



Social HOUR

MONDAY & TUESDAY | ALL DAY
WEDNESDAY TO FRIDAY | 12 PM - 6 PM
BAR AREA ONLY!

DRINK MENU

- **MA-CCU MARGARITA:** 1800 Silver Tequila, orange liqueur, lime, mango, habanero-agave infusion. | 7
- **POME-RITA:** Tequileño Silver Tequila, Pomegranate, lime, orange liqueur, agave. | 7
- **XALISQUILLO-RITA:** Frozen or rocks house Margarita, topped with Grand Marnier. | 7
- **PASIÓN & MENTA:** Nuku Mezcal joven Espadín, passion fruit, lime, Absinthe, fresh mint. | 7
- **FLOR DE OAXACA:** Nuku Mezcal joven Espadín, cactus prickly pear, Domaine de Canton, lime. | 7



ANTOJITOS PLAYEROS

- **Balazos del Mar:** Three Gulf oyster & shrimp shooter with our Xalisquillo spicy-citrus sauce, cucumber, tajin & lime. | 12
- **Croquetas de Salmón:** Three croquettes made with Atlantic salmon seasoned with adobo, green olives & cream cheese, morita pepper dipping sauce. | 10
- **Ostiones Asados:** ½ dz - Roasted Gulf oysters topped with Macha paste butter, cotija cheese & toasted breadcrumbs. | 14
- **Ostiones Frescos:** ½ dz - Raw Gulf oysters, charred jalapeño soy-sauce & tomatillo-cucumber relish. | 12
- **Aguachile Verde:** Lime-cured shrimp, marinated in a spicy serrano pepper sauce. | 9
- **Aguachile Negro:** Lime-cured shrimp, marinated in a spicy serrano tatemada sauce. | 9



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DEL COMAL

- **Mini quesadillas de Camarón:** Three shrimp mini quesadillas with Oaxaca-Style quesill & roasted poblano rajás.
- **Mini quesadillas Otomi:** Three mini quesadillas with Oaxaca-Style quesillo, huitlacoche (Mexican Truffle), purslane, green tatemada sauce. | 8



ANTOJITOS DE MERCADO

- **Elotitos Callejeros:** Fire-roasted baby corn, Cotija cheese, house Morita pepper aioli, Tajín.
- **Flautas de Pollo:** Chicken crispy flautas, green tomatillo sauce, sour cream, queso fresco, cabbage. | 9
- **Papas Enchiladas Zamoranas:** Braised baby potatoes cooked in a dried peppers-citrus adobo. | 4
- **Coliflor al Ajillo:** Sautéed cauliflower florets with citrus guajillo-garlic confit. | 4
- **Xquites:** Roasted shaved corn, dried peppers aioli, cotija cheese. | 4
- **Papas Venenosas:** House-made potato chips served with our signature Veneno sauce. | 5

TACOS CALLEJEROS 2 X \$8

- **Al Pastor:** Marinated pork with achiote and dried peppers, pineapple, onion, cilantro.
- **Birria:** Slow-braised beef cooked wrapped in agave leaf, broth, Yahuallica sauce.
- **Arrachera:** Grilled skirt steak, mozzarella cheese crust, charred onion sauce.
- **Ahogado:** Crispy potato taco, roasted tomato sauce, topped with crispy pork belly carnitas, cabbage, pickled onion.
- **Crispy Carnitas:** Pork carnitas, cilantro, onion, Mama coco sauce.
- **Nopal & Chorizo:** House-made chorizo with nopal cactus.
- **Lengua:** Tender braised beef tongue, onion cilantro, Mama coco sauce.
- **Nopales:** Sautéed cactus salad, baby potatoes, taquera sauce.
- **Coliflor:** Sautéed cauliflower with puya-garlic confit, green onion, Sikil Pak "Mayan pumpkin seed paste".

