

snacks &
SHARES

GUACAMOLE — 9

Avocado, onion, cilantro, lime, house tortilla chips

GUACAMOLE NOGADA— 11

Avocado, onion, mango, tomato, cilantro, candied pepitas, habanero pepper, pomegranate seeds, house tortilla chips

SHRIMP CEVICHE — 18

Cooked shrimp, chimichurri, tomato, avocado, mango, radish, citrus dressing, chile de arbol, house tortilla chips

COCONUT CALAMARI — 14

Coconut crust, toasted sesame seeds, dried orange peel, chipotle caesar

STREET CORN QUESO — 11

Roasted corn, queso blanco, cheese blend, pickled jalapeño, house tortilla chips

come see us again

Monday–Friday **Open at 11am**

Saturday–Sunday **Open at 9:30am**

CARNE ASADA FRIES* — 18

Fries, queso, asada steak, pico de gallo, crema, guacamole, guajillo salsa

SALSA TRIO — 7

Salsa roja, salsa borracha, salsa verde, house tortilla chips

BRUSSEL SPROUT NACHOS* — 18

Crispy brussel sprouts, street corn queso, cheese blend, roasted corn, jalapeño, pickled red onion, fried egg, crema
- 1/2 order (no fried egg) | 12

HAND ROLLED CHICKEN FLAUTAS — 14

Flour tortillas, shredded chicken, queso fresco, pickled red onion, guacamole, crema

soup +
SALADS

CHICKEN TORTILLA SOUP — 9.9 | 11.9

Chicken, carrots, onion, peppers, garlic, tortilla strips, queso fresco

MEXICAN CHOP — 21

Chopped romaine, chicken tinga, black beans, roasted corn, avocado, tomato, mango, crispy tortillas, mango cilantro lime vinaigrette

CITRUS HARVEST SALAD — 17

Spring mix, queso fresco, orange supremes, candied pepitas, charred fennel, tarragon, caramelized shallot vinaigrette

add shrimp + 9.5 | add chicken tinga + 8.5

main ENTREES

SPLIT PLATE + 4

HONEY LIME SHRIMP* — 32

Jumbo shrimp, honey lime butter, pico de gallo, guajillo salsa, queso fresco, spanish rice

PERCH A LA MACHA* — 38

7 oz. Perch, root vegetable puree, radish confit, salsa macha, herb salad

PUERCO ENCHILADO — 29

Braised pork, , spanish rice, enchilado sauce, gremolata, pickled radish, microgreens

SPICY MACHA SANDWICH — 19

Chicken thigh, salsa macha, cilantro lime vinaigrette, cabbage, pickles, pickled red onion, jalapeño ranch, brioche bun, fries

POZOLE PAPPARDELLE — 28

Pappardelle, creamy pozole broth, chicken breast, onion, radish, cilantro, salsa macha, crispy hominy

BIRRIA GNOCCHI — 24

Birria beef, consomé, potato gnocchi, shallots, cilantro, queso fresco, crema, salsa verde

ANCIENT CITY STEAK* — 58

14 oz. Rib Eye, house seasoning, charred leek relish, crispy chipotle potatoes, seasonal vegetables

PERCH EMBER CUT* — 38

7 oz. blackened Flat Iron steak, caramelized potato sauce, charred leeks, pickled rutabaga, seasonal vegetables

ENCHILADAS VERDES — 22

Chicken tinga, corn tortillas, cheese blend, verde enchilada sauce, pico de gallo, crema, radish, spanish rice

QUESABURGER* — 18

6oz smashed beef patty, tajin seasoned, Tecate griddled onion, griddled queso, pickled jalapeño, chipotle caesar, brioche bun, fries
add fried egg +3.5 | add avocado +4.5

SMOKED GOUDA BURGER* — 19

6oz smashed beef patty, house seasoning, smoked gouda, bacon jam, lettuce, tomato, aioli, brioche bun, fries
add fried egg +3.5 | add avocado +4.5

salsa

SALSA ROJA | house salsa

BORRACHA | roma tomato, tomatillo, mezcal

SALSA VERDE | tomatillo, serrano, onion, garlic

SALSA MACHA +1.5 | guajillo chiles, onion, garlic, pepitas

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

PAYMENT NOTICE: FOR THE CONVENIENCE OF CARD PAYMENTS, A 2.99% SURCHARGE WILL BE APPLIED TO ALL CREDIT CARD TRANSACTIONS

* CONSUMER ADVISORY: THESE ITEMS ARE COOKED TO ORDER.CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

FOOD ALLERGY NOTICE: PLEASE BE ADVISED FOODS PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOY BEANS, NUTS, SESAME SEEDS, FISH & SHELLFISH

bowls &
TACOS

Choice of two or three tacos on home-made corn tortillas, black beans & spanish rice

Make any 3 plate taco a bowl with black beans, spanish rice, guacamole, chosen taco filling

BIRRIA — 18 | 22

Guajillo chile-braised beef, onions, cilantro, jack cheese, avocado, avocado salsa, crema, consomé

CHICKEN TINGA — 18 | 22

Achiote marinated and braised chicken thigh, pico de gallo, cabbage, crema, queso fresco, salsa roja

CARNITAS — 18 | 22

Slow roasted pork, coca-cola chile reduction, cheese blend, avocado salsa, pico de gallo, crema

ASADA STEAK* — 19 | 23

Beer, citrus, soy sauce, chipotle, onion, garlic, corn, pickled onion, salsa verde

CRISPY ROCK COD — 18 | 22

Beer battered cod, baja salsa, iceberg, pickled onion, lime crema

GRILLED SHRIMP* — 18 | 22

Shrimp, roasted corn, queso fresco, salsa roja, pico de gallo, lime crema

BRUSSEL SPROUT — 16 | 20

Crispy brussel sprouts, black bean spread, pickled red onion, corn, pepitas, chipotle aioli, queso fresco

TACO FLIGHT — 24

1 Birria, 1 Chicken Tinga, 1 Carnitas w/ rice & beans

don't forget
DESSERT

CHURRO CAKE — 12

Churro cake, apricot whipped cream, strawberry compote, dulce de leche sauce, churro crumble

BROWNIE — 13

Chocolate brownie, cinnamon, coffee ice cream, dulce de leche sauce

FLAN — 12

Flan, seasonal compote, cinnamon crumble, tuile wafer



WINE

white / rosé - 6 oz / 9 oz / btl

HOUSE WHITE | 10 | 15 | 38

HOUSE ROSÉ | 10 | 15 | 38

MATUA SAUVIGNON BLANC | 10 | 15 | 38

MERCER CHARDONNAY | 10 | 15 | 38

BARNARD GRIFFIN ROSÉ | 10 | 15 | 38

red - 6 oz / 9 oz / btl

HOUSE RED | 11 | 16.5 | 42

MERCER CABERNET SAUVIGNON | 11 | 16.5 | 42

ANELARE CABERNET SAUVIGNON | 15 | 22.5 | 58

FIDELITAS 4040 RED MOUNTAIN BLEND | 16 | 24 | 62



TEQUILA + MEZCAL

featured tequila from Jalisco:

LALO BLANCO | 16

CASA DRAGONES BLANCO | 32

MIJENTA BLANCO, REPOSADO | 15 | 17

TEQUILA OCHO PLATA, REPOSADO | 22 | 25

PASOTE BLANCO, REPOSADO, AÑEJO, STILL | 15 | 18 | 22 | 21

FORTALEZA BLANCO, REPOSADO, AÑEJO, STILL | 18 | 21 | 25 | 24

DON FULANO BLANCO, REPOSADO, AÑEJO, STILL | 15 | 18 | 23 | 22

CLASE AZUL PLATA, REPOSADO, GOLD, AÑEJO, EXTRA AÑEJO | 42 | 55 | 85 | 175 | 500

featured Mezcal:

AMARAS JOVEN ESPADÍN, SAN JUAN DEL RIO, OAXACA | 14

BOZAL SACRIFICIO BORREGO, MATATLÁN, OAXACA | 30

CLASE AZUL CENIZO, DURANGO | 99

LA LUNA CUPREATA ETUCUARO, MICHOACAN | 13

NACIONAL MEZCAL “1931” TOBALA SANTIAGO MATATLÁN, OAXACA | 44

QUECHOL SOTOL TEXANUM DURANGO | 16

bubbles - gl / btl

HOUSE BUBBLES | 9 | 34

JP CHANET BLANC DE BLANCS | 38

craft

COCKTAILS

PRETTY IN PINK — 11

Vodka, passion fruit, cranberry juice, lemon juice, simple syrup, mint

DRUNK GOAT — 12

Tequila, lime, ginger beer

HUGO SPRITZ — 16

Tequila, St. Germain, house bubbles, cucumber, lime, mint

STRAWBERRY ROAN — 15

Reposado tequila, gin, Aperol, strawberry, lime, basil

PALOMA — 14

21 Seeds Grapefruit Hibiscus Tequila, lime, grapefruit

GIN + TONIC — 16

Condesa Gin, Fever Tree Mediterranean Tonic, juniper berries, orange, basil

LYCHEE LEMON DROP — 14

Vodka, lychee liqueur, lemon juice, simple syrup, triple sec

ESPRESSO MARTINI — 14

Vodka, Fever Tree espresso, simple syrup

HAIRY DOG — 15

Whisky, lemon, orange juice, pilsner

HIBISCUS SOUR — 14

Gin, hibiscus syrup, lemon juice, egg white, agave

TEQUILA OLD FASHIONED — 16

Añejo tequila, mole bitters, sugar, citrus

We politely decline any modifications

MARGARITAS

crafted to bring the fiesta to your table!

THE RITA HAYWORTH — 16

Corazón reposado tequila, fresh lime, Cointreau, citrus salt, sparkles

HOUSE MARGARITA — 11

Tequila, triple sec, fresh lime

CADILLAC MARGARITA — 13

Grand Marnier

FIREWATER MARGARITA — 13

Spicy with Firewater Bitters, Ancho Reyes Chili Liqueur, tajin rim

SKINNY MARGARITA — 12

Lunazul tequila, fresh lime, 1/2 sweet

CUCUMBER MARGARITA — 12

Tequila, fresh cucumber, fresh lime

MANGO MARGARITA — 12

Tequila, mango, fresh lime

COCORITA — 13

Tequila, cream of coconut, pineapple juice, lime juice, triple sec

MEZCAL MARGARITA — 16

Mezcal, Cointreau, fresh lime

SEÑORA DAISY — 15

Jaja reposado tequila, fresh lemon, Cointreau, demerara, soda

NON-ALCOHOLIC

VIRGIN MARGARITA — 8

Zero-proof tequila, orange juice, lime

NOJITO — 8

Lime, mint, sparkling water

FLAVORED RED BULL — 8

Choice of: raspberry, strawberry, mango

LIQUID DEATH — 6

Sparkling water

FLAVORED LEMONADE — 5.5

Choice of mango, guava, white peach, cucumber

BEER

MILLER LIGHT — 6

CORONA — 6

PBR — 6

WHITECLAW — 6

ATHLETIC NA — 6

10 rotating taps - please ask your server for current selection & pricing