

WICKER PARK



CHEF RICK BAYLESS

LUNCH SPECIAL \$15

STARTER

Guacamole or 1/2 Salad

*TACOS (PICK ONE)

Carnitas • Baja Chicken • Barbacoa • Cochinita Pibil • Mojo Mushroom

DESSERT

CHURRO

add chocolate or cajeta shot for dipping { 1.75 }

add small soft serve ice cream { 2.6 }

BRUNCHY STUFF

BUILD YOUR OWN HUEVOS RANCHEROS | two eggs, sunny side up, roasted tomato-serrano sauce, corn tortillas, black beans, fresh cheese { 10 } • add any or all of the following: chorizo, bacon, avocado, garlicky mushroom { ea. 2 } • add mojo shrimp { 4 }

HUEVOS A LA MEXICANA | eggs scrambled with fresh tomatoes, serranos and onion, topped with avocado and cilantro, served with black beans & salsa verde { 11 } • add chorizo { 2 } • add shrimp { 4 }

CHORIZO-EGG TORTA | scrambled eggs, homemade pork chorizo, poblano rajas, Samuel's cheese, avocado { 10 }

CHILAQUILES | crispy tortillas, roasted tomatillo sauce, the season's vegetables, Samuel's artisan Jack cheese, crema { 13 } with sunnyside up egg { 2 } • with chicken { 2.5 } • with everything { 4.5 }

TUESDAY- FRIDAY 11AM-3PM

*Tacos available a la carte • share jokes not tacos

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DAILY SPECIALS

TUESDAY | CARNITAS ENCHILADAS | just made heirloom corn tortillas, slow-cooked pork carnitas, creamy roasted tomatillo sauce, lime-pickled white onions, Tracy's black beans with your choice of draft beer (beer dine in only) { 12 }

WEDNESDAY | ISAIAS' MOM'S CHEESY MUSHROOM CHILES RELLENOS | poblano chiles stuffed with rice, peas and mushrooms, fiery roasted tomato sauce, artisan cheese, chicharron de harina { 17 }

THURSDAY | LUIS'S MOM'S CHICKEN TINGA | grilled Gunthorp chicken thighs simmered in tomato-chipotle sauce, chorizo sausage, potatoes, avocado, onions, queso fresco, crema { 14 }

FRIDAY | ENFRIJOLADAS, GRILLED FLANK STEAK | Creekstone Farms steak, heirloom masa tortillas, chipotle-black bean sauce, caramelized onions, bacon, house-made chorizo, queso fresco, arugula { 19.75 }

SATURDAY | GOAT BARBACOA | slow-roasted braised goat barbacoa, Oaxacan-pasilla tomatillo salsa, avocado, onions and cilantro { 19.75 }

SUNDAY | PATRICK'S MOM'S PORK IN CHILE NEGRO | simmered pork shoulder in pasilla sauce, pinto beans, queso fresco, onion { 19 }

