



LUNCH

TACOS

(3 per order)

- ❖ TACOS AHOGADOS | NF. | 14
Crispy potato tacos • pork belly carnitas • roasted tomato sauce • cabbage • veneno sauce.
- TACOS DE RIBEYE | DF. NF. GF. | 20
Thin-sliced grilled ribeye • puerco beans • avocado • charred onion - chile de árbol sauce.
- TACOS DE CAMARÓN ESTILO BAJA | DF. NF. | 17
Battered fried shrimp • veneno beans • cabbage • papas enchiladas • morita pepper aioli.
- ❖ TACOS DE BIRRIA | DF. GF. NF. | 18
Texas Wagyu marinated in adobo and slow braised in Agave leaf • Yahualica sauce • broth.
- TACOS CAMPESINOS | GF. NF. | 17
Grilled skirt steak • mozzarella cheese • nopal salad • mamá coco sauce.
- TACOS DE PULPO ZARANDEADOS | NF. GF. | 19
Grilled marinated octopus • mozzarella cheese • papas enchiladas • taquera sauce.
- TACOS AL PASTOR | GF. NF. DF. | 15
Al pastor marinated pork • pineapple • cilantro • onion • Yahualica sauce • Mexican rice.

PARA COMPARTIR

- SALSAS & TOTOPOS | DF. NF. V. VG. | 9
Three salsa sampler, heirloom corn totopos, mama coco sauce, green tatemada sauce, chiltomate sauce.
- ❖ GUACAMOLE & TOTOPOS | DF. NF. V. VG. | 14
Guacamole • toasted pumpkin seeds • corn totopos.
Add: Grasshoppers + 10
- ❖ PAPAS ENCHILADAS ZAMORANAS | GF. NF. | 8
Baby potatoes • dried peppers & citrus adobo.
- ENSALADA DE NOPALES | DF. NF. V. VG. | 8
Nopal cactus • onion • cilantro • tomatoes.
- ❖ CHILES SHISHITOS TOREADOS | NF. DF. V. VG. | 6
Shishito peppers & onions in charred jalapeño citrus - soy sauce.
- COLIFLOR AL AJILLO | DF. GF. NF. V. VG. | 8
Cauliflower florets in Guajillo-garlic confit.

ACOMPAÑAMIENTOS

- VEGETALES ENCURTIDOS | GF. NF. DF. | 6
Housemade pickled vegetables: • cauliflower • carrots • jalapeño peppers • onions.
- ❖ FRIJOLES | GF. NF. | 4
Clay pot beans • Puerco beans • Veneno beans • Yucateco beans.
- ❖ ARROZ | GF. NF. | 4
Mexican rice • Green rice.

ANTOJITOS PLAYEROS

AGUACHILE DE CAMARÓN | NF. DF. | 17 ★
Verde: Lime cured shrimp • fresh serrano aguachile.
Negro: Lime cured shrimp • charred serrano aguachile.

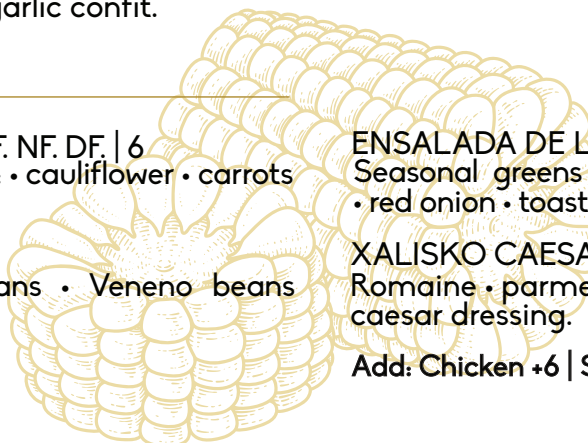
- ❖ CEVICHE TROPICAL | NF. DF. | 19 ★
Wild-caught lime cured red snapper • pineapple • passion fruit • mango-piquín aguachile • cucumber • red onion • plantain chips.
- CEVICHE TATEMADO | NF. DF. | 19 ★
Wild-caught lime cured red snapper • charred peppers sauce • cucumber • cherry tomatoes • pickled onion pearls.
- CEVICHE BORRACHO | NF. DF. | 19 ★
Wild-caught lime cured red snapper • Mezcal-orange Piquin pepper sauce • pineapple • cucumber • citrus pearls.
- TIRADITO DE ATÚN | NF. DF. | 19 ★
Yellowfin tuna • charred serrano soy-citrus sauce • mango & cucumber relish • avocado • plantain chips.
- CROQUETAS DE SALMÓN | NF. | 14
Four Atlantic salmon croquettes • adobo • green olives • cream cheese • morita pepper dipping sauce.
- OSTIONES ASADOS | NF. | ½ dz 18 | 1 dz 34
Roasted Gulf oysters • macha paste butter • cotija cheese • toasted breadcrumbs.
- OSTIONES FRESCOS | NF. DF. | ½ dz 16 | 1 dz 32 ★
Raw Gulf oysters • charred jalapeño soy-citrus sauce • tomatillo-cucumber relish.

SOPAS

- ❖ ALBÓNDIGAS DE WAGYU | NF. DF. | 18
Fideo soup • Wagyu chuck roll meatballs • golden potato • tomato-herb consommé.
- SOPA DE MILPA | NF. DF. GF. | 12
Hearty vegetable soup • squash • corn • green beans • wild mushrooms • squash blossom • purslane.

ENSALADAS

- ENSALADA DE LA CASA | GF. DF. V. | Sm 8 • Reg 14
Seasonal greens • mango • strawberry • cucumber • red onion • toasted pumpkin seeds • lemon dressing.
- XALISKO CAESAR | NF. | Sm 7 • Reg 13
Romaine • parmesan cheese • croutons • homemade caesar dressing.
Add: Chicken +6 | Shrimp +9 | 6 oz Atlantic Salmon +12



PLATOS FUERTES

TROMPITO AL PASTOR | GF. DF. NF. | 59
 Al Pastor marinated pork • housemade salsas & corn tortillas.
Flambéed tableside.

***CAMARONES XALISKO | DF. NF. | 27**
 Sautéed shrimp • spicy-citrus sauce • jicama & mango salad • confit potato.

ARRACHERA A LA MEXICANA | NF. | 25
 Black Angus skirt steak • roasted tomato • onion • poblano rajas • xcatic chile sauce • nopal • grilled panela.

ENMOLADAS | 22
 Smoked chicken enchiladas • choice of mole de rancho or mole prieto • sour cream • queso fresco • swiss chard • Mexican rice.

ENCHILADAS BANDERA | GF. NF. | 24
 Skirt steak-stuffed enchiladas • mozzarella cheese • green tomatillo sauce • mole de rancho • queso fresco • Mexican rice.

***ENCHILADAS DE CAMARÓN | NF. GF. | 24**
 Shrimp-stuffed enchiladas • poblano cream sauce • purslane • green rice.

***LENGUA EN SU JUGO | NF. | 20**
 Beef tongue slow-braised served in its own broth • onion • cilantro • mamá coco sauce • tortillas.

POLLO POBLANO | 19
 Grilled chicken breast • poblano cream sauce • sautéed vegetables • green rice.

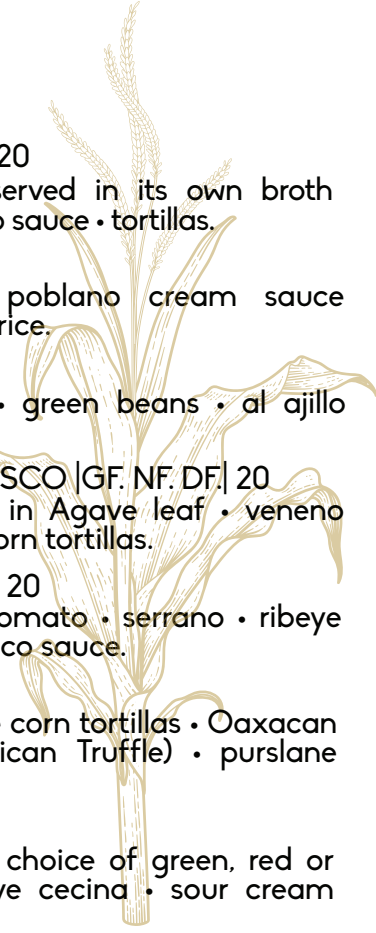
FILETE XALISKO | NF. | 26
 Herb-rubbed grilled steak • green beans • al ajillo smashed potatoes.

***BIRRIA DE RES ESTILO JALISCO | GF. NF. DF. | 20**
 Texas Wagyu slow braised in Agave leaf • veneno sauce • broth • housemade corn tortillas.

HUEVOS A LA MEXICANA | 20
 Scrambled eggs • onion • tomato • serrano • ribeye cecina • avocado • mamá coco sauce.

QUESADILLAS OTOMI | 18
 Two Otomi-style handmade corn tortillas • Oaxacan cheese • huitlacoche (Mexican Truffle) • purslane • green tatemada sauce.

***CHILAQUILES | NF. | 21**
 Housemade corn totopos • choice of green, red or molcajetada sauce • ribeye cecina • sour cream • avocado • queso fresco.
 Add: Egg +2



FAVORITOS DE LA CHEF

***SOPES DE PULPO | NF. DF. | 18**
 Three homemade corn masa cakes • marinated octopus • veneno beans • petróleo sauce.

XQUITES CON TUÉTANO | GF. NF. | 19
 Jalisco-style corn esquites • roasted bone marrow • morita pepper aioli • Cotija cheese.

***AGUACHILE DE RIBEYE | DF. NF. | 24**
 Grilled Angus Prime ribeye • cucumber • red onion • cilantro • avocado • serrano aguachile.

***MINI QUESADILLAS DE CAMARÓN | NF. | 14**
 Three flour tortilla shrimp quesadillas • Oaxacan cheese • roasted poblano rajas.

2 X 2 9

SOPA DE TORTILLA | NF. DF. | 15
 Chicken broth • roasted chicken • crispy corn tortilla strips • avocado.

***CEMITA POBLANA | NF. | 18**
 Puebla-style Cemitita • housemade chicken milanesa • quesillo • avocado, chorizo-morita pepper dressing • house made potato chips.

***BALAZOS DEL MAR | DF. NF. | 14 ★**
 Three Gulf oysters & shrimp shooters • Xalisquillo citrus-chile sauce • cucumber • tajín.

TORTA AHOGADA | NF. DF. | 17
 Stuffed sourdough • pork carnitas • beans • roasted tomato sauce • potato taco • veneno sauce.

***CARNE EN SU JUGO | GF. DF. NF. | 17**
 Flank steak • tomatillo stew • clay pot beans • crumbled bacon.

***SOPES DE BIRRIA | DF. NF. | 16**
 Three homemade corn masa cakes • Agave-slow braised Texas Wagyu • puerco beans • Yahualica sauce.

***TAMAL DE ELOTE | GF. NF. V. | 15**
 Fresh corn tamale • corn cream, corn esquites, Cotija cheese, corn husk ash.

FLAUTAS DE POLLO | NF. | 18
 Chicken crispy flautas • tomatillo sauce • sour cream • queso fresco • cabbage • green rice • papas enchiladas.

PANELA ASADA AL HORNO | GF. NF. V. | 17
 Oven-baked panela cheese • dried pepper rub • handmade corn tortillas.
 Add: Chorizo +6 | Ribeye chorizo +10 | Pastor +6 | Birria + 8
 Steak + 8 | Shrimp +9

TOSTADA DE ATÚN | NF. DF. | 13 ★
 Yellowfin tuna tostada • macha sauce • lime pearls • morita chile aioli • avocado.

CEVICHE XALISQUILLO | NF. DF. | 19 ★
 Wild-caught lime cured red snapper • shrimp • crunchy corn • tomato cocktail • avocado • cucumber.

EMPANADAS DE SALMÓN | NF. | 14
 Three corn empanadas • Atlantic Salmon-stuffed • green olives • cream cheese • chile morita dipping sauce.



NF. Nut Free **DF.** Dairy Free **GF.** Gluten Free **V.** Vegetarian **VG.** Vegan

* New item ★ Raw / Lime-cured * Receta de la Abuela