



Eye Openers

Jugos del dia

wineberry lemonade or passionfruit-orange-guava

\$4.00

Mimosas de la Casa

piña colada ~ peach ~ strawberry

\$9.00 glass / \$30 pitcher

Vallarta '75

cava, hibiscus-infused Plymouth gin, St. Germain elderflowerliqueur

~~\$11.00~~

Bloody Mary

El Jimador blanco or Smirnoff vodka, tomato sangrita, sal de gusano rim with roasted Oaxacan maguey heart

\$10.00

Ron Cooper style, with mezcal add \$3

El Regalo

Centenario Azul blanco, lime juice, cherries, vanilla, sage and hibiscus air

\$13.00

Bee's Knees

Milagro reposado tequila, almond honey, lemon and farm fresh egg

\$12.00

Mezcal Sour

Del Maguey mezcal "Vida", lime juice, triple sec, farm fresh egg

\$12.00

Margarita estilo Ron Cooper

El Jimador blanco, triple sec and fresh lime juice with Del Maguey mezcal "Vida"

\$12.50



Stuck in the traffic on Reforma?

To bear the wait : guacamole made right before your eyes, with green tomatillo, serrano chile, crumbled queso fresco cheese and a basket of fresh tortilla chips \$13.50

Add an oyamel margarita for \$12.00

* ANTOJITOS

the little dishes from the streets

~~Breakfast~~ Desayuno

Ensalada de frutas fresca

Fresh tropical and local fruits served with chile piquin seasoned lime \$7.50

Panes Mexicanos

House-baked Mexican breads
Cinnamon or Chocolate Conchas, Huachibolas
\$2.50 each / \$6.50 all three

Huevos rancheros

Poached egg served on a tortilla with avocado, poblano chile, queso fresco and a ranchera sauce of tomato and serrano chile \$6.50

Divorciadas de jamón y queso

Flour tortillas with Virginia ham and Chihuahua cheese, served with chipotle chile and green tomatillo sauces \$11.50

Huevo motuleños

Fried Sunnyside Farms egg, pork belly, refried black beans and peas with a Yucatan inspired sauce of tomato and habanero chiles \$8.00

Churros de San Angel con chocolate caliente

House made fried pastry dipped in sugar and cinnamon, served with a side of hot chocolate \$6.50

Huevo enfrijolada Oaxacaqueño

Poached egg served with a tortilla, Oaxacan style black bean puree, house-made chorizo and queso fresco cheese \$8.00

Chilaquiles con chorizo y huevo estrellado

Fresh hand-made tortilla chips with chorizo, chipotle salsa, Chihuahua cheese, cilantro, red onion and a fried egg \$8.00

Authentic Mexican TACOS in hand-made corn tortillas

Lengua quiçada

Braised beef tongue with radishes and a sauce of roasted pasilla chile, tomatoes, onion and garlic \$3.50

Pancita de puerco al pastor

Seared house cured pork belly in a sauce of tomatoes and guajillo chiles, served with pineapple, onions and cilantro \$4.00

Chapulines

The legendary Oaxacan specialty of sautéed grasshoppers, shallots, tequila and guacamole \$5.00

Taco de Birria estilo Guadalajara

Guadalajara style goat, veal and lamb taco in a cascabel, ancho and guajillo chile sauce with onions and cilantro \$4.50

Tinga poblana

Stew of shredded chicken with potatoes, chorizo, and chipotle, topped with white onion \$3.50

Taco de hongos

Sautéed seasonal wild mushrooms with garlic and shallots, served with guacamole \$4.00

Carnitas con salsa de tomatillo

Confit of baby pig with green tomatillo sauce, pork rinds, onions and cilantro \$4.00

Cochinita pibil con cebolla en escabeche

Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange \$4.00

* Pescado Mexicano

Seared fish with salsa Mexicana and a tangy cilantro pesto \$4.00

* Pollo a la parrilla con aguacate

Grilled marinated chicken thighs with guacamole and grilled green onion \$4.00

Ceviches / Marinated seafood salads

* Carne Apache

Finely chopped, raw White Oak Pastures Farm grass-fed beef with sweet onion, pickled cactus, serrano chile, cilantro and smoked pasilla de Oaxaca chile oil \$11.00

* Ceviche de peto

Hawaiian ono served with fresh hearts of palm and baby cucumber salad, passion fruit, vanilla and rose \$12.00

* Ceviche de huachinango

Red snapper with avocado in salsa mexicana of tomato, sweet onion, cilantro and lime juice \$11.00

* Ceviche de afún Pacífico

Tuna with Maggi-lime marinade, scallions, avocado, toasted pecans, jalapenos and crispy amaranth \$12.00

* Coctél de camarón y jaiba

Shrimp & crab served with tomato sauce, avocado, red onions and tortilla chips \$12.00

Ensaladas y Sopas / Salads and Soups

Ensalada de palmitos

Fresh Hamakua Farms hearts of palm, orange, radish and avocado, with a tamarind dressing \$9.50

"Gaspacho" estilo Morelia

From the historic city of Morelia, a salad of seasonal fruit, jicama root, cucumbers, queso fresco and chile pequin \$7.50

Nopalitos

Baby cactus salad with tomatoes in a lime dressing \$7.50

Ensalada de chayote

Mexican squash salad with crumbled queso fresco cheese and crushed peanuts, in a hibiscus dressing \$6.50

Sopa tarasca estilo Pátzcuaro

Black bean soup with avocado leaves, light Mexican cream and aged cotija cheese, served with a side of crispy ancho chile, avocado and fried tortilla \$7.50

Pozole Rojo

Mexico's famous hominy soup, rich with fresh pork and guajillo chiles, served with garnishes of onion, lettuce and sliced radishes. \$8.50

Caldo Tlalpeño

Traditional chicken soup with shredded chicken, peas, carrots, avocado, rice, a spoonful of smoky chipotle sauce and a chipotle chile \$8.00

Verduras / Vegetables

Papas al mole

José Andrés' favorite potato fries in a mole poblano sauce of almonds, chiles and a touch of chocolate, topped with Mexican cream and queso fresco cheese \$5.50

Tortillas

Five hand-made tortillas made fresh in house – the perfect way to mop up your little dishes \$4.00

Nopal asado con salsa molcajete

Grilled fresh cactus paddles served with a salsa molcajete of grilled tomatoes, tomatillos, green onions, cilantro and green chiles \$7.50

Queso fundido con tequila

Melted Chihuahua cheese flambéed with tequila and served with fresh hand made tortillas \$8.00
Add spicy chorizo \$9.00

Frijoles refritos con queso

Slow-cooked refried beans with melted Chihuahua cheese inside, served with Mexican cream and micro cilantro served with fresh tortillas \$6.50

Quesadilla huitlacoche

Traditional folded corn tortilla with Chihuahua cheese and Roy Burns Farm Mexican corn truffle \$9.00

Mariscos / Seafood

* Cayo de hacha con pipián de chile pasilla

Seared scallops with a pasilla chile and pumpkin seed sauce, orange segments, pumpkin seed oil and toasted pumpkin seeds \$13.00

* Camarones al mojo de ajo negro

Shrimp sauteed with shallots, arbol chile, poblano chile, lime and sweet aged black garlic \$10.00

* Huachinango a la Veracruzana

Seared red snapper Veracruz-style, with tomatoes, onions, jalapeno chiles, olives and capers \$13.00

Carnes / Meats

Albóndigas enchipofladas con queso doble crema

Meatballs in chipotle sauce with crumbled 'double cream' cheese and cilantro \$7.00

Tamal verde

Tamal with green sauce of tomatillo, shredded chicken breast, chile, garlic and cilantro \$7.00

Quesadilla de chicharrones

Pasture raised Shenandoah Valley pork belly fried until crisp and served in a house made tortilla with chihuahua cheese and a sauce of five chiles \$8.50

Arrachera con salsa molcajete

Grilled skirt steak with a sauce of grilled tomatoes, tomatillos, green onions, cilantro and green chiles, garnished with pickled cactus paddle \$11.00

"The" Chips and salsa

Chips

Fresh masa, fried daily, seasoned with a house made blend of chiles, salt and tequila \$2.00

First one is on us, second is on you!
Chips and salsa are \$4.00 per order.

Salsa

Smoky chipotle chiles, onions and field ripened tomatoes made fresh every day \$2.00

* Consuming raw or uncooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness.