

APPETIZERS

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

MARISCOS

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

SALSA & GUACAMOLE

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

NACHOS

queso mixto & oaxaca cheeses, black beans, salsa fresca, crema, avocado salsa, pickled serrano, pickled onions	16
Shrimp <i>GF</i>	+5
Chorizo <i>GF</i>	+3
Birra	+5
Chicken <i>GF</i>	+3
Octopus <i>P</i> salsa macha	+9

TACOS

Pollo Asado <i>GF</i> chili and citrus marinated grilled chicken, crema, seared cheese, salsa verde.....	14
Steak <i>GF</i> grilled skirt steak, salsa taquera, cherry tomato pico de gallo	17
Baja Fish negra modelo beer batter, cabbage, pico de gallo, cremayo	14
Arabes middle eastern spiced grilled pork, white sauce, hot sauce, cucumber pico, flour tortilla.....	14
Birria braised beef, queso mixto, consommé, cilantro & onion.....	17
Dirty Veggie <i>GF V</i> mushrooms, epazote, kale, crispy quinoa, parmesan, queso oaxaca, blue corn tortilla.....	13
Shrimp chile de arbol butter, melted cheese, lime, flour tortillas.....	18

SIDES

Tortillas flour, blue corn, or yellow corn	2	Refritos <i>GF</i>	5
Rice <i>GF</i> butter, chicken bouillon, peas, carrots, corn.....	5	pinto beans, onion, garlic, avocado leaf, manteca, fire-roasted chile de arbol	
Black Beans <i>GF VG</i> sofrito, morita peppers.....	4	Grilled Esquites <i>GF V</i>	10
		grilled sweet corn, epazote, mayo, queso fresco, tajin, chile de arbol, lime	

*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

V - Vegetarian VG - Vegan GF - Gluten Free P - Contains Peanuts

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

Vodka

Bluebird Citrus	15
Crystal Head Agave Vodka	20
Ketel One	13
Stateside	13
Tito’s	13

Gin

Beefeater	13
Bluecoat	14
Ford’s	13
Gracias a Dios	21
Gracias a Dios Oaxaca Recipe	17
Hendrick’s	15

Cognac

Remy Martin VSOP	21
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Rum

Bacardi Superior	12
Banks 7 yr	16
Bluebird Sugarcane	15
Camazotz Oaxacan Rum	15
Charanda Uruapan	12
Ron Zacapa 23 yr	18

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	
El Jolgorio - <i>Mexicano</i>	25
Erstwhile - <i>Madre Cuishe</i>	25
Noble Coyote - <i>Coyote</i>	24

Ensamblés	
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

Bourbon

Basil Hayden	17
Bluebird Four Grain	19
Chicken Cock Kentucky Straight	22
Maker’s Mark	15
Maker’s Mark Starr Private Select 2023	20
Wild Turkey	12

Rye

Chicken Cock Kentucky Straight	22
Dad’s Hat	15
Old Overholt Bonded	13
Russell’s 6yr	16

Whiskey

Paddy’s Irish Whiskey	12
Sierra Norte Single Barrel Black Corn	20
Sierra Norte Single Barrel Yellow Corn	19
Sierra Norte Single Barrel Purple Corn	21

Scotch

Arberg	26
Balvenie 12	22
Laphroaig 10yr	21
Monkey Shoulder	16

Wines

Sparkling

Brut Cava	13
<i>Chic</i>	
<i>Catalonia, Spain</i>	

Rosé

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

White

Sauvignon Blanc	14
Adaras Lluvia	
<i>Almansa, Spain 2023</i>	
Albarino	15
Abadia De San Campio	
<i>D.O. Rias Baixas, Spain 2021</i>	

Red

Malbec	14
Altos Las Hormigas	
<i>Mendoza, Argentina 2020</i>	
Pinot Noir	14
Comtesse Marion	
<i>Languedoc-Roussillon, France 2020</i>	

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 purée to your margarita +1</i>	
St. Agrestis Phony Mezcal Negroni	11
<i>100ml Brooklyn ~ Non-Alcoholic Cocktail</i>	