



Tequila & Mezcal

Cocina & Bar

STARTERS

GUACAMOLE 15
served with corn tortilla chips & salsa

QUESO FUNDIDO 11
chihuahua cheese fondue, savory chile poblano pepper, & corn tortillas
chorizo sausage +2

MOLOTES 9
plantain fritters filled with black bean puree, & crema fresca drizzle

NACHOS 12
corn tortilla chips, black beans, jalapeños, cream Fresca, pico de Gallo, choice of 1 protein & guacamole
seafood +2

CHEESY QUESADILLA 12
house made corn tortilla, chihuahua cheese, crema fresca, & pico de Gallo
choice of 1 protein: chicken or steak
seafood +2

CHICKEN FLAUTAS 9
3 crispy chicken taquitos, crema fresca, & queso fresco crumble

BEEF EMPANADAS 9
seasoned ground beef patties & chipotle chili (2 per order)

CHILAQUILES VERDES 12
saucy tossed corn tortilla chips, green tomatillo salsa, organic egg, crema fresca, queso fresco crumble & diced onions

PUPUSAS 10
chihuahua cheese with beans, mixed cabbage (2 per order)

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

PLATOS FUERTES

FAJITA MIXTA 19
vegetable medley, grilled chicken, steak and 3 shrimp, + corn tortillas + rice + black beans

SALMON POBLANO 18
seared salmon, creamy mashed potatoes, sautéed brussel sprouts

VEGGIE & SHRIMP ENCHILADAS 17
corn tortilla rolls filled with garlic grilled shrimp, poblano peppers, corn, salsa verde, rice & beans

RIBEYE STEAK 33
12oz steak cut, creamy mashed potatoes, sautéed brussel sprouts

VERDE CHICKEN ENCHILADAS 15
corn tortilla rolls filled with shredded chicken, salsa verde, queso fresco crumble & crema drizzle, rice & beans

BIRRIA STEAK TORTA 15
slow braised beef brisket, avocado, jalapeño, mayonaise, Oaxaca cheese & a side of consome broth!

SINALOA SHRIMP 15
satuteed tiger shrimp, tequila, Chile de arbol, served with bread

Tacos
each order contains 3 tacos

BIRRIA DE RES 13
slow braised beef brisket

CAMPECHANOS 13
grilled steak, spicy chorizo, yellow rice, avocado, and caramelized onions

CAMARON 13.50
shrimp, avocado, chipotle mayo

PULPO 13.50
grilled octopus, chipotle mayo

CARNITAS 12
slow cooked pork, pickled onions

POLLO 12
grilled chicken, chopped cilantro & onions

CARNE ASADA 13
grilled steak, chopped cilantro & onions

MIX & MATCH 13.50

Cocktails

HOUSE MARGARITA

silver tequila + lime juice + simple syrup served on the rocks

Mezcal +1

APPLE WHISKEY SIDE CAR

larceny whiskey + apple cider + lemon +soda

LA CATRINA

mezcal + hibiscus + lime juice + agave

LA BENDICION

mezcal + lavender liquor + agave + lime juice + egg whites

ISRAEL'S MATADOR

mezcal + pineapple + hibiscus + habanero + agave + lime juice

AL FRESCO

mezcal + pear cactus + lime juice + agave

PANCHO VILLA OLD FASHIONED

mezcal + tequila + angustura bitters + orange + chamomile cinnamon syrup

SPICY BURRO LOCO

mezcal + habanero + lime + agave

CLASSIC MOJITO

rum + fresh mint + lime + soda

LA CHINA POBLANA

mezcal + passion fruit + lime + agave

GIMLET

aviation gin + lime + simple syrup

AMARGO ADIOS

Illegal mezcal + grapefruit + angustura bitter + soda



Dessert

CHURROS

(cajeta) caramel filled pastry with cinnamon, chocolate dipping sauce, scoop of vanilla ice cream

11

TRES LECHES

three milk sponge cake, pineapple jam, vanilla ice cream

12

Beers

13

MODELO ESPECIAL

6

MODELO NEGRA

6

PACIFICO

6

VICTORIA

6

14

CORONA EXTRA

6

CORONA FAMILIAR (32 OZ)

13

serves 2 people

MICHELADA

Mexican-style bloody mary + beer of choice

DC BRAU

8

joint resolution / the consumption / the public

SIDES

13

RICE & BEANS

5

MASHED POTATO

5

AVOCADO

4

RICE

3.50

BLACK BEANS

3.50

PICO DE GALLO

2

CREMA FRESCA

2

CORN TORTILLAS

2

SOUR CREAM

2

CHIP + SALSA REFILL

3

BRUSSEL SPROUTS

6

*Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.