

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 **7.50**

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 **+2.50**

WOOD-OVEN CHILAQUILES
tortilla chips, roasted tomato-serrano sauce, Samuel's cheese, poblano rajas, scrambled eggs *dine-in only* **7.00**

add chicken **+2.50**

PORK BELLY CHILAQUILES
crunchy tortillas, tomatillo-serrano sauce, poblano rajas, Samuel's cheese, scrambled eggs, tatume squash *dine-in only* **9.50**

FRENCH TOAST wood-oven torreja, local maple syrup, powdered sugar. Choice of side: fresh fruit or Gunthorp bacon with candied pecans **7.00**

add bacon **+2.50**

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

READY TO GO

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

RASPBERRY-LIME 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

BEEF SHORTRIB & EGG TORTA guajillo-braised Creekstone beef short ribs, scrambled eggs, grilled cactus salad, avocado, black beans **11.00**

FRIDAY

SHRIMP & EGG TORTA
Mexican blue 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 **+2.50**

LOCAL CHERRY-ALMOND 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](https://www.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 chocolate shot & whole milk **3.50**

ICED MINT fresh-ground chocolate, 2% milk, Bayless Garden mint **4.00**

CHOCOLATE & COFFEE

CHOCOLATE ESPRESSO 3.00

CHOCOLATE CAPPUCINO 4.25

CHOCOLATE CAFÉ CON LECHE 4.25



HOT DRINKS

OAXACAN COFFEE 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 cucumber, mango, 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 **+2.50**
add grilled chicken **+2.50**

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**

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

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 PORK BELLY dark salsa negra glaze, Gunthorp bacon, arugula, queso añejo, zucchini **12.00**

THURSDAY SHORTRIB guajillo-braised Creekstone shortribs, grilled cactus salad, avocado, black beans **12.50**

FRIDAY CHIPOTLE SHRIMP Mexican blue 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 XOCO FAVORITES

POC CHUC TORTA grilled citrus-marinated Gunthorp pork, local tomatoes, pickled white onions, Napa cabbage, cilantro crema, habanero salsa **12.50**

ROASTED POBLANO GAZPACHO roasted & raw local tomatoes, cucumber, pico de gallo, hard boiled egg, peashoots, tortilla crisp **8.00**

add shrimp **+3.00**

WOOD OVEN SHRIMP SALAD gulf shrimp, chipotle-garlic mojo, local melons, romaine & arugula, cucumber, spicy peanuts, chamoy dressing **13.50**

CALDOS

MEAL-IN-A-BOWL SOUPS

SHORTRIB RED CHILE SOUP braised Creekstone shortribs, red chile broth, roasted vegetables, epazote, 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**

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

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

SEAFOOD

COCTEL ROJO Florida pink shrimp, bay scallops, Mexican cocktail sauce, Tamazula, lime, avocado, jicama, cilantro **12.50**

COCTEL VERDE Florida pink shrimp, bay scallops, tangy tomatillo salsa, avocado, jicama **12.50**



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

CHURRO SUNDAE strawberry soft serve, local berry salsa, made-to-order churros, oat crunch, whipped sour crema **7.00**

WARM PEACH EMPANADA wood oven-roasted peaches, fresh goat cheese, walnuts, cajeta **6.00**

PLUM-ALMOND TART local plums, frangipane filling, whipped sour crema, toasty almonds **6.00**

CARAMELIZED PECAN COOKIE with cocoa nibs & espresso **3.75**

CREAMY LIME GELATINA with 3 melons and Tajin **6.00**

HONEY-LAVENDER FLAN caramel custard infused with local honey and lavender, fresh Michigan blueberries **6.00**

STRAWBERRY SOFT SERVE ICE CREAM with choice of two toppings **4.50**

ICE CREAM TOPPINGS:

- cajeta
- local berry salsa
- homemade chocolate ganache
- oat crunch

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**



Sous Chefs: Wilfredo Bravo | Julio De Leon
Manager: Maria Pacheco