Cocktails

OUR CLASSIC COCKTAILS

POCHO MARGARITA **17**

PALOMA **17**

SANGRIA'S BLANCO OR TINTO **17**

SPICY EL FUEGO MARGARITA **18**

MADE WITH CHILE INFUSED TROMBA TEQUILA

OUR SIGNATURE COCKTAILS

LA PASION 18

TEQUILA CENTENATIO ANEJO, PASSIONFRUIT, STRAWBERRY, LIME, AGAVE

PINEAPPLE MULE 18

TROMBA TEQUILA BLANCO, LIME, PINEAPPLE, BITTERS, GINGER BEER

GUAVA MARGARITA 18

TEQUILA TROMBA BLANCO, GUAVA SYRUP, PINEAPPLE, COCONUT CREAM, LIME, JALAPEÑO

PEAR MARTINI 18

PEAR INFUSED VODKA, ST GERMAIN, LEMON

LYCHEE MARTINI 18

LEMONGRASS INFUSED TEQUILA BLANCO, TRIPLE SEC, LIME, LYCHEE PUREE, AGAVE

TIJUANA SHAKEDOWN 18

TEQUILA TROMBA BLANCO, APEROL, PINEAPPLE JUICE, LIME JUICE, PASSION AND STRAWBERRY SYRUP, AND A DASH OF PEYCHAUD'S BITTERS

L.A SOUR 17

DILLION'S GIN, GRAPEFRUIT JUICE, LEMON JUICE, AGAVE & RED WINE FLOAT

AZUL CURA-SOUR 18

DILLON'S GIN, BLUE CURAÇAO, AGAVE, LEMON , EGG WHITE, BITTERS

JAMAICA SPRITZ 17

HIBISCUS-GINGER SYRUP, DILLON'S GIN, SELECT APERITIVO, MODI PROSECCO

LA MENTIRA 17

POCHO COLA, FLOR DE CANA 4YR CLUB RUM, WHITE RUM, BITTERS, LIME

POCHO NEGRONI 18

MEZCAL, DILLON'S VODKA INFUSED WITH CHILE ANCHO, CAMPARI, LEMON, AGAVE, SALT, GRAPEFRUIT BITTERS

OAXACAN OLD FASHIONED 18

PROFESOR MEZCAL, CENTENARIO AÑEJO TEQUILA, AGAVE, BITTERS, ORANGE

THE GOAT 18

DILLON'S GIN, APEROL, ROSSO VERMOUTH, MONTENEGRO

DON ROBERTO 18

MEZCAL, SWEET VERMOUTH, AMONTILLADO SHERRY, BENEDICTINE, ABSINTHE

MEXSPRESSO 18

ESPRESSO SHOT, MEZCAL, CENTENARIO AÑEJO, AGAVE

Pitchers

MARGARITA **80**

PALOMA **80**

RED OR WHITE SANGRIA **80**

SPICY MARGARITA **85**

Tacos

TACOS EL JEFE 20
CREAMY CHIPOTLE SHRIMP QUESADILLA, CHARRED POBLANO

TACOS DE PESCADO 12
BATTERED FISH, HOUSE SLAW, CHIPOTLE AIOLI, CILANTRO

TACOS DE CARNITAS 13
SMOKED CARNITAS, SALSA VERDE, HABANERO SALSA, CILANTRO, PICKLED RED ONIONS

TACOS DE BARBACOA 14
BEEF BARBACOA, SEASONED CORN, SERRANO PEPPERS, AVOCADO SAUCE, CILANTRO, WHITE ONION

TACOS DE CARNE ASADA 16
ARRACHERA STEAK, WHITE ONION, PICANTE SALSA, AVOCADO SAUCE, CILANTRO

TACOS DE POLLO PASTOR 13
MARINATED AND SMOKED CHICKEN, EMULSIFIED ARBOL SALSA, GUACAMOLE, PINEAPPLE, ONION, CILANTRO

TACOS DE HONGOS 15
CASHEW QUESO, MAITAKE, SHIMEJI, SALSA VERDE, CRISPY ENOKI, PEPITAS, CILANTRO

TACOS DE FRIJOLES NEGROS 12.5
BLACK BEANS, COTIJA, PICKLED RED CABBAGE, SALSA HABANERO, GUACAMOLE, CILANTRO

Prix Fixe

PREMIUM MENU
ROTATING CURATED MENU, WITH A FOCUS ON SMALL PLATES.
$65 , $40 DRINK PAIRING

SHARING MENU
A COURSED DINNER AND DESSERT WITH A FOCUS ON SHARED PLATES
CHOICE OF MEAT, PESCATARIAN, VEGETARIAN, VEGAN
$50 PP (MINIMUM 2 PEOPLE)

ALL MODIFICATIONS ARE SUBJECT TO ADDITIONAL CHARGES
A GRATUITY OF 20% IS CHARGED FOR PARTIES OF 5 OR MORE
PLEASE NOTIFY YOUR SERVER OF ALLERGIES OR DIETARY RESTRICTIONS

= CONTAINS NUTS AND/OR SEEDS

Antojitos

TORTILLAS Y SALSAS 14.5
CRISPY TORTILLAS, GUACAMOLE, CHOICE OF SALSA PICANTE OR SALSA VERDE, BIT OF BOTH **+$1.50**

CHILE RELLENO 15
SMOKED BRISKET, MONTEREY JACK, SPICED CREMA,
VEGETARIAN OPTION AVALIABLE UPON REQUEST

ESQUITES 8
GRILLED CORN, LIME AIOLI, COTIJA, CILANTRO, CORN NUTS
ADD SALSA MACHA $2

CALABAZA Y MOLE 13
ROASTED BUTTERNUT SQUASH AND YAMS, MOLE POBLANO, KALE CHIPS, PEPITAS, SESAME, ESPRESSO VINAIGRETTE

ENSALADA PICADA 11
HOUSE SLAW WITH CORN, JICAMA, NOPALES, ONION, COTIJA, CILANTRO, SPICED AGAVE VINAIGRETTE

CEVICHE 14.5
WHITEFISH MARINATED IN LIME JUICE, HABANERO, RED ONION, TOMATO, CILANTRO, SERRANO, AVOCADO. SERVED WITH TORTILLA CHIPS

CHORIZO Y PULPO 15
PAN SEARED OCTOPUS AND CHORIZO, PINTO BEANS, HERB OIL, SALSA MACHA

TOSTADA DE ATUN 15
TAMARI AND LIME MARINATED TUNA, SERVED ON TWO MINI TOSTADAS WITH CHIPOTLE AIOLI, MACHA SALSA, AVOCADO, CILANTRO, CRISPY LEEKS

POLLO FRITO 12
FRIED CHICKEN BITES, HABANERO-AGAVE SAUCE, CILANTRO, PICKLED SERRANO

BIRRIA POUTINE 12
BIRRIA DE CHIVO, GRAVY-CONSOMME, CHEESE CURDS , PICKLED SERRANO, WHITE ONION, CILANTRO

= CONTAINS NUTS AND/OR SEEDS