

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**

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

CITRUS-ALMOND MUFFIN **3.75**

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**

BLUEBERRY-LIME BISCOCHO **3.75**

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**

ALMENDRADO chocolate shot + almond milk **3.50**

CLASSIC chocolate shot & whole 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**



HOT DRINKS

COFFEE WITH A CAUSE PRESS POT

• 12 oz. **4.75**

• 16 oz. **6.50**

CAFÉ DE OLLA served hot **4.00**



AGUA FRESCA

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
Milagro blanco tequila, Grand Marnier, fresh lime **9.00**

WANT TO MIX IT UP?
add Seasonal fruit, cucumber or Mezcal float **2.00 each**

PALOMA Wahaka mezcal (*infused with güero chile & coriander*) fresh grapefruit, limonada, honey, grapefruit bitters **11.00**

SNACKS & SIDES

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

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

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

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

BACON CARAMEL CORN
Nichols Farm popcorn, salted caramel, smoky bacon, ancho chile **3.00**

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**

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**

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 SUNSHINE, A WARM MEMORY

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

BAJA-STYLE CRISPY

FISH TORTA crispy catfish, creamy savoy-radish slaw, spicy árbol-mayo, pickled red onions **12.50**

RED CHILE SEAFOOD SOUP

Florida pink shrimp, Baja mussels, Bay scallops, tatume, garlic mojo broth & rice **13.50**

CRISPY PORK BELLY SALAD

Gunthorp pork belly, grilled pineapple crispy oyster mushrooms, winter radish, toasted sesame, salsa negra dressing, romaine & arugula **11.50**

CALDOS

MEAL-IN-A-BOWL SOUPS

SHORTTRIB 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**

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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**

TACOS AL PASTOR

WEDNESDAY AT 5PM charcoal-roasted red chile Gunthorp pork, with pineapple, tomatillo-avocado salsa and cabbage on handmade tortillas / **3 for 12.00**

PASTRIES

CARAMEL-VANILLA CHURROS SUNDAE

Mexican vanilla soft serve, cajeta (*goats milk caramel*), bacon caramel corn, made-to-order churros, whipped sour crema **7.00**

RAW SUGAR-BANANA PUDDING

galletas Marias, toasted meringue **6.00**

PIÑA COLADA CHEESECAKE

creamy coconut filling, pineapple-rum salsa, graham cracker crust, toasted coconut **6.00**

POLVORÓN

Mexican pecan shortbread cookie **2.50**

XOCOFLAN

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

MEXICAN VANILLA SOFT SERVE ICE CREAM

with choice of two toppings **4.50**

ICE CREAM TOPPINGS:

- cajeta
- bacon-caramel corn
- homemade chocolate ganache
- chocolate crumble

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