

PERCH CANTINA

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

FRITTO MISTO — 18

Beer-battered calamari, onion rings, bell pepper, tempura shrimp, chipotle aioli, za'tar seasoning

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

BRUSSELS SPROUT NACHOS* — 18

Crispy brussels 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

CHICKEN QUESADILLA — 16

Flour tortillas, cheese blend, chicken tinga, crema, guacamole

main ENTREES

SPLIT PLATE + 4

HONEY LIME SHRIMP* — 32

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

MARKET FISH* — MP

Please ask your server for today's selection

POBLANO CHICKEN — 32

Hind leg quarter, poblano sauce, salsa macha, Spanish rice, seasonal vegetables

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 MAC + CHEESE — 24

Cavatappi pasta, rich queso, birria beef, consommé, onion, cilantro, guajillo salsa

ANCIENT CITY STEAK* — 68

14 oz. rib eye, house seasoning, charred leek relish, crispy chipotle potatoes, seasonal vegetables

PERCH EMBER CUT* — 42

7 oz. blackened flat iron steak, caramelized potato sauce, charred leeks, pickled radish, seasonal vegetables

ENCHILADAS VERDES — 22

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

QUESABURGER* — 19

Smashed beef patty, Tajín-seasoned, Tecate griddled onion, griddled queso, pickled jalapeño, chipotle caesar, potato bun, fries
add fried egg +3.5 | add avocado +4.5

CHORIZO BURGER* — 20

beef patty, chorizo, Oaxaca cheese, lettuce, tomato, fried egg, jalapeño ranch, potato 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 3% 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 THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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

bowls & TACOS

Choice of two or three tacos on house-made corn tortillas, black beans & Spanish rice
Make any 3 taco plate 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, consommé

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, mango salsa, cabbage, pickled onion, lime crema

GRILLED SHRIMP* — 18 | 22

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

BRUSSELS SPROUT — 16 | 20

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

TACO FLIGHT — 24

1 Birria, 1 Chicken Tinga, 1 Carnitas with rice & beans
(no substitutions + cannot be made into a bowl)

don't forget DESSERT

CHURRO CAKE — 12

Churro cake, apricot whipped cream, seasonal 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

soup & SALAD

MEXICAN CHOP — 21

Chopped romaine, chicken tinga, black beans, roasted corn, avocado, tomato, mango, crispy tortillas, mango cilantro lime vinaigrette
add shrimp + 9.5 | add chicken tinga + 8.5

CHICKEN TORTILLA SOUP — 9.9 | 11.9

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