

SNACKS AND SIDES

Chips and Salsa | tomatillo salsa, three-chile salsa, just-made chips | **3.00**

Bacon Caramel Corn | Nichols Farm popcorn, salted caramel, smoky bacon, ancho chile | **3.00**

Chicharrones Tamazula | hot sauce, queso añejo, cilantro, lime | **3.50**

Oaxacan-Style Peanuts | roasted garlic, árbol chiles, lime | **2.50**

Classic Queso Fundido | Samuel's artisan Jack cheese, roasted poblanos, caramelized onions, homemade chorizo | **8.00**

Seasonal Fundido | Samuel's artisan Jack cheese, seasonal toppings | **8.00**

Pigs Feet Tostada | Gunthorp Farms pickled pigs feet, pickled vegetables, homemade crema | **4.00**

Green Ceviche Tostada | Sea of Cortez shrimp and scallops, tangy tomatillo salsa, avocado | **4.50**

Red Ceviche Tostada | Sea of Cortez shrimp and scallops, Mexican cocktail sauce, Tamazula, lime, avocado, cilantro | **4.50**

Sikil Pak | smooth dip of pumpkin seed, roasted tomato, sour orange, habanero served with cucumber, jicama and tortilla chips | **4.50**

GUACAMOLE BAR

Almost Naked | roasted garlic-tomatillo guacamole with choice of two toppings, tomatillo salsa, three-chile salsa, just-made chips | **7.00**

Fully Dressed | with a little of each topping | **8.00**

GUACAMOLE TOPPINGS

- spicy roasted poblano & serrano
- chicharron (crispy fried pork skin)
- pepitas (Mexican pumpkin seeds)
- smoky bacon
- queso fresco (fresh cheese)
- crunchy spicy Kohlrabi
- grilled onion
- Xoco's rooftop tomato

SALADS

Xoco Salad | romaine, arugula, marinated black beans, crispy tortilla threads, avocado lime dressing, grilled onions | **9.50**

• add pork carnitas, golden-crispy chicken or mushrooms | **2.50**

Side Salad | romaine, arugula, jícama, cucumber, avocado-lime dressing | **4.00**

TORTAS

FROM THE WOOD-BURNING OVEN

Baja Chicken | Gunthorp chicken, homemade chipotle mayo, cabbage and radish slaw, black beans, queso fresco | **11.00**

Ahogada | golden pork carnitas, black beans, tomato and árbol chile broth, pickled onions | **10.00**

Choriqueso | homemade chorizo sausage, roasted poblano, artisan Jack cheese, tomatillo salsa | **9.00**

Woodland Mushroom | wood-roasted River Valley Ranch mushrooms, chipotle-garlic mojo, Prairie Fruits Farm goat cheese, black beans, wild arugula, 3-chile salsa | **9.50**

Pepito | braised Tallgrass shortribs, caramelized onion, artisan Jack cheese, black beans, pickled jalapeños | **12.00**

Cochinita Pibil | wood-roasted Gunthorp suckling pig with achiote, black beans, pickled onion, habanero | **12.00**

FROM THE GRIDDLE WITH CILANTRO CREMA

Cubana | smoked Gunthorp pork loin and bacon, black beans, avocado, artisan Jack cheese, chipotle mustard | **11.50**

Milanesa | crispy Gunthorp chicken, artisan Jack cheese, pickled jalapeños and red onions, Napa cabbage, tomatillo-avocado salsa, black beans | **10.25**

DAILY SPECIAL TORTAS

TUESDAY: Carne Asada | Tallgrass flank steak, salsa verde mojo, woodland mushroom, homemade crema | **12.75**

WEDNESDAY: Pork Belly | dark salsa negra glaze, Gunthorp bacon, arugula, queso añejo | **12.00**

THURSDAY: Shortrib | guajillo-braised Tallgrass shortribs, grilled cactus salad, avocado, black beans | **12.50**

FRIDAY: Chipotle Catfish | crispy farmed catfish, red cabbage and watercress slaw, creamy chipotle dressing, cilantro | **12.50**

SATURDAY: Goat Barbacoa | braised goat, Oaxacan pasilla-tomatillo salsa, avocado, onions, cilantro | **12.75**

CALDOS MEAL-IN-A-BOWL

Shortrib Red Chile Soup | braised Tallgrass shortribs, red chile broth, roasted vegetables, epazote, wild arugula, lime | **12.00**

Wood-Roasted Chicken Pozole | Gunthorp chicken, pozole corn, rich broth, crunchy garnishes, crushed red chile, lime | **11.50**

Pork Belly Vermicelli (Fideos) | crispy-tender pork belly, toasty-tender noodles, woodland mushrooms, zucchini, avocado, salsa negra | **12.00**

Seafood | Mexican blue shrimp, little neck clams, calamari, green chile broth, roasted local squash & potatoes, arugula | **12.50**

Carnitas | slow-cooked Gunthorp pork, potato-masa dumplings, chayote, roasted serrano chile, greens, arugula, avocado | **11.50**

Vegetables | black beans, woodland mushrooms, zucchini, potato-masa dumplings, greens, avocado, serrano chile | **10.50**

Allergies? Dietary restrictions? Please let us know. We'll do our best to accommodate your needs.

BRUNCH

SATURDAY & SUNDAY 9:00AM-2:00PM

Wood-Oven Chilaquiles | crunchy tortillas, roasted tomato-serrano sauce, Samuel's cheese, scrambled eggs or chicken, served with Tracy's black beans | **8.00**

Pork Belly Chilaquiles | crunchy tortillas, tomatillo-serrano sauce, Samuel's cheese, fried egg, tatume squash, served with Tracy's black beans | **10.00**

Huevos Rancheros | two eggs, sunny side up, roasted tomato-serrano sauce, corn tortillas, black beans, homemade fresh cheese | **8.00**

Huevos a la Mexicana | eggs scrambled with sundried tomato, serranos, and onion, topped with avocado and cilantro, served with black beans & salsa verde | **10.00** with chorizo | **12.00**

Chorizo-Egg Torta | scrambled eggs, homemade pork chorizo, poblano rajas, Samuel's cheese, avocado | **8.00**

Zucchini-Egg-Poblano Torta | scrambled eggs, roasted zucchini, poblano peppers, Samuel's cheese, roasted serrano, cilantro crema | **7.50**

Torreja | wood-oven French toast, local maple syrup, Gunthorp bacon-pecan sprinkle, side of seasonal fruit | **8.00**

Mollete | fried plantain and cajeta topped with housemade fresh cheese | **6.00**

YOGURT BAR

Greek-style Plain Yogurt | with honey or cajeta | **4.00**

YOGURT TOPPINGS | +0.75 ea.

- fresh fruit
- dried fruit
- granola

SWEETS

Raspberry Muffin | orange zest and butter | **3.50**

Oaxacan Chocolate Biscocho | fried plantain and drizzled cajeta | **3.75**

SIDES

Toasted Bolillo | butter and seasonal jam | **3.25**

Gunthorp Bacon | **3.50**

Tracy's Black Beans | **3.50**

DRINKS

Fresh-Squeezed Orange Juice | **4.00**

Xoco Bloody Maria | **9.00**

***Our chocolate is different.** *Xoco's chocolate is unlike any other in the city, because we're the only restaurant in Chicago with its own bean-to-cup chocolate program. Huge sacks of cacao beans arrive at our door from Tabasco. We roast them, winnow them (that is, shake off the husks) and grind them under a heavy granite wheel. The beans have now been transformed into a smooth paste, which we form into large chocolate bars and allow to cool. When you order a cup to drink, we mix the chocolate with steamy milk (or water) and organic sugar. The rest is up to you.*

For more info, visit rickbayless.com/xoco



DRINKS

BEAN-TO-CUP CHOCOLATE*

Authentic | fresh-ground chocolate and water | **2.75**

Aztec | fresh-ground chocolate, water, chile and allspice | **2.75**

Classic | chocolate shot and 2% milk | **3.25**

Iced Mint Chocolate | chocolate, 2 % milk and fresh mint | **4.00**

CHOCOLATE & COFFEE

Chocolate Espresso | **3.00**

Chocolate Cappuccino | **4.25**

Chocolate Café con Leche | **4.25**

COFFEE DRINKS | HOT OR ICED

Espresso | **1.75** | extra shot **1.00**

Americano | **1.75**

Cappuccino | **3.00**

Cafe con Leche | **3.00**

Cortado | **3.00**

Press Pot | 12 oz. **4.75** | 16 oz. **6.50**

Hot Tea | selected teas **2.50**

AGUA FRESCA

Agua del Día | daily fresh fruit cooler | **2.50**

Agua de Jamaica | hibiscus flower tea | **2.50**

Rishi Iced Tea | summer blend | **2.50**

Limonada | classic lime | **2.50**

PASTRIES

ASK ABOUT OUR SEASONAL DESSERTS

Local Peach Parfait | Klug Farm Peaches and blueberries, rum-soaked sponge cake, coconut mousse | **6.00**

Chocoflan | rich chocolate cake topped with Mexican vanilla custard | **6.00**

Candied Pecan Brownie | salted caramel, strawberry soft serve | **6.00**

Strawberry Soft-Serve | ice cream featuring Seedling Farm strawberries with choice of two toppings | **4.50**

ICE CREAM TOPPINGS

- chocolate crumble
- macerated seasonal fruit
- homemade chocolate ganache
- cajeta

Churros | **1.60 ea.** | **3 for 4.00**

- with a chocolate shot for dipping | **+1.25**
- with a small soft-serve ice cream | **+2.60**

Glazed Churros | pistachio, hazelnut or chocolate-peanut | **2.25 ea.**