

 **GUACAMOLES**

- three guacamoles** 13.5
tradicional 9.0
tomato, cilantro, onion, chile serrano
mango 9.5
pico de gallo, jicama, chipotle
piña 9.5
pineapple, tomatillo, habanero, mint

 **BOTANAS** 13.5

- corn masa quesadillas**
one of each with oaxaca-manchego cheeses,
mahi mahi-tomatillo, shrimp-plantain,
wild mushroom-epazote crema
camaroncitos al chipotle
beer battered rock shrimp, lettuce "tortillas", jicama,
cucumber, roasted tomatillo
flautas
crispy rolled tortillas, chicken tinga, black bean purée,
tomatillo salsa, crema fresca
tostadas de hongos
crispy corn tortilla, wild mushrooms, pinto bean hash,
manchego cheese, tomatillo salsa, epazote crema fresca
queso fundido
baked oaxaca-manchego cheeses, corn tortillas
- **choice of** wild mushrooms, rajas, or crumbled chorizo
picadas
crispy corn masa, black bean purée, salsa, crema fresca
choice of chicken, steak, pork, or zucchini


 **TACOS** 14.5

- four per order with homemade corn tortillas
pastor
ancho-guajillo rubbed pork, grilled pineapple,
chile de árbol salsa
carne
rosemary marinated organic skirt steak,
potato-poblano-cactus fundido, avocado
estilo baja
beer battered mahi mahi,
mexican style coleslaw, chipotle aioli
camarón
shrimp, roasted garlic, chipotle mojo, avocado
pollo
herb marinated chicken, piloncillo pickled sweet potato,
chipotle salsa, crispy manchego
pescado
sautéed tilapia, grilled corn, huitlacoche,
manchego cheese, tomatillo salsa
mole
sautéed chicken, sweet plantain, crema fresca,
mole poblano
mariscos
roasted garlic shrimp, scallops, octopus,
red cabbage-jicama salad, achiote-coconut sauce

- rajas**
black bean hash, rajas poblanas, crema fresca,
cilantro, onion, chilé ancho salsa
calabacitas
grilled zucchini, black bean hash, cactus pico, tomatillo salsa

 **CEVICHES** one 11.5 / three 28.5

- callo**
bay scallops, watermelon, pico de gallo, serrano
camarón
shrimp, pico de gallo, tangerine, roasted jalapeño,
citrus-guajillo broth
dorado
mahi mahi, avocado, tomato, orange-chile de árbol broth

 **PLATOS FUERTES**
served with homestyle rice, black beans, and tortillas

- chile relleno** 23.5
stuffed poblano, shrimp, scallops, octopus,
oaxaca-manchego cheeses, pinto bean hash,
chile de árbol salsa
pollo a las brasas half 17.5 /whole 27.5
whole adobo marinated chicken,
three corn pico de gallo, chile de árbol salsa
tampiqueña 24.5
rosemary marinated organic skirt steak,
potato-poblano-cactus fundido, mole enchilada,
crispy potato
enchiladas rojas 23.5
shrimp pico, oaxaca-manchego cheeses,
plum tomato-guajillo-arbol sauce, crema fresca

 **ENSALADAS**

- verde** 7.5
mixed greens, napa red cabbage, corn, jicama,
queso fresco, chipotle-balsamic vinaigrette
mariscos 12.5
baby spinach, shrimp, scallops, octopus, jicama,
pickled red onion, tamarind-habanero vinaigrette

 **PARA ACOMPAÑAR** 5.5

- plátanos machos**
fried plantains
arroz y frijoles
homestyle rice, black beans
verduras de temporada
roasted seasonal vegetables
three corn pico de gallo
hominy, white & yellow corn, tomato, cilantro
chorizo
homemade spiced crumbled chorizo
rajas
roasted poblano pepper, sautéed onion, crema fresca

mercadito 
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chef/owner patricio sandoval
chef de cuisine oscar ramirez

20% service charge will be added to parties of 6 or more



CHUPES

margarita tradicional 10
tequila blanco, lime, orange
add fruit 2. add smoke 3. free heat.

buena tierra 13
siete leguas blanco, limoncello, cilantro, mint

smokey pablo 12
regional reposado, mango, chile morita, blueberry float

jamaica 10.5
tequila blanco, hibiscus, lime, orange juice

mercado 10.5
tequila blanco, pineapple, lime, chile piquin

guavacava 11
tequila blanco, cava, guava, spice syrup

pepino el pyu 10.5
tequila blanco, cucumber, lemon, hoja santa, cumin salt

tres cítricos 10.5
tequila blanco, orange, grapefruit, lime, habanero



SANGRIA CON PIQUETE

blanca 10
white wine, brandy, pineapple, elderflower

roja 10
red wine, jimador blanco, guava, cinnamon



CHELAS

de botella 5
dos equis / modelo especial / negra modelo / pacifico / sol

chelada 6
beer of choice, ice, lime, salt

michelada 6
beer of choice, lime, worcestershire, tabasco, salt



VINITO

ESPUMOSO

cava brut / christalino / spain / nv 10/34

BLANCO

pinot grigio / prima tierra / friuli-italy / 09 8/30

chardonnay / the puppeteer / s. australia / 08 8/30

reisling / bunchen / germany / 07 10/34

ROSADO

rosé malbec / crios / mendoza / argentina / 10 12/38

TINTO

pinot noir / artesi / chile / 08 10/34

chianti / strozzi / tuscan / 08 8/30

malbec / i.catena / mendoza / argentina / 09 9/32



BLANCO

1800	10	frida kahlo	13
azuña	11	gran centenario	13
cabo wabo	12	herradura	12
chinaco	12	hornitos	10
corazon	12	milagro	10
corzo	13	milagro especial	16
diego santa	11	partida	14
don eduardo	12	patron	13
don julio	13	patron platinum	29
el jimador	10	regional	9
el tesoro platinum	13	siete leguas	12
espolon	12	tres generaciones	13



REPOSADO

1800	11	espolon	13
azuña	12	frida kahlo	15
cabo wabo	13	gran centenario	15
cazadores	11	herradura	13
chamucos	13	hornitos	11
corazon	13	milagro	11
corzo	15	milagro especial	17
cuervo tradicional	13	partida	15
diego santa	12	patron	14
don eduardo	13	regional	10
don julio	14	siete leguas	13
el jimador	11	tres generaciones	15
el tesoro	12		



AÑEJO

1800	12	el tesoro	13
azuña	15	espolon	14
cabo wabo	14	frida kahlo	18
chinaco	14	gran centenario	13
conmemorativo	15	herradura	14
corazon	15	milagro	12
corzo	16	milagro especial	20
cuervo de la familia	23	partida	16
diego santa	13	patron	15
don eduardo	14	regional	11
don julio	15	siete leguas	14
don julio 1942	23	tres generaciones	15
el jimador	12		



EXTRA AÑEJO & ESPECIALES

el tesoro paradiso 22 seleccion suprema 40

all tequila is served with sangrita de la casa



MEZCAL

del maguey / chichicapa	14
del maguey / minero	14
del maguey / san luis del rio	14
del maguey / santo domino albarrada	14
del maguey / tobala / wild mountain	22
fidencio	11
sombra	13

all mezcal is served with oranges and chile piquin

beverages by

Tippling Bros.

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