

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

RHUBARB-GINGER 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

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 chocolate shot & whole milk **3.50**

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

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**

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 LIKE NO OTHER

AVOCADO TOAST

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

POC-CHUC TORTA

citrus-marinated, grilled pork, local tomatoes, roasted onion, Napa cabbage, avocado, cilantro crema, habanero salsa **13.00**

GAZPACHO MEXICANO

local tomatoes & cucumbers, roasted poblanos & garlic, fresh thyme, sherry vinegar, bolillo. Pico de gallo, hard boiled egg, churro crouton **11.50**

• add shrimp **+4.00**

CALAMARI SALAD

garlic-marinated, wood-grilled calamari, local artichokes and cucumbers, Bayless garden greens, avocado, Oaxacan peanuts, árbol-peanut dressing **13.50**

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**



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

COCONUT-CHOCOLATE TRES LECHE CAKE

classic sponge cake, coconut milk "tres leches" ginger whipped cream, chocolate drizzle, crunchy praline **8.00**

POLVORÓN

Mexican pecan shortbread cookie **2.50**

FLAN NAPOLITANO

rich & creamy caramel custard infused with cream cheese, lime zest & vanilla. Local fruit **8.00**

CHURROS SUNDAE

local berries soft serve, chocolate ganache, made-to-order churros **7.00**

STRAWBERRY SOFT SERVE ICE CREAM

with choice of two toppings **4.50**

ICE CREAM TOPPINGS:

- local berries
- chocolate crumble
- cajeta
- chocolate ganache

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**



@xocochicago



SOUS CHEFS Kristopher Salonga, Julio De Leon

MANAGER Maria Pacheco