

APPETIZERS

- Oysters*** *GF* 21
raw oysters topped with coal roasted garlic aioli,
tomatillo – chile relish
- Tortilla Soup** *GF* 10
chicken, avocado, crunchy tortillas, crema fresca,
queso fresco
- Queso Fundido**..... 16
sauteed mushrooms, roasted poblano, queso mixto,
flour tortillas, salsa huevona
- Caesar Salad** 13
anchovy, parmesan, croutons
- Chopped Salad** *GF | V* 14
kale, chickpeas, ricotta salata, cilantro-tomatillo dressing,
cherry tomato, crispy tortilla

SALSA & GUACAMOLE

- Chips & Salsa** *GF | VG*10
salsa verde & roja with fresh tortilla chips
- Classic Guacamole** *GF | VG*16
jalapeño, lime, red onions, cilantro, tomato
- Crab Guacamole** *GF*23
lump crab, green chile, roasted tomatillo
- Spicy Guacamole** *GF | V*18
serrano, pickled jalapeño, lime, queso fresco

MARISCOS

- Aguachile Verde*** 21
scallops, crab, shrimp, tomatillo, melon, jalapeño
- Hamachi Ceviche Tostada** 16
avocado, burnt chile de arbol, red onion, tomato, kewpie mayo
- Shrimp Tostada*** 17
shrimp ceviche topped with spicy crispy shrimp, habanero,
sour orange, cucumber, charred onion
- Mariscos Tostada*** 19
shrimp, scallops, crab, octopus, salsa fresca, avocado,
chiltepin, lime juice

NACHOS

- queso mixto & oaxaca cheeses, black beans, salsa fresca,
crema, avocado salsa, pickled serrano, pickled onions 16
- Shrimp** *GF* +5
- Chorizo** *GF* +3
- Birria** +5
- Chicken** *GF* +3
- Octopus** *P* with salsa macha +9

TACOS & ENCHILADAS

- Pollo Asado** *GF* chili & citrus marinated grilled chicken, crema, seared cheese, salsa verde..... 14
- Steak** *GF* grilled skirt steak, salsa taquera, cherry tomato pico de gallo17
- Baja Fish** negra modelo beer batter, cabbage, pico de gallo, cremayo14
- Arabes** middle eastern spiced grilled pork, white sauce, hot sauce, cucumber pico, flour tortilla14
- Birria** braised beef, queso mixto, consommé, cilantro & onion.....17
- Dirty Veggie** *GF | V* mushrooms, epazote, kale, crispy quinoa, parmesan, queso oaxaca, blue corn tortilla13
- Shrimp** chile de arbol butter, melted cheese, lime, flour tortillas.....18
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- Enchilada Suiza** *GF* shredded chicken, green chile-tomatillo cream sauce, chihuahua cheese, black beans, white rice with peas & carrots16
- Short Rib Enchilada** *GF* tomato-guajillo sauce, chihuahua cheese, pickled red onion, cilantro, refritos, white rice with peas & carrots ...19
- Veggie Enchilada** *GF | V* black bean sofrito sauce, roasted squash & mushrooms, queso oaxaca, crispy plantains, red rice15

SIDES

- Black Beans** *GF | VG*
sofrito, morita peppers
4
- Rice** *GF*
butter, chicken bouillon,
peas, carrots, corn
5
- Refritos** *GF*
pinto beans, onion, garlic,
avocado leaf, manteca,
fire-roasted chile de arbol
5
- Papas Bravas** *V*
fried potatoes, morita aioli,
cilantro, red onion
7
- Grilled Esquites** *GF | V*
grilled sweet corn, epazote,
mayo, queso fresco, tajin,
chile de arbol, lime
10
- Tortillas**
flour, blue corn, or yellow corn
2
- Chorizo Sausage**
5
- Bacon**
5

BRUNCH

- Tres Leches French Toast** *V*16
strawberries, sweet brioche,
whipped requeson, maple syrup
- Pancakes** *V*14
three buttermilk pancakes, maple syrup,
whipped butter
- Avocado Toast** *V*14
“everything” sourdough, chive
Add egg for \$2
- Crab & Avocado Benedict**20
blue crab, avocado, english muffin
- Birria Benedict**.....17
beef birria, refritos, blue corn sope
- Breakfast Sandwich**.....14
fluffy egg, choice of chorizo or bacon,
american cheese, portuguese muffin
- Breakfast Burrita**.....18
carnitas, scrambled eggs, refritos,
pasilla de oaxaca, escabeche
- LMNO Burger**19
green chile relish, morita aioli, american cheese,
tortilla strips, served with fries
- Breakfast Taco**12
chorizo, potatoes, scrambled eggs,
salsa botanera, seared cheese
- Chilaquiles*** *GF*16
verde tortilla chips, queso fresco,
crema, refritos, sunny side up egg
- Two Eggs Any Style***17
two eggs, choice of chorizo or bacon, papas
bravas, refritos, avocado, pico de gallo,
with corn or flour tortillas

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. 053125

Margaritas

tequila, fresh lime, agave

Classic
12 GLASS
44 PITCHER

Strawberry
13 GLASS
48 PITCHER

Prickly Pear
13 GLASS
48 PITCHER

The Mango One
FROZEN. tequila, triple sec, chili salt, kinda spicy
14 GLASS / 52 PITCHER

Cocktails

It’s All Guavy Baby	14
casco viejo blanco, campari, guava, strawberry, lime, strawberry salt	
Prickly Hickly	14
banhez mezcal, prickly pear, tiki-chili hibiscus, lime	
Our Daily Veg	15
amarás mezcal verde, ancho reyes verde, green juice, lemon, veggies	
Vodka Ranch Water	14
tito’s, mineragua sparkling water, lime juice, it’s just a vodka soda... we won’t tell	
Cockfight	16
wild turkey bourbon, tamarind, demarera, lime, mezcal rinse	
Glitter Bombed	15
gold-glittered vodka, ginger liqueur, pineapple, west indies spice, buzz button electric dust	
Piña Vibes	14
bacardi spiced rum, coconut, & an umbrella	
My-My Chamoy-Moy	12
sour rosé ale, sweet & tangy chamoy, lime salt, peach ring	
El Emenohh!	10
a michelada...do it!	
The Espresso One	15
corazon blanco, copa de oro, café	

Beers

Draft

Two Locals Nubian	7
<i>5.7% Local ~ Brown Ale</i>	
Neshaminy Creek Brewing El Emeno	7
<i>4.5% Local ~ Mexican Style Lager</i>	
Evil Genius Stacy’s Mom	8
<i>7.5 % Our Neighbors! ~ Citra IPA</i>	
Modelo Negra	7
<i>5.4 % Mexico ~ Munich Dunkel Style Lager</i>	
Wyndridge Cider Co. Pineapple - Mango	7
<i>6% Local ~ Cider</i>	

Bottles & Cans

Tecate Original	5
<i>12oz (4.5%) Mexico ~ Pale Lager</i>	
Corona Extra	7
<i>12oz (4.6%) Mexico – Pale Lager</i>	
Neshaminy Creek Brewing El Emeno	7
<i>12oz (4.5%) Local ~ Mexican Style Lager</i>	
Crooked Stave Sour Rosé	9
<i>12oz (4%) Colorado ~ Sour Ale</i>	
Surfside Green Tea	10
<i>12oz (4.5%) Local ~ Stateside Vodka with Green Tea</i>	
Stateside Vodka Soda Orange	10
<i>12oz (4.5%) Local ~ Stateside Vodka with Sparkling Water</i>	
Best Day Brewing Electro Lime	7
<i>12oz California ~ Non-Alcoholic Mexican Style Lager</i>	

Sodas

Mexican Coke	5
United Sodas of America <i>Young Mango, Strawberry Basil</i>	5
Mineragua	5
Jarritos <i>Lime, Grapefruit, Pineapple, Mandarin</i>	4

Spirits

Tequila

Jalisco-Los Altos	
Casamigos Blanco	20
Casamigos Reposado	21
Casamigos Añejo	22
Casco Viejo Blanco	12
Cazadores Blanco	14
Cazadores Reposado	15
Cazadores Añejo	19
Clase Azul Reposado	40
Clase Azul Añejo	105
Clase Azul Gold	60
Corazón Blanco	12
Don Julio 1942	38
El Tesoro Blanco	19
El Tesoro Reposado	22
El Tesoro Añejo	25
El Tesoro Paradiso, Extra Anejo	25
El Tesoro Reposado Starr Barrel	22
Espolon Blanco	15
Espolon Reposado	16
Espolon Añejo	18
Gran Patron Burdeos, Añejo	98
Gran Patron Piedra, Extra Añejo	78
Lalo Blanco	20
Mi Campo Blanco	14
Mi Campo Reposado	15
Milagro Barrel Select Blanco	21
Milagro Barrel Select Reposado	21
Milagro Barrel Select Añejo	22
Ocho Plata	20
Ocho Reposado	20
Olmeca Altos Blanco	14
Olmeca Altos Reposado	14
Olmeca Altos Añejo	15
Patron Silver	21
Patron Reposado LMNO Select Barrel	22
Patron Añejo	23
Jalisco-El Valle	
Casa Noble Blanco	21
Casa Noble Reposado	22
Casa Noble Añejo	22
Herradura Suprema, Extra Añejo	72
Siembra Valles Blanco	22
Tequila 123 Blanco	22
Tequila 123 Reposado	23
Tequila 123 Añejo	24
Guanajuato	
Corralejo Blanco	14
Corralejo Reposado	15
Corralejo Añejo	16

Mezcal

Espadin	
Catedral de mi Padre	14
Del Que Toma el Cardenal	17
Erstwhile	21
Fidencio Clásico	20
Ilegal Joven	16
Montelobos	17
Real Minero	24
Vago Elote	20
Verde Amarás	15
Tobala	
Del Que Toma el Cardenal	22
Fosforo	25
Cenzio	
Derrumbes Durango	22
Other Single Maguey	
Erstwhile - <i>Madre Cuishe</i>	25
El Jolgorio - <i>Mexicano</i>	25
Noble Coyote - <i>Coyote</i>	24
Ensamble	
Agua Magica	22
Alipus	35
Banhez	15
Fosforo Tobalá Penca	27
Vago	24
Viejo Indecente	21
Pechuga	
Del Maguey	32
Gracias a Dios	24
Montelobos	25
Tepextate	
Erstwhile	24
Fidencio	25
Raicilla	
La Venenosa ‘Etnica’ Maguey Masparillo	35
La Venenosa ‘Sierra Occidental de Jalisco’	38
La Venenosa ‘Tabernas’	17
Sotol	
La Higuera Cedrosanum	20
La Higuera Leiophyllum	19
La Higuera Wheeleri	15

Wines

Sparkling

Brut Cava	13
<i>Chic</i>	
<i>Catalonia, Spain</i>	
Rosé	
Pinot Noir	15
<i>Sparkling Rosé – Val de Mer</i>	
<i>Chablis, France NV</i>	
Monastrell	15
<i>Rosé – Zillamina</i>	
<i>Valencia, Spain 2022</i>	

White

Sauvignon Blanc	14
<i>Adaras Lluvia</i>	
<i>Almansa, Spain 2023</i>	
Albarino	15
<i>Abadia De San Campio</i>	
<i>D.O. Rias Baixas, Spain 2021</i>	
Red	
Malbec	14
<i>Altos Las Hormigas</i>	
<i>Mendoza, Argentina 2020</i>	
Pinot Noir	14
<i>Comtesse Marion</i>	
<i>Languedoc-Roussillon, France 2020</i>	

Coffee & Tea

Coffee

Drip Coffee	5
Cold Brew	5.5
Espresso	5.5
Macchiato	5.5
Cappuccino	6
Latte	6

Tea

Turmeric Ginger	4.5
Organic Breakfast	4.5
Masala Chai	4.5
Tropical Green	4.5

Non-Alcoholic

Our Morning Veg <i>green juice, lemon, pickled carrot</i>	6
Chili-Hibiscus Tea Cooler <i>tiki-chili hibiscus tea, lemon, sparkling water</i> .	6
Virgin Margarita	6
<i>add any fresh fruit juice or puree to your margarita</i> +1	
St. Agrestis Phony Mezcal Negroni	11
<i>100ml Brooklyn ~ Non-Alcoholic Cocktail</i>	