



## 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 oaxaca, 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

## SOPA

- ✓ **Sopa de Tortilla** \$8  
red chile and charred tomato soup, queso, tortilla, avocado
- Pozole** \$11  
red pozole, pork shoulder, crema, radish, lettuce, tostada

## SIDES

- ✓ Salsa Roja \$3
- ✓ Salsa Verde \$3
- ✓ Pinto Frijoles de Olla \$4
- ✓ Refried Black Beans \$3
- ✓ Arroz a la Mexicana \$4
- ✓ Side Guacamole \$5
- Creamy Poblano Rajas \$5  
fire roasted poblano, chihuahua cream sauce

## PLATILLOS

- ✓ **Vegan Mixiote** \$18  
eggplant, squash, nopales, carrot, celery root, kale, chipotle sauce, steamed in banana leaves, served with arroz a la mexicana
- Heritage Pork Carnitas Platter** \$24  
pork shoulder, onion, escabeche, avocado, habanero carrot salsa, served with corn tortillas and pinto frijoles de olla
- ✓ **Enchiladas Estilo Michoacan** \$18  
corn tortillas rolled in guajillo salsa, poached potatoes, queso oaxaca, vegetable escabeche, served with arroz a la mexicana
- Shrimp al Ajillo con Mezcal** \$25  
gulf shrimp, garlic, lime, mezcal, served with arroz a la mexicana and refried black beans

## TACOS

two 6" handmade cilantro, nopales & corn tortillas

- ✓ **Alt Pastor** \$12  
spit-roasted cauliflower, red chili, pineapple, salsa verde, onions
- ✓ **Sweet Potato** \$12  
spiced pecans, vegan queso, salsa negra
- ✓ **Mushroom Carnitas** \$15  
oyster mushrooms, salsa roja, jalapeño, epazote
- Pescado Milanesa** \$17  
breaded fluke, avocado, shaved red cabbage, chipotle mayo
- Birria de Res** \$17  
cascabel chile braised beef shoulder, queso oaxaca, side consomme
- Grilled Flank Steak** \$16  
red chile adobo, pinot beans, scallions, guacamole
- Grilled Chicken** \$13  
herb marinated chopped chicken, creamy poblano rajitas, caramelized onions, chihuahua cheese
- Make it a Burrito** +\$1  
flour tortilla, rice, refried beans, chipotle, crema, queso fresco  
add avocado +\$3