



DRINKS

MIXOLOGIA TAPATIA

TEJUINO (PRE-HISPANIC BEVERAGE) | 17
Fermented corn, piloncillo, lime, Nixta liqueur, charred corn salt, topped with frozen Margarita.

SECO EN LA TIERRA | 14
Penca larga Pulque Blanco, cactus prickly pear sorbet.

AY JALISCO NO TE RAJES! | 14
El Tequileño Silver Tequila, Santanera lager, lime, Michelada mix, tajin.

PALOMA ARTESANAL | 15
Gran Centenario Plata Tequila, grapefruit, lime, salt, Mexican grapefruit soda squirt.

LA MORELIANA | 16
Uruapan Charanda, Ancho Reyes liqueur, Domaine canton, Tamarind infused syrup, lemon.

MULA JALISCIENSE | 15
Jose Cuervo silver Tequila, lime, dragon fruit, topped with ginger beer.

SPLASH DE NAYARIT | 16
Don Cosme Silver Tequila, coconut water, passion fruit, lime, agave syrup.

PICAME EL ALMA | 14
Jose Cuervo Silver Tequila, Ancho Reyes liqueur, habanero syrup, cucumbers, blueberries, lime, lavender fog.

MI TIERRA | 16
Don Cosme Silver Tequila, Nixta liqueur, lime, habanero, infused herb syrup (mint, basil & rosemary).

JALISCO ON FIRE | 16
Gran Centenario Plata, 400 Conejos Mezcal Espadin joven, Chambord, Domaine de canton, lime, habanero syrup.

LA BATANGA | 14
El Tequileño Silver Tequila, Mexican coke, lime, salt.

PICA SUEÑOS | 16
Arette silver Tequila, D'Aristi anise liqueur, Port wine, cocoa bitters, served with a "Baby Scorpion".

LLAMARADA DE AMOR | 16
400 Conejos Mezcal Espadin joven, La Condesa Prickly pear Gin, Aperol, Ancho Reyes liqueur, lime, sangrita.

PIÑA COLADA | 15
RumChata, Bacardi Blanco Rum, coconut cream, pineapple juice.

MARGARITAS & MEZCALITAS

✧ **MARGARITA DE ELOTE | 15**
Don Julio Silver Tequila, "El Gran Maizal" Mexican Whiskey, Frangelico, Corn syrup, Creamy corn infused, lemon.

✧ **MARGARITA DE PASTOR | 15**
El Tequileño Silver Tequila, Ancho Reyes liqueur, Guajillo pepper infused syrup, lime, age dry pastor, pineapple.

XALISQUILLO-RITA | 14
House Margarita frozen or on the rocks, lime, Grand Marnier floater.

MA-CCU MARGARITA | 16
Don Cosme silver Tequila, orange liqueur, lime, mango, habanero infused syrup.

NOCHTLI MARGARITA | 16
Corazon Reposado Tequila, orange liqueur, cactus prickly pear, lime, black lava salt.

BLACK DIAMOND MARGARITA | 17
Maestro Dobel silver Tequila, orange liqueur, lime, pearl dust agave, black lava salt.

MEZCALITAS | 16
Flavors: ✧Tamarind ✧Mango ✧Hibiscus ✧Guava.
400 Conejos Mezcal Espadin Joven, Orange liqueur, Ancho Reyes liqueur, lime, agave syrup.

SEASONAL DRINKS

✧✧ **FLOR DEL DESIERTO | 15**
Don cosme reposado Tequila, La Strega, nixta liqueur, watermelon juice, lemon juice, lime & lemon infused syrup.

EMPOWER-MINT MOJITO | 15
Bore Rum, crème de violette, lime, mint leaves, agave, topo chico.

MEXCAL MARTINI | 15
Gül-Roo Mezcal de Tamarindo, lime, orange liqueur, olive juice.

WINE

ROSÉ & WHITE WINE

Terra Madi, Sparkling Wine, Valle de Bernal, Querétaro | 12 / 40

Vivacce Concierto Enológico, Grenache rosé, Valle de Guadalupe | 16 / 60

Scielo Blanco, Chenin Blanc, Parras Coahuila | 18 / 70

Bodegas Piñamora, "Dry Moscato", Chihuahua | 15 / 55

Monte Xanic, Chardonnay, Valle de Guadalupe & Ojos negros Valley | 18 / 70

RED WINE

Concierto Enológico "Obertura", Merlot & Cabernet Sauvignon, Valle de Guadalupe | 12 / 45

Scielo Tinto, Red Blend, Parras Coahuila | 16 / 60

Terra Madi, Malbec, Querétaro, México | 16 / 60

PARA COMPARTIR

CAZUELA VOLADORA | 35

Gran Centenario Silver Tequila, lime, orange, grapefruit, salt, topped with Mexican grapefruit soda squirt.

CANTAROTE | 160

El Tequileño Silver Tequila, orange liqueur, lime, orange, grapefruit, sangrita, salt, chili powder, topped with Mexican grapefruit soda squirt.

BEER

CERVEZA MEXICANA

Bohemia | 6

Charro Pilsner (Valle de Mexico, artesanal) | 7

Corona Familiar | 6

Estrella Jalisco | 6

Modelo Especial | 6

Negra Modelo | 6

Physica IPA (Monterrey, artesanal) | 7

Physica Lager (Monterrey, artesanal) | 7

Santanera Lager (Jalisco, artesanal) | 7

Victoria | 6

CERVEZA DOMÉSTICA

Michelob Ultra Light beer | 5

CERVEZA INTERNACIONAL

Stella Artois | 6

Michelada | +3

Chelada | +2

TEQUILA FLIGHTS

(3 samples - 1 oz each)

CLASE AZUL FLIGHT | 105

Añejo, Reposado, Silver.

LOS ALTOS TAPATIOS (Blancos) | 25

Cascahuin, Don Cosme, 7 Leguas.

LIENZO CHARRO (Reposados) | 26

Cazcanes N7, Don Fulano, Reserva de la Familia.

ANDO VOLANDO BAJO (Añejos) | 50

Corrido, Atanacio, Santanera.

MEZCAL FLIGHTS

(3 samples - 1 oz each)

Served with sliced orange, grasshoppers and Maguey worm salt.

UN PASEO POR LAS NUBES | 45

400 Conejos Cuishe, Real Minero Barril, Vago Arroqueño.

POR LA SIERRA OAXAQUEÑA | 40

Gül - Roo Tobalá Joven, Dos Hombres Espadín, Ojo de Tigre Tobalá.

ENCANTO TERRENAL | 35

Vago Elote, Gül - Roo Hierbas, 400 Conejos Espadín Joven.

INSECTOS (INSECTS)

Large Scorpion (Durango) | 30

Crispy and slightly nutty flavor, traditionally enjoyed as a bold pairing with mezcal.

Small Scorpion (Durango) | 6

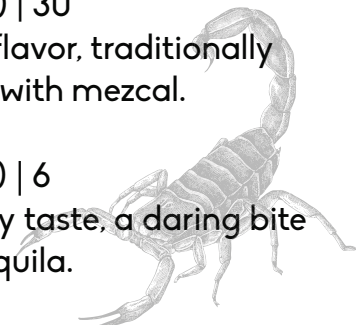
Mild crunch with an earthy taste, a daring bite before a smooth sip of tequila.

Maguey Worm (Oaxaca) *5 Pcs. | 7 *10 Pcs. | 12

A delicacy with smoky undertones, commonly infused in mezcal for its unique flavor.

Grasshoppers (Oaxaca) 5 gr. | 20

Crunchy, tangy, and slightly salty—perfect with a mezcal or tequila reposado.





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 molcajetada 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



VEGETARIAN

ANTOJITOS

MINI QUESADILLAS OTOMI | 10   

Three Quesadillas with homemade quesillo, purslane, huitlacoche.



TAMAL DE ELOTE | 15  

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

CEVICHE DE COLIFLOR | 15   

Pickled cauliflower, cucumber, mango, cherry tomatoes, serrano pepper, avocado, pickled red onion pearls.

XQUITES | 6  

Roasted shaved corn, dried peppers aioli, cotija cheese.

TACOS AHOGADOS | 10 

Crispy adobo-seasoned potato tacos, drowned in roasted tomato sauce, veneno sauce, cabbage.

✦✦ PANELA ASADA AL HORNO | 17  

Oven-baked Panela cheese, dried peppers rub with handmade corn tortillas.

Add: Wild Mushrooms +6 | Asparagus +6 | Zucchini +4

SOPES DE HONGO AL PASTOR | 14  

Three homemade corn masa cakes topped with sautéed wild mushrooms marinated in "al Pastor" adobo, perón sauce.

PLATOS FUERTES

ENCHILADAS DE FLOR DE CALABAZA | 18  

Enchiladas stuffed with requeson, zucchini, squash blossom, asparagus, pipian verde and purslane, green rice.

ARROZ CREMOSO Y HONGOS | 16  

Green creamy rice with asparagus and squash, wild mushrooms sautéed in guajillo confit.

TACOS DE COLIFLOR | 14   

Sautéed cauliflower with puya garlic confit, green onion, sikil pak "Mayan pumpkin seed paste" and green rice.

✦✦ QUESADILLAS OTOMI | 18  

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

TACOS DE NOPALES | 14     

Sautéed cactus salad, baby potatoes, taquera sauce, green rice.

SOPAS Y ENSALADAS

✦✦ ENSALADA DE TEMPORADA | 14  

Red wine-poached pear, greens, goat cheese, candied pecans, pomegranate, orange-piloncillo vinaigrette.

SOPA DE MILPA | 12   

Hearty vegetable soup with squash, corn, green beans, wild mushrooms, squash blossom, purslane.

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.

✦✦ 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 DE LA OLLA | 4    

Clay pot bayo beans.

ARROZ VERDE | 4    

Green Rice.

ENSALADA DE NOPALES | 8   

Nopal cactus, onion, cilantro, tomatoes.

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

 Vegan

 Vegetarian

★ Raw / Lime-cured





SQUASH BLOSSOM

ANTOJITOS

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

CREMA DE FLOR DE CALABAZA | 13   
Corn and squash blossom cream, zucchini.

TAMAL DE FLOR DE CALABAZA | 12   
Squash blossom tamal stuffed with goat-cream cheese and xcatic pepper, squash blossom cream.

TOSTADAS CHAPALA | 13    
Three crispy corn tostadas topped with pickled cauliflower sautéed in guajillo-garlic confit, squash blossom, sikil-pak (mayan pumpkin seeds paste).

✦ TACO DE FLOR RELLENA | 14 
Squash blossom stuffed with cream cheese, octopus, fish and shrimp, black garlic aioli.

SOPES | 12   
Three crispy masa cakes topped with sikil-pak (mayan pumpkin seeds paste), zucchini, corn and squash blossom.

PLATOS FUERTES

ENCHILADAS DE FLOR DE CALABAZA | 18   
Enchiladas stuffed with requeson, zucchini, asparagus and squash blossom, pipian verde and purslane, green rice.

SALMON | 25  
Wild-caught grilled salmon, squash blossom creamy rice, asparagus.