodka, escabeche	
El Pepino.....	11
tributo silver, jicama-cucumber house purée, fresh sour, chile piquin rim	



Blanco

Camarena (<i>Los Altos</i>).....	8
Alma (<i>Los Altos</i>).....	9
Corazon (<i>Los Altos</i>).....	9
Sino (<i>Los Altos</i>).....	9
Tanteo Jalapeño (<i>Tequila</i>).....	9
Tres Agaves (<i>Tequila</i>).....	9
Partida (<i>Tequila</i>).....	10
Real de Mexico (<i>Arandas</i>).....	10
Tributo (<i>Tequila</i>).....	10
Casa Noble (<i>Tequila</i>).....	11
Centenario (<i>Tequila</i>).....	11
Corrido (<i>Atotonilco</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>).....	12
Patron (<i>Los Altos</i>).....	12
Tesoro (<i>Los Altos</i>).....	12
Don Fulano (<i>Tequila</i>) 100 proof.....	15
Deleon (<i>Guanajuato</i>).....	26
Sangrita.....	add 1

MAS LICORES

Del Maguey, Crema de Mezcal.....	10	Fidencio, Madrecuixe, Mezcal.....	24
Del Maguey, Vida, Mezcal.....	10	Don Cuco, Sotol.....	8
Sacacuento Silver, Mezcal.....	11	San Luis Rey, Rompope.....	8
Nahuales Reposado, Mezcal.....	17	Torres 10, Brandy.....	9

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

TEQUILA

Reposado

Camarena (<i>Bourbon Oak</i>).....	8
Rebaño Sagrado (<i>New Oak</i>).....	8
Centenario Rosangel (<i>Hibiscus</i>).....	9
Calle 23 (<i>Whiskey Oak</i>).....	9
Hacienda Vieja (<i>New Oak</i>).....	9
Sino (<i>Whiskey Oak</i>).....	9
Tributo (<i>American Oak</i>).....	9
Alma (<i>Canadian Oak</i>).....	10
Clase Azul (<i>Sherry Oak</i>).....	10
Chamucos (<i>New Oak</i>).....	11
Corrido (<i>Whiskey Blend</i>).....	11
Real de Mexico (<i>New Oak</i>).....	11
Tres Agaves (<i>Woodford Reserve Oak</i>).....	11
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>).....	14
Ocho (<i>New Oak</i>).....	15
Don Fulano (<i>French Oak</i>).....	16
Deleon (<i>French Oak</i>).....	29

Añejo

Tributo (<i>18 months</i>).....	10
Alma (<i>18 months</i>).....	11
Centenario (<i>18 months</i>).....	12
Corazon (<i>12 months</i>).....	12
Corrido (<i>24 months</i>).....	12
Maestro Dobel (<i>Blend</i>).....	12
Real de Mexico (<i>24 months</i>).....	12
Tres Agaves (<i>18 months</i>).....	12
Partida (<i>18 months</i>).....	13
7 Leguas (<i>24 months</i>).....	13
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
Tesoro (<i>30 months</i>).....	15
Azulejos (<i>24 months</i>).....	18
Fortaleza (<i>24 months</i>).....	18
Ocho (<i>12 months</i>).....	18
Don Fulano (<i>36 months</i>).....	23
Don Julio 1942 (<i>30 months</i>).....	26
Deleon (<i>17 months</i>).....	39

Extra Añejo

Corrido (<i>sweet, vanilla</i>).....	20
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

Tecate <i>can</i>	5
Modelo Especial <i>draft</i>	6
Negra Modelo <i>draft</i>	6
Dos Equis Amber <i>draft</i>	6
Eagle Rock Revolution Pale Ale <i>draft</i>	6
Lagunitas India Pale Ale <i>draft</i>	6
Pilsner Urquell <i>draft</i>	6
Stone Levitation Ale <i>draft</i>	6
Victoria <i>draft</i>	6
Bohemia	6
Corona	6
Mexicali (light)	6
Pacifico	6
Red Pig Mexican Ale	6
Michelada	add 2

VINO

White

Aviña, Chardonnay, <i>Sonoma</i>	8/30
Textbook, Chardonnay, <i>Napa</i>	10/38
Margerum, Sauvignon Blanc, <i>Santa Barbara</i>	12/46
Riff, Pinot Grigio, <i>Italy</i>	9/34
Dr. Loosen, Riesling, <i>Germany</i>	9/34
Caymus Conundrum, <i>Napa</i>	44
Mercat, Cava, <i>Spain</i>	9/38

Red

4 Bears, Cabernet Sauvignon, <i>Napa</i>	11/42
Surround, Cabernet Sauvignon, <i>Sonoma</i>	43
The Forager, Pinot Noir, <i>Sonoma</i>	12/46
Mi Sueño, Pinot Noir, <i>Russian River</i>	½ btl 44
Elizabeth Spencer, Syrah, <i>Sonoma</i>	10/38
Easton, Zinfandel, <i>Amador</i>	11/42
Happy Canyon, Merlot, <i>Santa Barbara</i>	11/42

To expedite service, we open bottles of wine at the bar. We pour a six ounce glass of wine. We charge \$12 for the personal service of your wine.

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.

