



APPETIZERS

GUACAMOLE \$11
Fresh avocado, tomato, onion, lemon, serrano chile, cilantro

QUESO \$9
A classic Texas queso, house made tortilla chips

VALLARTA STYLE CEVICHE \$14
Market fish, lime, carrot, cucumber, onion, tomato, cilantro

ESQUITES \$8
Fresh shucked corn, cheese, crema, lemon, chile powder

TUNA TARTARE TOSTADA \$13
Avocado purée, alfalfa sprouts, salsa macha, radish

QUESO FUNDIDO \$10
Melted Mexican cheeses, served with flour tortillas
Choices with toppings:

CHORIZO \$13 **AL PASTOR \$14**
PORK CARNITAS \$14 **SHRIMP \$17**
GRILLED SKIRT STEAK \$15 **MUSHROOM \$11**

TAMALES
ELOTE \$7 (corn, poblano)
FRIJOL \$8 (bean sauce, goat cheese and hoja santa leaf)
RAJAS \$7 (tomato with serrano chile)
VERDE \$9 (slow cooked pork with green sauce)

SOPAS

SOPA DE TORTILLA \$8 / \$12
With tortilla strips, shredded chicken, avocado, cheese, crema, fried ancho chile

SOPA DE LA ABUELA \$7 / \$11
Consomé served with rice, vegetables, chicken, pico de gallo

ENSALADAS

JALISCO SALAD \$9
Mixed greens, tomato, avocado, bacon salt, house dressing

CHALUPA CAESAR \$12
Crispy cheese shell, romaine lettuce, tortilla strips, anchovy, house caesar dressing

GREEN \$11
Spinach, arugula, baby corn, zucchini, ricotta, avocado, pumpkin seed, sesame seed

NOPAL \$10
Cactus leaf, tomato, onion, cilantro, chia seed

Add Protein To Any Of The Salads Above

CHORIZO +\$4 | AL PASTOR +\$5 | CHICKEN +\$5 | SHRIMP +\$8 | GRILLED SKIRT STEAK +\$6

LOS FAMILIARES

NACHOS NORTE \$9
Refried beans, house made guacamole, cheese, pico de gallo, tortilla chips
CHORIZO +\$4 | AL PASTOR +\$5 | CHICKEN +\$5
SHRIMP +\$8 | GRILLED SKIRT STEAK +\$6

QUESADILLAS \$8
Your choice of handmade corn or flour tortillas with cheese
CHORIZO +\$4 | AL PASTOR +\$5 | CHICKEN +\$5
SHRIMP +\$8 | GRILLED SKIRT STEAK +\$6

ENCHILADAS
Three enchiladas stuffed with cheese, served with a side of rice or beans
SALSA VERDE OR SALSA ROJO \$11 | MOLE \$13
ENFRIJOLADA (bean sauce, crema, cheese) \$12

CHICKEN FLAUTAS \$12
Three chicken flautas served with lettuce, crema, tomato, avocado

Add:
VEGETABLES +\$2 | CHICKEN +\$5 |
SEAFOOD MARKET PRICE | GRILLED SKIRT STEAK +\$6

PLATO MIXTO \$16
Select three preparations from our tacos, tamales, and/or enchiladas
...served with your choice of our rice & beans

Please inform us of any dietary or allergy concerns. Consuming raw or undercooked meat or seafood increases the risk of food borne illness.

PARTIES OF 8 OR MORE: 20% Service Charge will be applied to bill.

DE LA CALLE

GORDITA \$14
Corn tortilla, stuffed with ribeye 'chicharrón', served with lettuce, queso fresco, crema, guajillo

SURF & TURF SOPE \$13
Masa sope topped with pork, beans, grilled octopus, chopped lettuce, radish

TACOS
Your choice of three handmade corn or flour tortillas with:

CHICKEN TINGA \$12
Chef's family recipe, caramelized onion & cabbage

BAJA PESCADO MARKET PRICE
Masa tempura market fish, chipotle slaw

SUADERO \$12
Braised beef, onion, cilantro

PASTOR \$12
Pork, roasted pineapple, onion, cilantro

YUCATAN DUCK PIBIL \$12
Achiote duck confit, beans, pickled red onion, cilantro

ENTRÉES

POLLO

ROASTED CHICKEN Whole \$28 / Half \$17
Served with your choice of sauce:

ENCACAHUATADO
Central Mexican peanut sauce, served with greens & peas

MOLE NEGRO
Traditional Oaxacan recipe with chocolate & dried chilies

PIPIAN
Tomatillo sauce, garnished with yellow corn, cilantro, toasted sesame seed

VEGETARIAN

ENTOMATADAS \$12
Handmade corn tortillas, seasonal roasted vegetables in a rich tomato sauce

GRILLED CHAYOTE \$11
Hazelnut pipian, corn, cilantro, toasted sesame seed

TLACOYO TRIO \$11
Fried masa cake filled with beans and topped with sautéed vegetables, nopales, salsa

CHARRED CABBAGE LEAF TACOS \$10
Roasted cauliflower, served with black recado, red onion, pickled vegetables

PESCADO

MARKET FISH MARKET PRICE
Served with your choice of sauce:

ZARANDEADO
Grilled, brushed with a spicy & sour citrus glaze

VERACRUZANA
Roasted, served with Mediterranean-inspired sauce of tomato, olives, bell pepper, capers

AL MOJO DE AJO
Fried, brushed with garlic oil

GRILLED SALMON \$23
Served with a roasted tomato marmalade and corn sauce

CARNE

FILET MIGNON \$30
Ancho sauce, fingerling potato, wilted spinach

BARBACOA HIDALGO \$18
Slow cooked lamb, handmade tortillas, onion, cilantro

PORK CHOP MANCHAMANTELES \$19
Regional mole of seasonal fruit, dried chiles, roasted peach

BIRRIA DE RES \$18
Slow braised short rib stew with housemade tortillas



SIDES

OUR FAMOUS CHILAQUILES \$4
Crema, queso fresco, onion, cilantro. Salsa rojo or salsa verde

STEAMED VEGETABLES \$6

RICE \$4
GREEN (cilantro and poblano pepper) | **WHITE** (onion and garlic)
RED (tomato, green peas and carrots)

MEXICAN POTATOES \$8
Sautéed in garlic butter, lemon, chile aioli

RAJAS POBLANAS \$6
Poblano pepper sautéed with onion, garlic, corn, crema

SMASHED POTATOES \$6
Carrots, peas, lemon, roasted chile de agua, crema, cheese

BEANS \$4
REFRITOS (refried blended beans) | **DE LA OLLA** (whole beans)

DESSERTS

\$8

TRES LECHES

FLAN

CHOCOLATE

CARLOTA LEMON PIE

ARROZ CON LECHE

MARGARITAS

MI CASA ES SU CASA \$9

exotico blanco tequila, cointreau, agave, triple citrus, hickory-smoked salt, choose on the rocks or frozen

THE SKINNY \$11

maestro dobel diamante private barrel, patrón citronge orange, triple citrus, monkfruit syrup (zero glycemic index), himalayan sea salt

'RITA CHAMP \$12

milagro silver, solerno blood orange liqueur, lime juice, anna cava sparkling rosé

HOLY SMOKE \$14

del maguey vida mezcal, dry curaço, triple citrus, agave, liquid smoke, hickory-smoked salt

BRING THE HEAT \$13

dulce vida pineapple-jalapeño infused tequila, jalapeño infused agave, ancho reyes verde, triple citrus, mole bitters, sal de gusano

KEEPING UP WITH THE "JERRY" JONESES \$50

gran patrón platinum, grand marnier centenario, fresh squeezed lime juice, raw agave from jalisco...stirred

AGAVE SPIRITED CÓCTELES

AGAVE GIMLET \$13

sotol platinum, house tamarind-hibiscus spiced syrup, lime juice, velvet falernum

CRAFTY PALOMA \$13

partida blanco, combier pamplemousse, fresh squeezed grapefruit and lime juice, topo chico, aperol and mezcal mist, black salt rim

REAL TEQUILA SUNRISE \$14

patrón silver, fresh squeezed orange juice, house made pomegranate grenadine, lime juice, lime bitters

THE DEVIL MADE ME DO IT \$12

lunazul primero tequila, crème de cassis, ancho reyes chile licor, lime juice, ginger beer, candied ginger

TROPICAL SAZERAC \$13

gracias a dios espadín reposado mezcal, flor de caña 7yr rum, pineapple anise syrup, angostura & peychaud's bitters, absinthe mist

DESERT SCORPION \$7 / \$13

banhez mezcal, licor 43, tempus fugit crème de cacao, grapefruit bitters, cholula – served as a chilled shot or cocktail

A MEXICAN AND A COWBOY WALK INTO A BAR \$14

el mayor añejo tequila, navel orange peel, lemon peel, turbinado, barrel whiskey bitters, fee brothers walnut bitters – all barrel aged 45 days!

OAXACAN IN MANHATTAN \$15

herradura double barrel reposado, delirio joven mezcal, sweet vermouth, amaro, angostura, mole & aztec chocolate bitters – all barrel aged 45 days!

OTROS CÓCTELES

JALISCAN ON VACAY \$12

papagayo spiced rum, lime juice, agave

TRAVELING MULE \$12

your choice of: tito's vodka, tapatio silver tequila, or sombra mezcal, ...with turbinado, lime, ginger beer, scrappy's lime bitters

SECOND WIND \$13

cacao-infused flor de caña 18yr rum, woodford reserve private barrel, mole bitters, bràulio amaro, disaronno amaretto, ground coffee & sea salt rim

BLACKENED NEGRONI \$13

zephyr black gin, miró rojo vermouth, campari, activated charcoal powder, orange peel

WINE

SPARKLING

Lamarca Prosecco Italy 9 / 32
Enza Prosecco (187ml) Italy 7
Segura Viudas Brut Spain 8 / 38

Moët & Chandon Brut France 16 / 72
Veuve Clicquot Brut Yellow Label France 90
Codorníu Anna Brut Rosé Spain 9 / 41

VINO ROSÉ

Viñalba Malbec Rosé Mendoza 8 / 28
Casa Madero "V" Rosado Mexico 9 / 32
Château de Berne 'Impatience' Rosé Provence 13 / 46

Arinzano, Hacienda de Arinzano Rosé Spain 14 / 49
Miraval Rosé Provence 15 / 53

VINO BLANCO

Casa Madero Chardonnay Mexico 10 / 35
Mar de Frades Albariño Spain 14 / 49
Conundrum White California 15 / 52.5
A to Z Pinot Grigio Oregon 10 / 35
Santa Margherita Pinot Grigio Italy 11 / 39
The Crossings Sauvignon Blanc New Zealand 10 / 35

Rombauer Chardonnay Napa Valley 17 / 60
Duckhorn Sauvignon Blanc Napa Valley 65
Langlois Sancerre France 60
Cakebread Cellars Chardonnay Napa Valley 85
Sonoma Cutrer Chardonnay Russian River Valley 13 / 45.5

VINO TINTO

Meomi Pinot Noir California 12 / 42
J Vineyards 'Black' Pinot Noir Russian River Valley 13 / 46
Clos de Los Siete Red Blend Spain 12 / 42
Ramon Bilbao Limited Ed Tempranillo Spain 11 / 39
Cruz de Alba Tempranillo Blend Spain 70
Campo Viejo Rioja Reserva Spain 10 / 35
Casa Lapostolle, Cuvée Alexandre Merlot Chile 58
Ruta 22 Malbec Mendoza 8 / 28

Alexander Valley Vineyards Merlot Alexander Valley 10 / 35
Casa Madero Cabernet Sauvignon Mexico 13 / 46
Joseph Carr Cabernet Sauvignon Sonoma 14 / 49
Justin Cabernet Sauvignon Paso Robles 58
Saldo Zinfandel Sonoma 62
The Prisoner Red Blend Napa Valley 85
Dariouh Cabernet Sauvignon Napa Valley 195
Palmaz Vineyards Cabernet Sauvignon Napa Valley 205

