



LUNCH

TACOS

(3 per order)

- ✦ TACOS DE PESCADO ESTILO BAJA | DF. NF. | 21
Battered fried wild-caught Red Snapper • veneno beans • cabbage • papas enchiladas • morita chile aioli.
- ✦ TACOS AHOGADOS | NF. | 14
Crispy potato tacos • pork belly carnitas • roasted tomato sauce • cabbage • veneno sauce.
- TACOS DE RIBEYE | DF. NF. GF. | 21
Thin-sliced grilled ribeye • puerco beans • avocado • charred onion - chile de árbol sauce.
- 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.
- ✦ MINI QUESADILLAS DE CAMARÓN | NF. | 14
Three flour tortilla shrimp quesadillas • homemade Oaxacan cheese • roasted poblano rajas.

SOPAS

POZOLE DEL MAR | 26
A coastal pozole • wild-caught Red snapper • shrimp • mussels • hoja santa broth.

- ✦ ALBÓNDIGAS DE WAGYU | NF. DF. | 18
Texas Wagyu chuck roll meatballs simmered in a Fideo soup • golden potato • zucchini • cilantro.
- SOPA DE MILPA | NF. DF. GF. | 12
Hearty vegetable soup • squash • corn • wild mushrooms • squash blossom • purslane.

ENSALADAS

- ✦ ENSALADA DE PERA | GF. V. | Sm 8 • Reg 14
Red wine poached pears • seasonal greens • goat cheese • orange • pumpkin seeds • Pomegranate • amaranth • red wine-hibiscus reduction dressing.
- XALISKO CAESAR | NF. | Sm 7 • Reg 13
Romaine • parmesan cheese • croutons • homemade caesar dressing.
- Add: Chicken +7 | Shrimp +9 | 6 oz Atlantic Salmon +12

ACOMPANAMIENTOS

- FRIJOLE | GF. NF. | 4
Clay pot beans • Puerco beans • Veneno beans.
- ARROZ | GF. NF. | 4
Mexican rice • Green rice.

ANTOJITOS PLAYEROS

AGUACHILE DE CAMARÓN | NF. DF. | 18

Verde: Lime cured shrimp • fresh serrano aguachile.

Negro: Lime cured shrimp • charred serrano aguachile.

TOSTADA DE ATÚN | NF. DF. | 13 ★

Yellowfin tuna tostada • macha sauce • lime pearls • morita chile aioli • avocado.

✦ 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.

CROQUETAS DE SALMÓN | NF. | 14

Four Atlantic salmon croquettes • adobo • green olives • cream cheese • morita chile 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.

PARA COMPARTIR

✦ CAMOTE A LAS BRASAS | NF. GF. | 10

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

✦ PAPAS BRAVAS A LA MEXICANA | NF. | 10

Crispy fried potatoes topped with chicharrón creamy sauce.

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.

COLIFLOR AL AJILLO | DF. GF. NF. V. VG. | 8

Cauliflower florets in Guajillo-garlic confit.

PLATOS FUERTES

TROMPITO AL PASTOR | GF. DF. NF. | 59

Al Pastor marinated pork • housemade salsas & corn tortillas. **Flambéed tableside**

✧ CAMARONES XALISCO | DF. NF. | 27

Sautéed shrimp • spicy-citrus sauce • confit potato • green apple & pineapple salad with yuzu & passion fruit • 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

Chicken enchiladas • your 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.

✧ BIRRIA DE RES ESTILO JALISCO | GF. NF. DF. | 20

Texas Wagyu slow braised in Agave leaf • dried pepper artisanal adobo • veneno sauce • broth • housemade corn tortillas. **Guests favorite**

✧ 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.

HUEVOS A LA MEXICANA | 21

Scrambled eggs • onion • tomato • serrano • ribeye cecina • avocado • mamá coco sauce.

QUESADILLAS OTOMI | 18

Two Otomi-style handmade corn tortillas • homemade 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

✧ CEMITA POBLANA | NF. | 18

Puebla-style Cemita • housemade chicken milanesa • quesillo • avocado, chorizo-morita pepper dressing • house made potato chips.

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.

✧ SOPES DE PULPO | NF. DF. | 18

Three homemade corn masa cakes • marinated octopus • veneno beans • petróleo sauce.

2 X 2 9

✧ JOYAS DE OAXACA | NF. DF. | 16

Sweet crispy plantain cake • goat cheese requeson • Tlaxcala-style Contla mole.

SOPA DE TORTILLA | NF. DF. | 15

Chicken broth • roasted chicken • crispy corn tortilla strips • avocado.

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. | 18

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.

TACOS AL PASTOR | GF. NF. DF. | 16

Al pastor marinated pork • pineapple • cilantro • onion • Yahualica sauce • Mexican rice.

PANELA ASADA AL HORNO | GF. NF. V. | 17

Oven-baked homemade panela cheese • dried pepper rub • handmade corn tortillas.

Add: Chorizo +6 | Ribeye chorizo +10 | Pastor +7 | Birria +8 | Steak +8 | Shrimp +9 | Chicken +7

FLAUTAS DE POLLO | NF. | 18

Chicken crispy flautas • tomatillo sauce • sour cream • queso fresco • cabbage • green rice • papas enchiladas.

CEVICHE XALISQUILLO | NF. DF. | 19 ★

Wild-caught lime cured red snapper • shrimp • crunchy corn • tomato cocktail • avocado • cucumber.

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

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