

Antojitos

Starters, Sharables, Snacks

Guacamole + Salsa	12
Fresh-mashed avocado, house roasted tomato salsa, hand-pressed totopos (corn chips)	
Queso Fundido	12
HMOzzarella cheese, Oaxaca cheese, cotija, pico de gallo, hand-pressed totopos (corn chips) add chorizo +3	
Tangier Island Oysters	16
Half dozen oysters on the half shell, habanero mignonette, lime	
Crab Mimosa	8 each
Lump crab, fresno pepper, shallots, mayonnaise, lemon zest, cilantro	
Esquites	8
Sautéed street corn, epazote chile, cotija cheese, cilantro, mayo aioli	
Papas Bravas	10
Fried fingerling potatoes, homemade chile de árbol brava sauce, garlic aioli add chorizo +3	

Tacos

Tortillas are handmade in-house daily, 1 taco per order

Birria	7
Slow-braised oxtail + beef ribs, Oaxacan cheese, white onion, cilantro, consommé	
Al Pastor	7
Spit roasted pork leg adobado, roasted pineapple, avocado sauce	
Camarón	7
Gulf shrimp, roasted chile guajillo, pickled red onion, chipotle aioli, coleslaw	
Pescado	7
Curried tempura battered cod, cabbage coleslaw, pickled red onion, salsa verde	
Carne Asada	7
Slow-braised bavette steak, pico de gallo, white onion, cilantro	
Vegetal	7
Huitlacoche (corn), shitaake + oyster mushrooms, pico de gallo, salsa picante, pickled red onion, avocado add vegan cheese +2	

Postres / Dulces

Desserts

Semmifredo de Coco	11
Coconut mousse ice cream, pineapple granita, lime zest, agave sauce	
Mexican Chocolate Mousse	10
Dark chocolate mousse, mascarpone whipped creme, anchochile, pistachio, tajín	
Churros	10
Golden fried pastry dusted with cinnamon sugar, served with dulce de leche + chocolate sauce	

Chef's Curation

By Chef Rafa de la Rosa

Caesar Salad	12
Baby gem, pickled onions, mint, paprika bread crumbs, anchovy dressing, cotija, lime add birria +5, carne asada or camaron +10	
Cantaloupe Melon	12
Cucumber, serrano peppers, cilantro, sunflower seeds, lemon zest, mint	
Heirloom Tomatoes	13
Watermelon, serrano peppers, queso cotija, corn-nuts, fresh herbs, lime zest	
Hamachi Tostada	17
Hamachi crudo, citrus avocado mousse, pickled onions, lime, cilantro, spicy glaze	
Beef Tataky Tostada	17
Seared-marinated beef tenderloin, spicy tomato marmalade, pickled onion, epazote, tobiko roe	
Roasted Carrot Tostada	12
Fire roasted carrots, creamy black beans, charred avocado, harissa glaze, cotija	
Croquetas de Pollo	12
Mexican chicken croquettes, verde aioli, cilantro, serrano pepper	
Wings	14
Coriander, sesame, citrus zest	
Choice of sauce: spicy housemade mole or chipotle BBQ sauce	
Lamb Ribs	18
Slow roasted lamb, smoked eggplant purée, tahini, chipotle glazed, lime	

Brunch Additions

available Saturday - Sunday till 4pm

Papas Bravas	12
Fried fingerling potatoes, homemade chile de árbol brava sauce, garlic aioli add eggs +3, chorizo +3, birria +5 or camaron +10	
Tostada Ranchera	17
Purple corn tostada, ground beef chili, black beans, sunny side egg, pico de gallo add chorizo +3, birria +5, or camaron +10	
Chilaquiles	17
Handmade totopos, salsa roja, crema, 2 sunny side eggs add chorizo +3, birria +5 or camaron +10	

Sides / Extras

Totopos	4
Guacamole	4 6
Salsa	2 4
Avocado	3

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs significantly increases your risk of foodborne illness.

An 18% tip has been included on checks of 5 or more guests, paid directly to those who served you.
The 4% service charge pays the DC Fair Wage to all. You may request to change or add additional tip.

Cócteles

HOUSE SIGNATURES

Bicycle Thief	14
El Jimador Blanco Tequila, Campari, grapefruit, banana brandy, soda	
El Padrino	16
Illegal Reposado, hazelnut, Ramazzotti, guajillo bitters	
Jarritos, Fully Loaded	15
El Jimador Blanco Tequila, Jarritos mandarin, raspberry-hibiscus foam, salt	
Horchata F*ck Up	14
Evan Williams Bourbon, rice, peanut, pandan, oat milk	
Akumal	16
El Jimador Blanco Tequila, smoked pineapple, mango, Ancho Reyes, poblano honey	
Coco Daq	15
Planteray Coco Rum, pandan, fino sherry, shaved coconut, lime	
Mr. Pepino	15
Gordon's Gin, cucumber, lime leaf cordial, black lime, soda	

MARGARITAS

El Clásico	14
El Jimador Blanco Tequila, triple sec, fresh lime, saline	
El Avanzado	17
Casamigos Reposado, curaçao, fresh lime, saline	
El VIP	19
Small-batch Casamigos Añejo, orange curaçao, fresh lime, saline	

Sin Alcohol

MOCKTAILS

Horchata PG	8
Creamy cinnamon-rice refresher	
Jazzy Jarritos	7
Mandarin Jarritos, salted raspberry-hibiscus foam	
Ginger Snap	7
Ginger, soda, summertime watermelon puree	

Brunch Beverages

Bottomless is limited to 90 minutes per table and requires purchase of a food item per person. Please drink responsibly.

Bottomless Mimosas	30 / person
Select orange, grapefruit, or pineapple juice	
Bottomless Margaritas	45 / person
Add Chinola passion fruit, mango, or watermelon +5	

Cervezas

BEER + SELTZERS

Pacifico	8
Mexican lager	
Modelo Negra	8
Vienna-style lager	
Corona Light	7
Mexican lager	
Corona N/A	6
Non-alcoholic Mexican lager	
Monopolio IPA	9
Citrus-forward IPA	
Ketel One Botanical Spritz	9
Crisp sparkling hard seltzer	

Wine

WHITE

Yllera Verdejo	13 52
Bright Spanish white — citrus, herbal	
Emmolo Sauvignon Blanc	14 52
Tropical fruit-driven white, crisp acidity	

RED

Andeluna Malbec	14 54
Rich Argentine red — dark fruit, smooth tannin	
Vandea Garnacha	13 48
Medium-bodied Spanish red — berry and spice	

SPARKLING / ROSÉ

Silver Myn Rosé	13 48
Dry, fresh strawberry, floral notes	
True Colors Sparkling	14 55
Crisp sparkling — clean mineral finish	
Veuve Clicquot Brut	24 110
Crisp sparkling — citrus, white fruit, creamy finish	

Margarita Pitcher	55
Add Chinola passion fruit, mango, or watermelon +5	
Bloody Maria	14 55
Tito's Vodka or El Jimador Tequila, spicy Maryland style bloody mary mix	