



BRUNCH

ANTOJITOS PLAYEROS

- ✦ **OSTIONES ASADOS** ½ dz 18 | 1 dz 34 🍷🍴
Oven-roasted Gulf oysters topped with macha paste butter, cotija cheese and toasted breadcrumbs.
- 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, chile morita aioli, avocado.
- AGUACHILE** | 17 ★ 🍷🍴
Verde: Lime-cured shrimp in a spicy serrano sauce.
Negro: Lime-cured shrimp marinated in a serrano tatemada sauce.
- ✦ **CEVICHE TROPICAL** | 18 ★ 🍷🍴
Lime-cured red snapper in a vibrant mango and piquin pepper aguachile, cucumber and red onion.
- 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.
- CEVICHE XALISQUILLO** | 18 ★ 🍷🍴
Lime-cured red snapper and shrimp, crunchy corn, tomato cocktail, avocado, cucumber.

SOPAS Y ENSALADAS

- ✦ **POZOLE ROJO** | 16 🍷🍴
Traditional mexican stew made with cacahuazintle corn, pork and guajillo pepper broth.
- ✦ **MENUDO** | 18 🍷🍴
Traditional mexican soup made with beef pancita with flavorful guajillo pepper broth.
- SOPA DE TORTILLA** | 15 🍷🍴
Rich chicken broth with oven-roasted chicken, crispy corn tortilla strips and avocado.
- SOPA DE MILPA** | 12 🍷🍴
Hearty vegetable soup with squash, corn, green beans, wild mushrooms, squash blossom, purslane.
- ✦ **ENSALADA DE TEMPORADA** | 14 🍷🍴
Red wine-poached pear, greens, goat cheese, candied pecans, pomegranate, orange-piloncillo vinaigrette.
- 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, served with homemade corn tortillas and salsas.

- EMPANADAS DE SALMÓN** | 14 🍷
Three fried corn empanadas stuffed with salmon seasoned with adobo, green olives and cream cheese, chile morita dipping sauce.
- AGUACHILE DE RIBEYE** | 22 🍷🍴
Grilled Angus Prime ribeye served over sliced cucumber, red onion, and cilantro, topped with avocado and serrano aguachile sauce.
- XQUITES CON TUÉTANO** | 18 🍷🍴
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 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, chard 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.

PLATOS FUERTES

TACOS DE CANASTA ESTILO "ATOTONILCO EL ALTO" | 16

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

BIRRIA DE RES ESTILO JALISCO | 20

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

ARRACHERA A LA MEXICANA | 25

Grilled skirt steak served over roasted tomato, poblano and xcatic peppers, onion and a fried egg.

HUEVOS A LA MEXICANA | 19

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

PAPAS CON FILETE DE RES | 19

Sautéed tenderloin tips, potato hash with poblano, onion and tomatillo, topped with a sunny side up egg.

HUEVOS ENMOLADOS | 18

Two masa cakes topped with chicharrón guisado, fried eggs, mole prieto, mole de chicharrón and queso fresco.

ENFRIJOLADAS CON FILETE DE RES | 19

Home-made 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

Chicken crispy flautas, green tomatillo sauce, sour cream, queso fresco, cabbage, sunny side up egg, 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 carnitas and beans, drowned in roasted tomato sauce, served with a potato taco and veneno sauce.

QUESADILLAS OTOMI | 18

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

PARA COMPARTIR

CAMOTE A LAS BRASAS | 10

Fire-roasted sweet potato, macha sauce, honey whipped requeson, pumpkin seeds.

SALSAS & TOSTADAS | 8

Three salsa sampler, handmade tostadas, mamá coco sauce, taquera sauce, perón pepper sauce.

GUACAMOLE & TOSTADAS | 14

Guacamole, toasted pumpkin seeds, corn tostadas.

COLIFLOR AL AJILLO | 8

Sautéed cauliflower florets with guajillo-garlic confit.

ENSALADA DE NOPALES | 8

Nopal cactus, onion, cilantro, tomatoes.

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.

 Receta de la Abuela  New item  Nuts free  Gluten free  Dairy free

 Vegan  Vegetarian  Raw / Lime-cured