

A · N · T · O · J · I · T · O · S

- Guacamole** tomato, lime, cilantro, red onion, Serrano | 6
- Guacamole with Butternut Squash** chipotle, queso fresco | 7
- Calamari** chorizo, acorn squash, fried garlic, spicy red wine broth | 8
- Huitlacoche Empanada** corn truffle, charred tomato, jalapeno, queso Oaxaca, epazote, salsa ranchero | 7
- Pork Pibil Tamale** banana leaf-braised with bacon-corn masa, green chile sauce, crema, pico de gallo | 8
- Duck Confit Tostadas** white bean puree, chile cascabel sauce, chayote-cranberry escabeche salsa | 8
- Green Chorizo Tostadas** white bean puree, crema, mango-tomatillo salpicon | 7
- Salsas & Chip Sampler** fire-roasted tomato, tomatillo-avocado, salsa negra and roasted mango-charred habanero with chicharons, plantain, malanga coco, yucca chips | 8
- Salsa & Chips** fire-roasted tomato salsa and corn chips | 3

♦ Huaraches ♦

SOFT CORN MASA TORTILLA WITH DELICIOUS TOPPINGS

- Served with black beans and poblano chile rice or mixed green salad*
- Mushroom & Butternut Squash** charred red onions, crema, huitlacoche sauce, queso fresco, epazote | 10
- Rock Shrimp** orange, charred avocado, smoked tomatoes, chiles, green onions | 12

CEVICHEs

- Corvina Sea Bass** lime, pico de gallo, avocado mousse | 9
- Red Snapper** Peruvian-style tiradito with corn, roasted sweet potato, lime, Aji Amarillo sauce | 13

Tortilla Soup chipotle-tomato, tomatillo, queso fresco, crispy tortillas, crema, avocado | 6

Butternut Squash Soup lamb meatballs, tequila-compressed apples | 9

Granny Smith Apple Salad jicama, romaine, radicchio, crispy quinoa, manchego cheese, honey-lime vinaigrette | 8

Grilled Little Gem Salad smoked grapes, pickled tomatoes, corn-crusting goat cheese, goat cheese-serrano vinaigrette | 9

Mango Salad iceberg lettuce, avocado, grapefruit, red onion, tortilla strips, mango-Fresno chile emulsion | 9

Add chicken | 4 Add steak or shrimp | 6



TAQUITOS

Tacos served with black beans and poblano chile rice or mixed green salad

Carnitas braised pork, guajillo chile sauce, roasted pineapple-habanero salsa | 8

Crispy Cod cabbage slaw, pickled jalapenos, passion fruit vinegar | 9

Fried Avocado crispy cotija cheese, poblano pesto, roasted tomato | 9

Shrimp chile de arbol, apple, jicama, avocado | 10

HUEVOS

Huevos Rancheros black bean quesadilla, two fried eggs, ranchero sauce | 8

Steak & Eggs petite grilled steak, two fried eggs, refried black beans, salsa roja, green chile sauce | 14

Duck Confit Chilaquiles crisp corn tortillas, spicy tomatillo de arbol sauce, crema, queso cotija, white bean puree, two fried eggs | 11

T · O · R · T · A · S

Sandwiches served with mixed green salad or crispy plantains

Cubano achiote-braised pork, Benton's ham, Swiss cheese, housemade pickles, black bean puree, mustard mojo | 10

Barbacoa-Braised Short Rib chile rajas, chipotle, caramelized Vidalia onions, tomatillo-avocado, queso asadero, cilantro, roasted garlic aioli | 12

Chicken Adobo Sweet Grass Dairy goat cheese, vegetable escabeche, avocado, adobo sauce | 9

Grilled Flat Iron Steak poblano-goat cheese potato gratin, avocado-arugula salad, adobo sauce | 16

Roasted Chicken Mole Oaxaca mashed plantains, grilled green beans, sesame seeds | 14

Corvina Sea Bass Mole Amarillo huitlacoche sauce, citrus and avocado salad, grilled chayote | 15

Smoked Pork Ribs tamarind BBQ sauce, orange-tomatillo salpicon, yucca fries | 15



Augua Frescas

Non-alcoholic, chef-inspired infused juices always delicious, morning, noon or night.

- Pineapple-Ginger** | 4
- Hibiscus-Cherry** | 4

Please note an 18% gratuity will be added to parties of 6 or more.

We serve only 100% trans fat-free food. Gluten-free menus are available upon request.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS.

A.N.T.O.J.I.T.O.S

- Guacamole** tomato, lime, cilantro, red onion, Serrano | 6
- Guacamole & Butternut Squash** chipotle, queso fresco | 7
- Smoked Pork Ribs** tamarind BBQ sauce, orange-tomatillo salpicon | 9
- Calamari** chorizo, acorn squash, fried garlic, spicy red wine broth | 8
- Cachaca Braised Short Rib** Brazilian feijoada beans, chicharrones, cilantro chimichurri | 10
- Duck Confit Tostadas** white bean puree, chile cascabel sauce, cranberry escabeche-chayote salsa | 8
- Green Chorizo Tostadas** white bean puree, crema, mango-tomatillo salpicon | 7
- Huitlacoche Empanada** corn truffle, charred tomato, jalapeno, queso Oaxaca, epazote, avocado oil, salsa ranchero | 7
- Pork Pibil Tamale** banana leaf-braised with bacon-corn masa, green chile sauce, crema, pico de gallo | 8
- Pork Cheek Arepa** black beans, pickled apple guasacaca, queso cotija, micro cilantro | 7
- Chile en Nogada** poblano chile, winter squash, raisins, apples, cranberries, walnut sauce, pomegranate seeds | 10
- Salsas & Chip Sampler** fire-roasted tomato, tomatillo avocado, salsa negra and roasted mango-charred habanero with chicharrones, plantain, malanga coco, yucca, corn chips | 8

CEVICHE

- Corvina Sea Bass** lime, pico de gallo, avocado mousse | 9
- Bay Scallop** blood orange juice, aji Amarillo chile, Agrumato oil, red onion, basil, marcona almonds | 9
- Yellowtail** pickled mango, cucumber-serrano water, coconut granita, Fresno chile, micro cilantro | 14
- Red Snapper** Peruvian-style tiradito with corn, roasted sweet potato, lime, Aji Amarillo sauce | 13

Tortilla Soup chipotle-tomato, tomatillo, queso fresco, crispy tortillas, avocado | 6

Butternut Squash Soup lamb meatballs, tequila-compressed apples | 9

Granny Smith Apple Salad jicama, romaine, radicchio, crispy quinoa, manchego cheese, honey-lime vinaigrette | 8

Grilled Little Gem Salad smoked grapes, pickled tomatoes, charred avocado, corn-crust goat cheese, goat cheese-serrano vinaigrette | 9

Mango Salad iceberg lettuce, avocado, grapefruit, red onion, tortilla strips, mango-Fresno chile emulsion | 9



TAQUITOS

2 SMALL TACOS

Carnitas braised pork, guajillo chile sauce, roasted pineapple-habanero salsa | 6

Crispy Cod cabbage slaw, pickled jalapenos, passion fruit vinegar | 7

Braised Lamb cucumber-mint salsa, fire-roasted salsa, queso cotija, pomegranate seeds | 7

Shrimp chile de arbol, apple, jicama, avocado | 8

Fried Avocado crispy cotija cheese, poblano pesto, roasted tomato | 7

HUARACHES

SOFT CORN MASA TORTILLA WITH DELICIOUS TOPPINGS

Braised Goat tomatillo de arbol sauce, chile rajitas, queso cotija | 6

Mushroom & Butternut Squash charred red onions, crema, huitlacoche sauce, queso fresco, epazote | 7

Chicken Mole Oaxaca pulled chicken, pickled onions, sesame seeds, cilantro | 7

Rock Shrimp orange, charred avocado, smoked tomatoes, chiles, green onions | 11



Sweet Potato Enchiladas black beans, queso Oaxaca, mole poblano, caramelized apple-chile cascabel-pine nut salsa | 15

Grilled Pork Tenderloin yucca fries, bacon-Brussels sprouts, raisins, mole manchamanteles | 18

Grilled Flat Iron Steak poblano-goat cheese potato gratin, avocado-arugula salad, adobo sauce | 24

Roasted Chicken Mole Oaxaca mashed plantains, grilled green beans, sesame seeds | 17

Red Snapper Mole Amarillo huitlacoche sauce, Swiss chard, roasted hen-of-the-woods mushrooms, citrus salsa | 28



Potato Gratin poblano, goat cheese | 4

Brazilian Feijoada Beans chorizo, Benton's country ham, Benton's bacon, coconut milk, cilantro chimichurri | 4

Elotes Mexican-style charred corn-on-the-cob with garlic aioli, ancho chile powder, queso cotija, queso fresco, lime, cilantro and epazote | 4

Grilled Green Beans housemade queso requeson, Marcona almonds, lime and orange juice | 6

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Pastries

Coconut Tres Leches caramelized mango,
passion fruit coulis | 7

Flourless Chocolate-Ancho Cake orange-red pepper
salpicon, crema, chicharones | 7

Sweet Potato Empanadas horchata ice cream,
cranberry compote, spiced pepitas | 6

Grapefruit-Mint Sorbet rum-marinated pineapple,
guajillo chile sauce | 6

Mexican Coca-Cola Panna Cotta piloncillo caramel
apples, brown butter popcorn and peanuts | 7

Churros & Three Sauces salted cajeta,
chocolate-coffee, Meyer lemon | 6

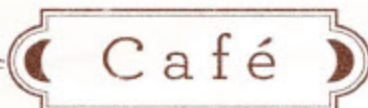
VINOS DULCES

Quinta do Portal, Late Bottle Vintage, Portugal '05 | 8

Quinta do Portal, Tawny, 20-Year, Portugal | 14

Jorge Ordóñez, "No. 1 Selección Especial," Málaga, Spain '08 | 9

Bodegas Olivares, Dulce Monastrell, Jumilla, Spain '08 | 12



Café

Coffee | 3

Iced Coffee | 3

Lavazza Espresso | 3.5

Lavazza Cappuccino | 4

Lavazza Latte | 4



HIGH ROAD
CRAFT ICE CREAM & SORBET



Explore the nuances of hand selected tequila paired with infused ice

PLATA: 2010 SINGLE ESTATE TEQUILA OCHO, "LOS CORRALES"

This unique, small batch tequila named "Los Corrales" comes from a small highlands estate located nearly 3000m above sea level. The soil is deep red, full of iron and free of out-croppings common to the area. Over 17,800 Weber agave plants were harvested to make this lovely spirit; Tequila Ocho is the first to explore the concept of terroir as it relates to agave cultivation. As such, each limited bottling is numbered and vintage-dated. Clean, precise tropical notes and honeycomb aromas are flanked by pure earthy agave flavors. | 14

Ice selection: seasoned coconut water, fresh pineapple

REPOSADO: HACIENDA HERRADURA, AMATITÁN, JALISCO

Invented by Herradura in 1974, this was the world's first commercially available reposado. Hand-harvested agave pinas are cooked in clay ovens, milled and then ferment for 96 hours. Only the naturally occurring yeasts on the agave are used in the fermentation process. The liquid is then twice distilled. After 11 months of aging, the redolent aromas of sweet oak, cinnamon and spice are the vehicles for its legacy of purity and integrity. | 13

Ice selection: dragon fruit, prickly pear

ANEJO: TEQUILA DON JULIO

This tequila was named after its founder, Don Julio González-Frausto Estrada, who began distilling tequila in 1942 at age 17. A trailblazer in vertical integration, Gonzalez established his own distillery, La Primavera, and spent the next 40 years improving his craft. Don Julio is considered to be the world's first luxury tequila and remains one of only a handful produced with an uncompromising mindset.

Aromas and flavors of butterscotch, charred orange and honey accent this profoundly smooth anejo experience. | 17

Ice selection: coffee, maple-caramel

◆ Tequila ◆

SILVER

Crystal clear and typically no oak;
the essence of agave

Casa Dragones | 42

Don Tepo | 10

Los Azulejos | 10

Sauza Blue | 6

Sauza Hornitos | 6

Sauza Tres Generaciones | 11

1921 | 11

Don Eduardo | 11

Don Julio | 13

Patron | 12

El Tesoro | 12

Milagro | 8

Alma de Agave | 7

Don Diego Santa | 9

Puro Verde Organic | 8

Antiguo | 7

El Jimador | 6

Herradura | 8

On Orgullo Nuestro | 10

Ocho Single Estate | 12

REPOSADO

Rested in oak; a fine balance
of agave and wood flavors

Los Azulejos | 12

Sauza Blue | 6

Sauza Hornitos | 7

Sauza Tres Generaciones | 12

1921 | 13

Don Julio | 14

Frida Kahlo | 15

Patron | 13

Milagro | 9

Alma de Agave | 7

Don Diego Santa | 10

Puro Verde Organic | 9

Herradura—Our Own Custom
"Double Reposado" | 11

Antiguo | 7

Don Eduardo | 12

El Jimador | 6

Herradura | 10

On Orgullo Nuestro | 11

Ocho Single Estate | 14

ANEJO

Extra aged with smooth texture; complex and sincere

Los Azulejos Masterpiece | 18

Sauza Hornitos Anejo | 8

Sauza Tres Generaciones Anejo | 13

1921 Cream | 10

Don Julio Anejo | 16

Don Julio 1942 | 26

Don Julio Real | 42

Milagro | 10

Alma de Agave | 8

Puro Verde Extra | 18

Puro Verde | 12

Antiguo | 8

Corazon | 15

Don Eduardo | 13

El Jimador | 8

Herradura | 13

Herradura Seliccion Suprema | 45

On Orgullo Nuestro | 13

Ocho Single Estate | 15

Ocho Single Estate Extra Anejo | 36

margaritas
& cocktails

- El Clásico** 100% Blue agave tequila and fresh citrus juices, served on-the-rocks or frozen | 7
- Just Wear Black** Herradura silver tequila, agave syrup, hand-squeezed lime juice | 10
- Amatitán** Custom-barreled Herradura "double reposado" tequila, orange Curacao, hand-squeezed citrus juices | 12
- Naranja** Alma reposado tequila, blood orange infusion, orange brandy, hand-squeezed citrus juices | 11
- Havana Daiquiri** Make Dr. Guevara proud! Flor de Cana silver rum, Muscavado syrup, hand-squeezed lime; served gently blended | 8
- Galatas Gland** (aka Pisco Sour) Hard-shaken Pisco Porton, hand-squeezed lime juice | 9
- The Swim-Up Bar** house-infused ginger rum, secret colada mix; served gently blended and properly tall | 10
- Getting to Know Cachaca Take #1** Cabana cachaca, Absolute peach vodka, hand-squeezed citrus juices | 11
- Espírito Santo** Leblon cachaca, strawberry, ginger, hand-squeezed lime juice | 9
- Mojito Moorea** Meyers Platinum rum, a hint of vanilla, fresh mint | 9
- Legendary Fro-Mo** Made famous in Virginia-Highland, Downtown can now experience this minty frozen concoction | 7
- The Lay of the Land** Herradura silver tequila, Poire William liqueur, jalapeno, cucumber and hibiscus salt | 9
- El Centro** Herradura reposado tequila, Fidencio mezcal, fresh ginger, chamomile aromas; served in tumbler | 10
- Mr. Winston Salem** Tobacco-infused tequila, vanilla brandy, Del Maguey Crema, pineapple juice, salty saffron | 12
- Nesting Instinct** Beefeaters gin, Del Maguey mezcal, Herradura reposado tequila; served up with an aromatic grapefruit nest | 9
- Dios Mio** Fidencio Classico mezcal, pomegranate molasses, housemade ginger elixir | 10
- Keep Your Head Down** Woodford Reserve, Rothmans Orchard Apricot, pineapple juice, Falernum, demerara syrup, island bitters | 9

Sangria

Choose an aromatic, fruity white or red wine infusion | 8

VINOS

Vinos Blancos

Roederer Estate, Brut, Anderson Valley, CA	9 50
Tangent, Paragon Vineyard, Edna Valley, CA '09	8 32
Casa Silva, Sauvignon Blanc, Colchagua Valley, Chile '09	9 36
Joel Gott, Pinot Gris, Willamette Valley, OR '10	8 32
Santa Julia, Torrontes Organica, Mendoza, Argentina '09	7 28
De Martino, Chardonnay, "Legado," Maipo Valley, Chile '09	10 40
Miolo, Chardonnay, Brazil '09	32
Lioco, Chardonnay, Sonoma County, CA '10	11 44
Bodegas Muga, Rioja Blanco, Rioja, Spain '10	42
Terra d' Oro, Moscato, CA '10	9 36
Conundrum, Proprietary Blend, CA '10	11 44
Chateau Ste. Michelle, Riesling, Columbia Valley, WA '10	8 32
Stonestreet, Chardonnay, "Upper Barn," Alexander Valley, CA '05	105
Martinelli, Chardonnay, "3 Sisters Vineyard," Sonoma, CA '05	110

Vinos Tintos

Morande, Pinot Noir, "Reserva," Casablanca Valley, Chile '09	8 32
Primarius, Pinot Noir, Willamette Valley, OR '09	9 36
Dominio Dostares, Prieto Picudo, "Estay," Spain '08	9 36
Almansenas, "La Huella de Adaras," Almansa, Spain '08	8 32

Au Bon Climat, Pinot Noir, Central Coast, CA '09	14 56
Etude, Pinot Noir, Cameros, California '08	78
Casa Lapostolle, Merlot, Rapel Valley, Chile '10	9 36
Duende, Tempranillo, Clement Hills, CA '09	12 48
Tres Picos, Gamacha, Campo De Borja, Spain '10	10 40
Oveja Negra, "Lost Barrel," Maule Valley, Chile '08	66
Vistalba, "Corte C," Mendoza, Argentina '09	40
Cune, Tempranillo, Rioja, Spain '07	36
Paul Hobbs, Felino, Cabernet Sauvignon, Mendoza '09	48
Casa Silva, Carmenere, Colchagua Valley, Chile '09	9 36
Farrier, Cabernet Franc, Alexander Valley, CA '07	54
Lamadrid, Malbec, "Reserva," Mendoza, Argentina '09	10 40
Benziger, Cabernet Sauvignon, Sonoma Mountain, CA '07	12 48
Cuvelier Los Andes, "Collecion," Mendoza, Argentina '08	12 48
Finca Decero, Petite Verdot, Mendoza, Argentina '08	68
Colome, Estate Malbec, Salta, Argentina '09	12 48
Cain Cuvee, "NV7," Napa Valley, CA	69
Tikal, Bonarda/Malbec, "Patriota," Mendoza, Argentina '08	52
Atalon, Merlot, Howell Mountain, CA '04	12 48
Robert Mondavi, Cabernet Sauvignon, Napa Valley, CA '08	14 56
Cuvelier Los Andes, "Grand Malbec," Mendoza, Argentina '07	95
Shafer, "Hillside Select," Cabernet Sauvignon, Napa Valley '06	275
Silver Oak, Cabernet Sauvignon, Alexander Valley, CA '07	89
Opus One, Napa Valley, CA '08	275



DRAFT

- Negra Modelo | 6
- Terrapin Rye Pale Ale | 5
- Dos Equis Especial | 5
- Estrella Damm | 5

- Budweiser | 4.50
- Michelob Ultra | 4
- Coors Light | 4
- Sam Adams Light | 5
- Miller High Life | 4
- Yeungling Traditional Lager | 4
- Corona Light | 5
- Modelo Especial | 5
- Victoria Lager | 5
- Corona | 5
- Palma Louca Pilsner | 6
- Famosa Lager | 5

- Stella Artois | 5
- Heineken | 5
- Blue Moon | 5
- Peroni | 5
- Dos Equis Amber | 6
- Bohemia | 5
- Sweetwater "420" | 5
- Terrapin Hopsecutioner IPA | 6
- Xingu Black Beer | 6
- Guinness Draught Bottles | 6
- Warsteiner "Fresh" Non-Alcoholic | 4



A refreshing, playful blended Brazilian fruit smoothie

Honeydew Melon and Lime | 5

••• R • U • M • S •••

The sweet juices from sugar cane are fermented into this absolutely delicious spirit known as rum. Produced in many different countries in many styles—join in on the adventure!

10 CANE | 8

Flor De Caña White | 7.5

Papagayo Organic White | 7

Myers's Platinum | 7

Velho Barreiro-Cachaca | 5

Cabana-Cachaca | 9

Leblon-Cachaca | 9

Oronoco | 13

Cruzan Coconut | 6

Flor de Caña Grand Reserve 7-Year | 6

Papagayo Organic Spiced | 7

Appleton Estate Extra 12-Year | 7

Rhum Saint James Amber | 6

Captain Morgan | 7

Gosling's Black Seal | 6

Ron Zacapa | 11

Appleton Estate Reserve | 8

Brinley Gold Shipwreck Spiced | 7

Ron Abuelo 12-Year | 10

Bacardi 8-Year | 7

Bacardi Anejo | 7

Santa Teresa 1796 | 12

Flor De Caña 18 | 11

Wray & Nephew Overproof | 6

Zafra 21 | 13

Smith & Cross Navy Strength | 8

Lemon Hart 151 Demerara | 7

Ron Atlantico Private Cask | 12

Gosling's Family Reserve Old Rum | 15

Ron Zacapa XO | 24

M E Z C A L

Tequila's smoky brother is earthy and intense with roasted flavors of mountain and sea. From the Southwestern Mexican state of Oaxaca, the native Zapotec and Miztec proudly boast *"Para todo mal, mezcal, y para todo bien también!"* or "For everything bad, mezcal, and for everything good, too!"

Illegal Anejo | 24

Sombra Anejo | 10

Los Nahaules Joven | 13

Del Maguey Pechuga | 38

Del Maguey Santo Domingo Albarradas | 17

Del Maguey Crema | 10

Del Maguey Vida | 9

Scorpion Silver | 9

Fidencio Madrecuixe | 28

Fidencio Pechuga | 22

Fidencio Joven Clásico | 12

Fidencio Joven "Sin Humo" | 10