



ANTOJITOS

- ✓ **Guacamole** \$12
house chips
- ✓ **Chips y Salsa** \$8
house chips, salsa roja, salsa verde
- ✓ **Sikil Pak** \$12
mayan pumpkin seed hummus, house chips, crudite
- Quesadillas** \$12
fresh corn tortilla, queso oxaca, salsa verde
add mushroom carnitas +\$8
add chicharron prensado +\$5
- Tlacoyos** \$14
corn masa cakes, black beans, nopales, queso fresco, salsa verde
- ✓ **Brussels** \$9
crushed peanuts, sliced apples, salsa macha
- ✓ **Root Vegetable Ceviche** \$15
seasonal vegetables, habanero-lime aguachile, tostadas
- Shrimp Ceviche** \$17
poached shrimp, salsa botana, cucumber, onion, tostadas
- Queso Fundido** \$14
melted chihuahua cheese, bacon, shishito, flour tortillas
- Caesar Salad** \$10
romaine, egg, onion, chile, croutons, cotija cheese

✓ TACOS

- two 6" handmade cilantro, nopales & corn tortillas
- Alt Pastor** \$12
spit-roasted cauliflower, red chili, pineapple, salsa verde, onions
 - Pescado Milanesa** \$17
breaded fluke, avocado, shaved red cabbage, chipotle mayo
 - Birria de Res** \$17
cascabel chile braised beef shoulder, queso oxaca, side consomme
 - Grilled Chicken** \$13
herb marinated chopped chicken, creamy poblano rajas, caramelized onions, chihuahua cheese
 - Make it a Burrito** +\$1
flour tortilla, rice, refried beans, chipotle, crema, queso fresco
add avocado +\$3

DESAYUNO

- ✓ **Huevos Rancheros** \$16
handmade corn tortilla, two eggs simmered in salsa ranchera, black beans, avocado
make it vegan +\$2
- Hotcakes Aztecas** \$13
wholegrain pancakes, piloncillo syrup, roasted apples, pecans, pineapple butter
- ✓ **Chilaquiles** \$14
house chips bathed in chipotle morita sauce, fried eggs, crema, queso fresco
add grilled chicken +\$5
make it vegan +\$2
- ✓ **Chickpea Scramble** \$15
chickpea scramble, kale, onions, tomatoes, radish, sesame furikake, peanut salsa macha, corn tortillas
- ✓ **Enfrijoladas** \$14
queso oxaca rolled in corn tortillas, black bean, fried eggs, avocado, crema, queso fresco, serrano, epazote
make it vegan +\$2
- Steak & Eggs Torta** \$14
grilled flank steak, scrambled eggs, queso oxaca, red chile adobo, chipotle mayo, house telera roll, served with side salad
- ✓ **Breakfast Burrito** \$12
scrambled eggs, papas bravas, avocado, grilled scallions, chihuahua cheese, chipotle almond romanesco
add bacon +\$3
add grilled flank steak +\$7
make it vegan +\$2

CÓCTELES

- Oaxacan Coffee** \$9
mezcal, coffee, whipped cream
- Mimosa** \$9
classic orange, passion fruit, or spiced cranberry
- Michelada** \$9
mexican style lager, hot sauce, lime, tajin, sangrita
- Bloody Maria** \$10
tequila, house made sangrita, tajin
- Mezchata** \$11
mezcal, house made vegan almond milk horchata