

- BOLSAS -

Duritos 2

Puffed Wheat Cracker, Chile-Lime

Lemon-Pepper Chicken Chicharrones 6

Chicken Skins, Chicken Oysters, Lemon, Shishito

“Rice and Beans” 5

*Toasted Rice, Garbanzos, Butter Beans, Cotija,
Fresno Chiles*

Chile Fruit 5

Assorted Fruit, Jicama, Chile-Lime

- TACOS -

Two Per Order

Chorizo and Papas 8

Calabacitas 7

Carnitas 8

Carne Asada 8

Chicken 7

Clams and Lardo 10

Bologna 7

Lengua 8

- SIDES -

Ensalada de Nopales 7

Cactus, Bean Sprouts, Black Vinegar

Cucumber Salad 6

Radish, Chayote, Epazote, Lime

Chile Toreados 7

Mixed Sweet Peppers, Chile Guero, Tamari

Cabbage and Cueritos 6

Charred Red Cabbage, Pickled Pig's Skin

- PLATOS ESPECIALES -

Masa Ball Soup 9

Chicken Broth, Carrots, Herbs

Cauliflower al Pastor 10

Pineapple, Cippolinis, Tortillas

Beet Torta 11

Beet Milanese, Pickled Beet, Escabeche, Iceberg

Campechana Verde 15

*Squid, Scallop, Snapper, Cucumber,
Shrimp, Octopus, Tomatillo, Tostadas*

- DULCES -

Churros 7

Chile de Arbol-Chocolate

Arroz con Leche 6

Lime Caramel, Coconut Crunch

Tres Leches Cake 8

Brown Sugar Meringue, Macadamia Nut

Paleta del Día 5

BEBIDAS

- COCKTAILS -

Tamarindo 11

Tamarind Vodka, Amontillado Sherry, Fresh Lime, Tamarind Shrub, Tamarind Soda, Tamanzela Straw

Mole Rojo 12

Tequila Reposado, Red Mole Grenadine, Lime, Ancho Reyes

Barracho Gazpacho 13

Single Village Mezcal, Cherry Tomatoes, Celery, Micro Cilantro, Beet Escabeche, Strawberry

Orange Bang 11

Mezcal, Fresh Tangerine, Pineapple, Housemade Coconut Cream, Chiltepin Salt

De La Rosa 11

Spanish Peanut Infused Tequila Blanco, Orgeat, Rice Wine, Fresh Lime

Hoja Santa 12

Tequila Blanco, Hoja Santa, Lime, Cucumber, Sal de Camaron

B.S. Handshake 5

Tecate, Salt, Lime, Salsa Huichol

- ON THE BUBBLER -

Cebada 3.5

Citrus Agua Fresca 4

Melon Thyme Agua Fresca 4

- BOTTLED IN MEXICO-

Cerveza Indio 5

Squirt 3

Pepsi 3

Sidral Mundet 2.5

Sangria Seniorial 2.5

Jarritos Mineragua 2.5