



BRUNCH

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.

✦ **TOSTADA DE ATÚN** | 12 ★🍌🍌
Yellowfin tuna, macha sauce, lime pearls, morita pepper aioli, avocado.

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.

✦ **PÉTALOS DE HUACHINANGO** | 18 ★🍌🍌
Red snapper petals, charred serrano pepper soy- citrus sauce, orange, cucumber, citrus pearls, pineapple.

TOSTADAS DE CEVICHE | 14 ★🍌🍌
Two crunchy corn tostadas topped with ceviche tatemado and ceviche xalisquillo.

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 piquin pepper sauce, grilled pineapple, cucumber, citrus pearls.

CEVICHE XALISQUILLO | 18 ★🍌🍌
Lime-cured red snapper and shrimp, crunchy corn, tomato cocktail, avocado, cucumber.

SOPAS Y ENSALADAS

SOPA DE MILPA | 10 🍌🍌🍌
Vegetable soup, squash, corn, green beans, wild mushrooms, asparagus, squash blossom, purslane.

SOPA DE TORTILLA | 14 🍌🍌
Rich chicken broth with oven-roasted chicken, crispy corn tortilla strips and avocado.

✦ **ENSALADA DE TEMPORADA** | 13 🍌🍌
Greens, watermelon, cucumber, blackberries, red onion, tajin, honey-lemon dressing.

XALISKO CAESAR | 13 🍌
Romaine, parmesan cheese, croutons, homemade Caesar dressing.

Add: Chicken +6 | Shrimp +8 | 6 oz Atlantic Salmon +12

ANTOJITOS DEL MERCADO

TROMPITO AL PASTOR | 59 🍌🍌🍌
Pork marinated in pastor adobo on a vertical rotating spit and flambéed tableside, homemade corn tortillas and salsas.

EMPANADAS DE SALMON | 14 🍌
Three fried corn empanadas stuffed with salmon seasoned with adobo, green olives and cream cheese, morita pepper dipping sauce.

AGUACHILE DE RIBEYE | 22 🍌🍌
Grilled Angus Prime ribeye served over sliced cucumber, red onion and cilantro, topped with avocado, serrano aguachile sauce.

XQUITES CON TUÉTANO | 16 🍌🍌
Jalisco-style corn esquites served over roasted bone marrow, topped with morita pepper aioli and cotija cheese.

TAMAL DE ELOTE | 15 🍌🍌
Fresh corn tamale, corn cream, corn esquites, cotija cheese, corn husk ash.

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

TACOS AHOGADOS | 13 🍌
Three crispy potato tacos, topped with crispy pork belly carnitas, drowned in roasted tomato sauce, cabbage, and veneno sauce.

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 PULPO ZARANDEADOS | 18 🍌🍌
Grilled marinated octopus, mozzarella cheese, papas enchiladas, taquera sauce.

TACOS DE CAMARÓN ESTILO BAJA | 16 🍌🍌
Beer-battered fried shrimp, veneno beans, chile perón sauce, cabbage, and papas enchiladas.

TACOS CAMPESINOS | 16 🍌🍌
Grilled skirt steak with mozzarella cheese, cactus salad, and mamá coco sauce.

TACOS AL PASTOR | 15 🍌🍌🍌
Marinated pork, grilled pineapple, cilantro, onion, Mexican rice, Yahualica sauce.

ALMUERZOS

TACOS DE CANASTA ESTILO "ATOTONILCO EL ALTO" | 16

Soft tacos filled with chicharrón in red sauce, potato, pickled onion, cabbage and yahualica sauce.

QUESABIRRIA | 18

Slow-braised marinated beef cooked wrapped in agave leaf, mozzarella cheese, broth and yahualica 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, homemade tortillas.

BIRRIA DE RES ESTILO JALISCO | 20

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

✦ ARRACHERA A LA MEXICANA | 25

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

HUEVOS A LA MEXICANA | 19

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

✦ PAPAS CON FILETE DE RES | 19

Sautéed tenderloin tips, potato hash with poblano pepper, onion and tomatillo, sunny side up egg and homemade tortillas.

HUEVOS ENMOLADOS | 18

Homemade corn masa cakes topped with stewed pork rinds, fried eggs, mole prieto, mole de chicharrón and queso fresco.

✦ 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.

✦ PANCAKES DE ELOTE | 16

Fresh corn pancakes, huitlacoche butter, cajeta sauce, bacon and berries.

MOLLETE AL PASTOR | 16

Toasted Sourdough bread, pork marinated in "al pastor" adobo, grilled pineapple, mozzarella crust, veneno beans, yahualica sauce, fried egg.

MOLLETE DE ARRACHERA | 18

Toasted Sourdough bread, grilled skirt steak, veneno beans, mozzarella crust, cherry tomatoes, taquera sauce, fried egg.

FLAUTAS DE POLLO | 18

Crispy chicken flautas, green tomatillo sauce, sour cream, queso fresco, cabbage, sunny side up egg, papas enchiladas.

MIGAS CON HUEVO | 17

Scrambled eggs with crispy corn tortillas, scallions, cherry tomatoes, bacon, avocado and papas enchiladas.

CHILAQUILES | 19

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

TORTA AHOGADA | 17

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

QUESADILLAS OTOMI | 18

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

PARA COMPARTIR

SALSA Y TOSTADAS | 8

Three salsa sampler, homemade tostadas, mamá coco sauce, taquera sauce, chile perón sauce.

COLIFLOR AL AJILLO | 8

Sautéed cauliflower florets with guajillo-garlic confit, citrus adobo.

ENSALADA DE NOPALES | 7

Cactus, onion, cilantro, tomatoes.

GUACAMOLE Y TOSTADAS | 14

Fresh guacamole with homemade tostadas.

✦ CHILES SHISHITOS TOREADOS | 6

Shishito peppers with onions sautéed in charred jalapeño citrus - soy sauce.

PAPAS ENCHILADAS ZAMORANAS | 8

Braised baby potatoes cooked in a dried peppers and citrus adobo.

FRIJOLES | 4

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

ARROZ | 4

Options: Mexican rice, green rice.