

SNACKS & SIDES

SIDE SALAD

romaine, arugula, jícama, cucumber, avocado-lime dressing **4.00**

CHIPS & SALSA

tomatillo salsa, 3-chile salsa, just-made chips **3.00**

GUACAMOLE BAR

FULLY DRESSED

with a little of each topping **9.50**

ALMOST NAKED

roasted garlic-tomatillo guacamole with choice of two toppings, tomatillo salsa, three-chile salsa, just-made chips **8.50**

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

SOFT DRINKS

MEXICAN COKE

made in Mexico with real cane sugar **4.00**

SQUIRT

made in Mexico with real cane sugar **4.00**

TOPO-CHICO

Mexican sparkling mineral water **4.00**

DIET COKE 2.00

CLASSIC AGUA FRESCA

agua del día, jamaica or limonada **3.25**

ICED TEA

Rishi Tea's Summer Lemon **3.00**

**DUE TO COVID-19,
WE ARE CURRENTLY
CASHLESS.**

DESSERTS

COCONUT CHEESECAKE

cream cheese-&-coconut milk cheesecake, crumb crust, limey mango-mint salsa **6.50**

CHOCOLATE HAZELNUT COOKIE

3.00

POLVORÓN

Mexican pecan shortbread cookie **2.75**

CHURROS 2.00 each / 3 for 5.00

• with chocolate shot or cajeta for dipping
+1.50

GLAZED CHURROS 2.75 each

pistachio, hazelnut or chocolate-peanut

BEAN-TO-CUP CHOCOLATE

AUTHENTIC

fresh-ground chocolate & water **3.25**

AZTEC

fresh-ground chocolate, water, chile & allspice **3.25**

CLASSIC

fresh-ground chocolate & whole milk **3.75**

ALMENDRADO

fresh-ground chocolate & almond milk **3.75**

MEXICO CITY THICK

champurrado, fresh-ground chocolate & whole milk **3.75**

CHOCOLATE & COFFEE

CHOCOLATE ESPRESSO 3.25

CHOCOLATE CAPPUCCINO 4.50

CHOCOLATE CAFÉ CON LECHE 4.50



by rick bayless

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**

PEPITO

braised Creekstone short ribs, caramelized onion, artisan Jack cheese, black beans, pickled jalapeños **12.00**

SHRIMP

Florida pink shrimp, guacamole, local artisan Jack, pickled manzano chiles, arugula **12.75**

FROM THE GRIDDLE

GOLDEN EGGPLANT

crispy eggplant, roasted tatume squash, smoky salsa negra, arugula, Artisan jack cheese, queso añejo, and black beans **8.00**

• add bacon **+2.00**

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**

***BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.**

SEASONAL SPECIALS

SPICY CHURRO CHICKEN SANDWICH

crispy churro "bun", crispy- crunchy chicken breast, arbol hot sauce, chipotle mayo, Napa cabbage, pickled red onion. **9.00**

PORK CARNITAS-BROCCOLINI TORTA

artisan bolillo, slow-cooked carnitas, grilled broccolini, sweet-smoky-spicy salsa negra, ramp aioli. **13.00**

CRISPY CHICKEN CALDO

nuggets of crispy chicken milanese, shiitake mushrooms, shredded cabbage & chayote, red chile-miso broth. **13.00**

SPECIAL SPRING SALAD

herby grilled octopus, Honey Manila mangos, romaine & arugula, limey mango-habanero dressing, fresco cheese, radishes **14.00**

SHRIMP ASPARAGUS TLAYUDA

gigantic wood-fired corn masa tostada with garlicky shrimp, grilled asparagus, two cheeses (artisan Jack, fresco), cilantro-serrano aioli, black bean spread.. **13.00**

CALDOS

MEAL-IN-A-BOWL SOUPS

OUR FAMOUS TORTILLA SOUP

pasilla chile & roasted tomato, crispy tortilla strips, chicken breast, avocado, jack cheese, thick cream **12.00**

POZOLE SOUP

rich red chile broth, pozole corn, fresh garnishes (Napa cabbage, cilantro, radish, onion, oregano) **12.00**

• Choose chicken or pork carnitas

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

wood-roasted vegetables (eggplant, shiitakes, cauliflower), spicy-sweet black chipotle salsa, fresh goat-cheese **9.50**

CARNITAS

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

TLAYUDA

gigantic wood-fired corn masa tostada, Samuel's Jack cheese, smoky Oaxacan black bean spread, tomatillo salsa, poblano rajitas, añejo cheese. **10.00**
add house-made chorizo or grilled chicken **+3.00**

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**

**IN EFFORT TO BECOME A MORE
EQUITABLE RESTAURANT, A 15% SERVICE
CHARGE WILL BE ADDED TO EACH CHECK.**



@xocochicago