SNACKS

OAXACAN SPICY PEANUTS | $5

CHICHARRONES | Tamazula hot sauce, queso añejo, pickled vegetables | $7

PAPAS RANCHERAS | Crispy “smashed” kennebec potatoes, spicy chipotle salsa, cilantro crema, queso añejo, cheese | $8

SIKIL PAK | Smooth dip of pumpkin seeds, roasted tomato & habanero, served with cucumber, jicama & tortilla chips | $10

CHIPS & SALSA | House made Tomatillo salsa & 3-chile red salsa, just-made corn chips | $6

GUACAMOLE BAR

ALMOST NAKED | Roasted garlic-tomatillo guacamole, tomatillo salsa, 3-chile salsa, just-made chips, choice of two topings | $15

FULLY DRESSED | With a little of each topping | $16

Toppings: Spicy roasted poblano, chicharrón, crispy fried pork skin, grilled onion, smoked bacon, local MightyVine cucumber, jicama & tortilla chips | $3

TORTAS

MEXICAN SANDWICHES

FROM THE WOOD-BURNING OVEN

SMOKY PORK BELLY | Tender pork belly, spicy morita, crunchy vegetables (cucumber, radish, pickled onion, cilantro), homemade chipotle mayo, black bean spread | $15

BAJA CHICKEN | Grilled chicken, homemade chipotle mayo, cabbage-radish slaw, homemade fresco cheese, black bean spread | $14

AHOGADA | Golden pork carnitas, tomato-arnbol chile broth, pickled onions, black bean spread | $14

PEPITO | Beef barbacoa, caramelized onion, artisan Jack cheese, pickled-jalapeños, black bean spread | $15

CHIPOTLE-GARLIC SHRIMP | Florida pink shrimp with roasted garlic & chipotle, guacamole, local artisan Jack cheese, pickled manzano chiles, red onions, arugula, black bean spread | $16

SALADS

X SHRIMP & MANGO | Garlicky mojo shrimp, Tajin-spiked mango, romaine, arugula, basil-epazote vinaigrette, wood-grilled red onion, homemade fresco cheese, bolillo crustons | $17

XOCO SALAD | Romaine, arugula, marinated black beans, crispy tortilla strips, avocado-lime dressing, grilled onions | $12

• Add pork carnitas, golden-crispy chicken or mushrooms +$3

LOADED GUACAMOLE CORR | Romaine, arugula, garlic-lime ranch dressing, Xoco guacamole, smoked chicken, bacon, roasted poblanos, marinated black beans, goat cheese, pepitas | $17

SIDE SALAD | Romaine, arugula, jicama, cucumber, avocado-lime dressing | $5

FROM THE GRIDDLE

GOLDEN EGGPLANT | Crispy eggplant, roasted tatume squash, smoky salsa negra, arugula, artisan Jack cheese, queso añejo, black bean spread | $12

• add bacon +$3

CUBANA | Smoked Gunthorp pork loin, bacon, avocado, spicy morita, artisan Jack cheese, chipotle mustard, cilantro crema, black bean spread | $15

MLANESA | Crispy chicken, artisan Jack cheese, pickled jalapeños, cilantro crema, red onions, Napa cabbage, tomatillo-avocado salsa, black bean spread | $15

SPI CHICKEN CHURRO | Crispy sweet churro “bun”, crispy-crunchy chicken breast, arbol hot sauce, chipotle mayo, Napa cabbage, pickled red onion | $12

= Seasonal specials

CALDOS

MEAL-IN-A-BOWL SOUPS

OUR FAMOUS TORTILLA SOUP | Pasilla chile & roasted z, crispy tortilla strips, chicken breast, avocado, artisan Jack cheese, crema | $14

POZOLE | Rich red chile broth, pozole corn, fresh garnishes (Napa cabbage, cilantro, radish, onion, oregano) | $14

• Choose smoked chicken or pork carnitas

TACOS

(4 Handmade corn tortillas)

XOACAN FISH | Red Chile grilled Florida mahi mahi, tamatillo salsa, avocado, crispy onions, chipotle mayo | $17

TACOS DE MOLE | Roasted local butternut squash, homemade mole poblano (28 ingredients), Mexican crema, crispy onions, homemade fresco cheese, cilantro | $14

SHRIMP + ESQUITES | Red Chile Florida pink shrimp, local sweet corn, chipotle mayo, homemade fresco cheese, spicy tajín, lime | $17

BEEF BARBACOA | Red Chile beef barbacoa, spicy four chile salsa, Napa cabbage-radish slaw, añejo cheese, avocado | $16

CHICKEN TINGA | Grilled chicken, smoky chipotle-tomato sauce, local roasted potatoes, caramelized onions, homemade fresco cheese, avocado | $15

CARNITAS | Golden Gunthorp pork carnitas, guacamole, onion & cilantro | $15

PORK BELL “AL PASTOR” | Tender pork belly seared with pineapple-red Chile adobo, pineapple salsa, cabbage & radish, onion & cilantro | $16

@xocochicago
DESSERTS

SOFT DRINKS

CHOCOLATE-HAZELNUT COOKIE | $4

CHURROS

$3 each | 3 for $7
chocolate shot or cajeta for dipping | +$1.50

GLAZED CHURROS | $4 each
• Pistachio, hazelnut or chocolate-peanut

CHOCOLATE and COFFEE

CHOCOLATE ESPRESSO | $4.00
CHOCOLATE CAPPUCINO | $5.50
CHOCOLATE CAFÉ CON LECHE | $5.50
AMERICOLA | Mexican coke with a shot of espresso | $6

IN AN EFFORT TO BECOME A MORE EQUITABLE RESTAURANT, A 15% SERVICE CHARGE WILL BE ADDED TO EACH CHECK. THANK YOU!

MARGARITAS

XOCO MARGARITA | Libélula joven tequila, Combier d’Orange, housemade limonada | $11.00

MAKE IT FLAVORED! Choose from Hibiscus-Lemongrass, Spicy seasonal or our flavor del dia | $12.00
• Add a float of Mezcal or Reposado Tequila to any margarita | +$3

PALOMA | Altos blanco tequila, jalapeño liqueur, fresh grapefruit & lime juice, simple syrup | $12.00

**Love the XOCO Margarita? Ask your server about our options to-go!**

CERVEZA

LAGUNITAS
Hazy Wonder | IPA | 6% | $7

OFF COLOR BREWING
Beer For Tacos | Goose | 4.3% | $8

VICTORIA
Vienna-Style Lager | 4% | Mexico | $6

MODELO NEGRA
Negra Munich Dunkel | 5.4% | Mexico | $6

MODELO ESPECIAL Lager | 4.4% | Mexico | $6

CORONA LIGHT
Mexican Pale Lager | 4.1% | $6.50

MAMITAS HARD SELTZER
Dealer’s choice! | $6.50

TECATE
Mexican-American Style Lager | 4.5% | $6

MAKE IT A MICHELADA!
Housemade sangritra (tomato, fresh lime & orange juice, spicy Tamazula), Tecate, Tajin rim | $8

WINE

BTG | $11 • BTB | $45

2022 NORTICO
Alvarinho | Vinho Regional Minho, Portugal

2019 NINE STONES
Shiraz | McLaren Vale, Australia

HOMEMADE AGUA FRESCAS

AGUA DEL DIA | Fresh fruit cooler, changes daily | $5.00

HORCHATA | Mexican vanilla, canela | $5.00
• with Abasolo ancestral corn whisky | $12

CLASSIC AGUA FRESCA | jamaica or limonada | $4.00

CHOCOLATE ESPRESSO | Made in Mexico with real cane sugar | $4
JARRITOS | A selection of flavors, ask your server! | $4
TOPO-CHICO | Mexican sparkling mineral water | $4
DIET COKE | $3
ICED TEA | Rishi Tea Summer Lemon | $3

MEXICAN COKE | $4
JARRITOS | $4
TOPO-CHICO | $4
DIET COKE | $3
ICED TEA | $3

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