

# BREAKFAST

TUESDAY-FRIDAY 8AM-10AM • SATURDAY 8AM-11AM

## MADE TO ORDER

**CHORIZO-EGG TORTA**  
scrambled eggs, 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 **8.00**

**SCRAMBLE** local farm egg, roasted tomatillo sauce, Mexican crema, home made queso fresco, roasted potatoes, rajas, onion & cilantro **7.50**  
• add bacon or chorizo or chicken **+3.00**

**HUEVOS RANCHEROS**  
two eggs, roasted tomato-serrano sauce, corn tortillas, black beans, homemade fresh cheese **8.00**  
• add avocado **+1.00**  
• add chorizo **+3.00**

**WOOD-OVEN CHILAQUILES**  
tortilla chips, roasted tomato-serrano sauce, Samuel's cheese, poblano rajas, sunny-side-up egg *dine-in only* **7.00**  
• add chicken **+3.00**

**PORK BELLY CHILAQUILES**  
crunchy tortillas, tomatillo-serrano sauce, poblano rajas, Samuel's cheese, sunny-side-up egg *dine-in only* **10.00**

**FRENCH TOAST** wood-oven torreja, local maple syrup, powdered sugar **8.00**  
• add bacon **+3.00**  
• add fruit **+3.00**

**TOASTED BOLILLO**  
with butter and seasonal jam **3.25**

### NEW BREAKFAST TACOS ASK US ABOUT IT!

Market Breakfast Taco **7.00**

Austin Style Breakfast Taco **7.00**

## READY TO GO

**AVOCADO TOAST**  
Mexican avocado mashed, Gunthorp crispy bacon, local tomatoes, queso añejo, sunny side up egg **10.50**

**CHORIZO EGG EMPANADA**  
homemade chorizo, scrambled egg, Jack cheese **4.75**

**MOLLETE VEGETARIANO**  
Mighty Vine tomatoes, Samuel's Jack cheese, poblano rajas, Mexican oregano, spicy grill-roasted tomato salsa **6.00**

**SMOKY BACON MOLLETE**  
Gunthorp bacon, Samuel's cheese, smoky chipotle, anejo cheese, local mushrooms, grilled red onions **6.00**

**GREEK-STYLE YOGURT**  
with honey or cajeta **4.00**

TOPPINGS **.75 each**

- fresh fruit
- dried fruit
- housemade granola

## DAILY SPECIALS

### TUESDAY

**STEAK & EGG TORTA**  
Creekstone flank steak, scrambled eggs, salsa verde mojo, woodland mushroom, crema **12.00**

### WEDNESDAY

**PORK BELLY & EGG TORTA**  
Gunthorp pork belly, scrambled eggs, dark salsa negra glaze, arugula, queso añejo, zucchini **11.00**

### THURSDAY

**THURSDAY SPECIAL** braised beef tongue, scrambled eggs, avocado mashed, three red chile salsa, pickled white onions, black beans **12.00**

### FRIDAY

**SHRIMP & EGG TORTA**  
Florida pink shrimp, scrambled eggs, local artisan Jack, pickled manzano chiles, avocado-tomatillo salsa, arugula **12.00**

**CHICKEN TINGA EMPANADA** Gunthorp chicken, tomatoes, potatoes, smoky chipotle **6.00**

### SATURDAY

**XOCO'S BREAKFAST ENCHILADAS**  
handmade tortillas, scrambled eggs, creamy roasted poblano tomatillo salsa, Napa cabbage slaw **9.00**

- add Chicken or Chorizo **+3.00**

## BREAKFAST FOR THE OFFICE OR HOTEL

(perfect for 4 to share!)

2 chorizo egg empanadas, 2 molletes (veggie or smoky bacon), 4 churros with chocolate, 4 beverages (orange juice, coffee or hot chocolate) **35.00**

## 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.

## SHORT ON TIME? ORDER ONLINE

UP TO A WEEK IN ADVANCE!

Order on: Xocotogo.com,  
Facebook.com/xocochicago or download  
the Xoco app for iPhone and Android!

Breakfast 8-10AM  
Lunch & Dinner 10AM-CLOSE



@xocochicago

## BEAN-TO-CUP CHOCOLATE

**AUTHENTIC** fresh-ground chocolate & water **3.00**

**AZTEC** fresh-ground chocolate, water, chile & allspice **3.00**

**CLASSIC** fresh-ground chocolate & whole milk **3.50**

**ALMENDRADO** fresh-ground chocolate + almond milk **3.50**

**MEXICO CITY THICK** champurrado, thick, rich **3.50**

## CHOCOLATE & COFFEE

**CHOCOLATE ESPRESSO** **3.00**

**CHOCOLATE CAPPUCCINO** **4.25**

**CHOCOLATE CAFÉ CON LECHE** **4.25**

**COFFEE WITH A CAUSE PRESS POT**

• 12 oz. **4.75**

• 16 oz. **6.50**

**CAFÉ DE OLLA** served hot **4.00**

## AGUA FRESCA

**AMERICOLA** Mexican Coke with espresso **6.00**

**AGUA DEL DIA** fresh fruit cooler, changes daily **3.00**

**CLASSIC AGUA FRESCA** jamaica or limonada **3.00**

**ORANGE JUICE** fresh squeezed daily (*breakfast only*) **4.00**

## COCKTAILS

### XOCO MARGARITA

Libélula tequila, Combier d'Orange, fresh lime **9.50**

#### WANT TO MIX IT UP?

• add Seasonal fruit, cucumber or Mezcal float **2.00 each**

### XOCO PALOMA

Wahaka Espadin mezcal, fresh grapefruit, basil, lime, Squirt **10.50**

## SNACKS & SIDES

**TLAYUDA** gigantic wood-fired corn masa tostada, Samuel's Jack cheese, smoky Oaxacan black bean spread, three-chile salsa, poblano rajitas, añejo cheese **10.00**

• add house-made chorizo or grilled chicken **+3.00**

**CHICHARRONES** Tamazula hot sauce, queso añejo, onion, cilantro **3.50**

**SIKIL PAK** smooth dip of pumpkin seed, roasted tomato, habanero served cucumber, jicama & tortilla chips **5.50**

**SIDE SALAD** romaine, arugula, jicama, cucumber, avocado-lime dressing **4.00**

**CHIPS & SALSA** tomatillo salsa, 3-chile salsa, just-made chips **3.00**

## 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**

**TOPPINGS:** spicy roasted poblano, chicharrón (crispy fried pork skin), grilled onion, smoky bacon, local MightyVine tomato, queso fresco (fresh cheese), pumpkin seeds

## TORTAS

### MEXICAN SANDWICHES

FROM THE WOODBURNING OVEN

**BAJA CHICKEN** Gunthorp chicken, homemade chipotle mayo, cabbage-radish slaw, black beans, queso fresco **11.00**

**AHOGADA** golden pork carnitas, black beans, tomato-arbol chile broth, pickled onions **11.00**

**CHORIQUESO** homemade chorizo sausage, roasted poblanos, 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 Creekstone short ribs, caramelized onion, artisan Jack cheese, black beans, pickled jalapeños **12.00**

### MEXICAN SANDWICHES FROM THE GRIDDLE

**CUBANA** smoked Gunthorp pork loin, bacon, black beans, avocado, spicy morita, artisan Jack cheese, chipotle mustard **12.00**

**MILANESA** crispy Gunthorp chicken, artisan Jack cheese, pickled jalapeños, red onions, Napa cabbage, tomatillo-avocado salsa, black beans **12.00**

## SALADS

### CHICKEN SALAD LETTUCE

**TACOS** grilled Gunthorp chicken with smoky morita mayo, jicama, black beans & pickled red onions. Little gem lettuce wraps, añejo cheese **12.00**

**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 **+3.00**

## TORTAS

### DAILY SPECIAL SANDWICHES

#### TUESDAY CARNE ASADA

Creekstone flank steak, salsa verde mojo, woodland mushroom, homemade crema **12.75**

#### WEDNESDAY COCHINITA

**PIBIL** wood-roasted Gunthorp suckling pig, achiote, black beans, pickled onion, habanero **12.00**

#### THURSDAY THURSDAY

**SPECIAL** braised beef tongue, avocado mashed, three red chile salsa, pickled white onions, black beans **12.00**

#### FRIDAY CHIPOTLE SHRIMP

Florida pink shrimp, avocado-tomatillo salsa, local artisan Jack, pickled manzano chiles, arugula **12.50**

#### SATURDAY GOAT BARBACOA

braised goat, Oaxacan pasilla-tomatillo salsa, avocado, onions, cilantro **13.75**

## SEASONAL SPECIALS

#### SMOKED SHORT RIB TORTA

Creekstone short rib, tangy pasilla-tamarind sauce, creamy savoy cabbage "slaw," añejo cheese, black bean spread **13.00**

#### CREAMY FALL CALDO

parsnips & güero chiles with Gunthorp jalapeño sausage, Brussels sprouts, roasted apple & maitake mushrooms **13.00**

#### GRILLED CHICKEN SALAD

Gunthorp chicken (salsa macha marinade), poached quince, slow-cooked "tacha" pumpkin, ancho piloncillo dressing, romaine & arugula, queso fresco **13.50**

#### AVOCADO TOAST

Mexican avocado mash, Gunthorp crispy bacon, local tomatoes, queso añejo **TOPPINGS:** shrimp or chicken **14.50**

#### FARMER'S MARKET

**TLAYUDA** local tomatoes, shishito peppers, Gunthorp bacon, Indiana Jack cheese, spicy salsa huevona, grated añejo cheese **12.00**

## CALDOS

### MEAL-IN-A-BOWL SOUPS

#### SHORTRIB RED CHILE SOUP

braised Creekstone shortribs, red chile broth, roasted vegetables, epazote, arugula, lime **12.00**

#### POZOLE SOUP

rich red chile broth, pozole corn, fresh garnishes (Napa cabbage, cilantro, radish, onion, oregano) **11.50**

• add chicken or pork carnitas

#### CARNITAS SOUP

slow-cooked Gunthorp pork, potato-masa dumplings, chayote, roasted serrano chile, greens, arugula, avocado **12.00**

#### VEGETABLES SOUP

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

## TACOS AL PASTOR

### WEDNESDAY AT 5PM

charcoal-roasted red chile Gunthorp pork, with pineapple, tomatillo-avocado salsa and cabbage on handmade tortillas **4 for 12.00**

## TACOS

#### SHORT RIB

braised Creekstone short rib, spicy grill-roasted tomato salsa, añejo cheese, cabbage-radish "slaw," avocado **13.00**

#### CHICKEN TINGA

grilled Gunthorp chicken, smoky chipotle-tomato sauce, local potatoes, caramelized onions, fresco cheese, avocado **12.00**

#### RED CHILE VEGETABLE

River Valley Ranch mushrooms, Mexican zucchini, black beans, guajillo-garlic mojo, fresco cheese, onions & cilantro **9.50**

**CARNITAS** Gunthorp pork Carnitas, guacamole, onions and cilantro **12.00**

## PASTRIES

#### GINGER PUMPKIN TART

with toasted meringue, cajeta drizzle, local "tacha" pumpkin **8.00**

**POLVORÓN** Mexican pecan shortbread cookie **2.50**

#### CHURRO CHEESECAKE

warm churro "crust," cinnamon cheese cake, caramelized local apples, orange zest **8.00**

#### SWEET POTATO CHURROS

**SUNDAE** local sweet potato serve, pumpkin en tacha, made-to-order churros **7.00**

#### SWEET POTATO SOFT SERVE ICE CREAM

with choice of two toppings **4.50**

#### ICE CREAM TOPPINGS:

- pumpkin en tacha
- bacon caramel corn
- cajeta
- chocolate sauce

#### CHURROS 1.60 each / 3 for 4.00

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

**GLAZED CHURROS** pistachio, hazelnut or chocolate-peanut **2.25 each**



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SOUS CHEFS Kristopher Salonga, Julio De Leon  
MANAGER Maria Pacheco