



LUNCH

ANTOJITOS PLAYEROS

OSTIONES ZARANDEADOS ½ dz 18 | 1 dz 34 🥥🌱
Oven-Roasted Gulf oysters with Huichol sauce, lime pearls.

OSTIONES FRESCOS ½ dz 16 | 1 dz 32 ★🌱🥥
Raw Gulf oysters, charred jalapeño soy-citrus sauce, tomatillo-cucumber relish.

AGUACHILE | 17 ★🌱🥥

Verde: Lime-cured shrimp in spicy serrano sauce.

Rojo: Lime-cured shrimp in chile piquin sauce.

Negro: Lime-cured shrimp marinated in serrano tatemada sauce.

CEVICHE TATEMADO | 18 ★🌱🥥

Lime-cured red snapper, charred dried peppers sauce, cucumber, cherry tomatoes, pickled onion pearls.

CEVICHE BORRACHO | 18 ★🌱🥥

Lime-cured red snapper, mezcal-orange chile piquin sauce, grilled pineapple, cucumber, citrus pearls.

PARA COMPARTIR

SALSA Y TOSTADAS | 8 🌱🥥🌱
Three salsa sampler, homemade tostadas, mamá coco sauce, taquera sauce, chile perón sauce.

GUACAMOLE Y TOSTADAS | 14 🌱🥥🌱
Fresh guacamole with homemade tostadas.

✦ **CHILES SHISHITOS TOREADOS** | 6 🌱🥥🌱
Shishito peppers with onions sautéed in charred jalapeño citrus - soy sauce.

COLIFLOR AL AJILLO | 8 🌱🌱🥥🌱
Cauliflower florets sautéed in guajillo-garlic confit, citrus adobo.

FRIJOLE | 4 🌱🥥

Options: Clay pot beans, puerco beans, veneno beans, Yucateco beans.

ARROZ | 4 🌱🥥

Options: Mexican rice, green rice.

PAPAS ENCHILADAS ZAMORANAS | 8 🌱🥥🌱
Braised baby potatoes cooked in dried peppers and citrus adobo.

ENSALADA DE NOPALES | 7 🌱🌱🥥🌱
Cactus, onion, cilantro, tomatoes.

TACOS

(3 per order)

TACOS DE RIBEYE | 20 🌱🥥🌱

Thin sliced grilled ribeye, puerco beans, avocado, charred onion - chile de árbol sauce.

✦ **TACOS DE LENGUA** | 17 🥥🌱🌱

Four street-size braised beef tongue tacos, onion, cilantro, and mamá coco sauce.

TACOS DE CAMARÓN ESTILO BAJA | 16 🌱🥥

Beer-battered fried shrimp, veneno beans, chile perón sauce, cabbage, and papas enchiladas.

TACOS DE BIRRIA | 17 🌱🥥🌱

Slow-braised marinated beef cooked wrapped in agave leaf, Yahualica sauce, broth and Mexican rice.

TACOS CAMPESINOS | 16 🥥🌱

Grilled skirt steak with mozzarella cheese, cactus salad, and mamá coco sauce.

TACOS DE PULPO ZARANDEADOS | 18 🥥🌱

Grilled marinated octopus, mozzarella cheese, papas enchiladas, taquera sauce.

TACOS AL PASTOR | 15 🌱🥥🌱

Marinated pork, grilled pineapple, cilantro, onion, Mexican rice, Yahualica sauce.

GRINGAS | 15 🥥

Two flour quesadilla filled with pastor meat, green rice, taquera sauce.

QUESADILLAS OTOMI | 18 🌱🥥🌱

Two Otomi-style handmade corn tortillas filled with Hebra cheese, huitlacoche, purslane, perón sauce.

LUNCH ENSALADAS

Pick your salad:

ENSALADA DE LA CASA 🌱🌱🌱

Greens, mango, strawberry, cucumber, red onion, toasted pumpkin seeds, lemon dressing.

✦ **ENSALADA DE TEMPORADA** 🌱🌱🥥🌱

Greens, watermelon, cucumber, blackberries, red onion, tajin, honey-lemon dressing.

XALISKO CAESAR 🥥

Romaine, parmesan cheese, croutons, homemade Caesar dressing.

Choose your protein:

- Grilled Chicken | 17
- Grilled Shrimp | 18
- Sautéed Tenderloin beef Tips | 19
- 6 oz Atlantic Salmon | 23

🥥 Nuts free 🌱 Gluten free 🌱 Dairy free ✦ New item
🌱 Vegan 🌱 Vegetarian ★ Raw / Lime-cured

PLATOS FUERTES

TROMPITO AL PASTOR | 59

Pork marinated in pastor adobo on a vertical rotating spit and flambéed tableside, homemade corn tortillas and salsas.

ARRACHERA A LA MEXICANA | 25

Grilled skirt steak, roasted tomato, onion, poblano rajas and xcatic pepper sauce, nopal cactus, grilled panela cheese, homemade tortillas.

ENMOLADAS | 22

Oven-smoked chicken enchiladas, mole de rancho, or mole prieto, sour cream, swiss chard, queso fresco and Mexican rice.

ENCHILADAS DE CAMARÓN | 20

Stuffed with shrimp and mozzarella cheese, creamy poblano sauce, purslane, green rice.

ENCHILADAS BANDERA | 24

Stuffed with skirt steak, mozzarella cheese, green tomatillo sauce and mole de rancho, queso fresco and Mexican rice.

TOSTADAS DE CEVICHE | 14

Two crunchy corn tostadas topped with ceviche tatemado and ceviche xalisquillo.

TOSTADA DE ATÚN | 12

Yellowfin tuna, macha sauce, lime pearls, chile morita aioli, avocado.

TORTA DE PIERNA | 17

Guadalajara-Style, marinated shredded pork, lettuce, tomato, onion, avocado, sour cream, pickled veggies.

TORTA AHOGADA | 17

Sourdough bread stuffed with pork carnitas and beans, drowned in roasted tomato sauce, served with a potato taco and veneno sauce.

TACOS AHOGADOS | 13

Three crispy potato tacos, topped with crispy pork belly carnitas, drowned in roasted tomato sauce, cabbage, and veneno sauce.

CARNE EN SU JUGO | 16

Traditional dish from Guadalajara, Jalisco: beef broth with flank steak simmered in tomatillo sauce, clay pot beans, crumbled bacon.

SOPES DE BIRRIA | 15

Three handmade masa cakes topped with shredded beef birria, wrapped and slow braised in agave leaf, marinated with dried pepper artisanal adobo, puerco beans.

POLLO POBLANO | 19

Grilled chicken breast, creamy poblano sauce, grilled asparagus and zucchini, purslane, green rice.

ENFRIJOLADAS CON FILETE DE RES | 19

Homemade tortillas topped with black bean mole, queso fresco, pan-seared tenderloin tips with onion and poblano pepper, fried egg.

BIRRIA DE RES ESTILO JALISCO | 20

Slow-braised marinated beef cooked wrapped in agave leaf, veneno sauce, and broth.

CHILAQUILES | 19

Handmade corn totopos, bathed in green, red or molcajetada sauce, cecina de ribeye, sour cream, queso fresco.

HUEVOS A LA MEXICANA | 19

Scrambled eggs with onion, tomato and serrano, served with cecina de ribeye, avocado and mamá coco sauce.

2 X 2 8

TAMAL DE ELOTE | 15

Fresh corn tamale, corn cream, corn esquites, cotija cheese, corn husk ash.

FLAUTAS DE POLLO | 18

Crispy chicken flautas, green tomatillo sauce, sour cream, queso fresco, cabbage, green rice, papas enchiladas.

PANELA ASADA AL HORNO | 17

Oven-baked Panela cheese with a dried pepper rub, served with handmade corn tortillas.

Add: Chorizo de Ribeye +10 | Pastor +6 | Birria + 8 | Steak + 8

XQUITES CON TUÉTANO | 16

Jalisco-style corn esquites served over roasted bone marrow, topped with morita pepper aioli and cotija cheese.

SOPA DE TORTILLA | 14

Rich chicken broth with oven roasted chicken, crispy corn tortilla strips and avocado.

EMPANADAS DE SALMON | 14

Three fried corn empanadas stuffed with salmon seasoned with adobo, green olives and cream cheese, morita pepper dipping sauce.

CEVICHE XALISQUILLO | 18

Lime-cured red snapper and shrimp, crunchy corn, tomato cocktail, avocado and cucumber.

🥜 Nuts free 🌾 Gluten free 🥛 Dairy free ✨ New item

🌱 Vegan 🌿 Vegetarian ★ Raw / Lime-cured