

GUACAMOLE BAR

ALMOST NAKED / roasted garlic-tomatillo, raw red onion, cilantro, 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**

GUACAMOLE TOPPINGS

- spicy roasted poblano and serrano
- chicharrón (crispy fried pork skin)
- pepitas (Mexican pumpkin seeds)
- smoky bacon
- queso fresco (fresh cheese)
- seasonal (ask your server)
- grilled onion
- sun-dried tomato

STARTERS

CHIPS & SALSA / roasted tomatillo salsa, three-chile salsa roja, just-made chips / **3.00**

CEVICHE FRONTERIZO / Hawaiian albacore, fresh lime, tomato, serrano chile, cilantro, olives, jicama / **11.00**

CHICHARRÓN TAMAZULA / hot sauce, queso añejo, cilantro, lime / **5.00**

SOPES DE BARBACOA / crispy masa cakes with short rib barbacoa, three chile salsa, añejo cheese / **10.00**

QUESO FUNDIDO / Samuel's artisan Jack cheese, roasted poblanos, caramelized onions, homemade chorizo / **9.00**

SEASONAL FUNDIDO / sweet + tangy chipotle-glazed pork belly, Samuel's cheese, grilled asparagus, roasted Fresno chile, pickled chayote, añejo cheese sprinkle / **10.00**

SIKIL PAK / creamy Yucatecan pumpkin seed-habanero dip, fresh vegetables, chips / **5.50**

COCTEL ROJO / Sea of Cortez shrimp and scallops, Mexican cocktail sauce, Tamazula, lime, avocado, cilantro / **12.50**

COCTEL VERDE / Sea of Cortez shrimp and scallops, tangy tomatillo salsa, avocado / **12.50**

DAILY SPECIAL PLATES

Tuesday: LENGUA / crispy beef tongue, potato-chorizo hash, smoky knob onions, añejo cheese / **16.00**

Wednesday: PORK BELLY / sweet-spicy-smoky salsa negra pork belly, wood-grilled local vegetables, black beans, añejo cheese / **16.00**

Thursday: SHORT RIB / 24 hour smoked Creekstone short rib, guajillo chile sauce, añejo cheese potatoes, warm cactus salad / **18.00**

Friday: SCALLOPS / wood-oven diver scallops, Nichols Farm green garlic mojo, plantain studded rice, morita vinaigrette / **19.50**

Saturday: GOAT BARBACOA / slow-roasted braised goat barbacoa, Oaxacan-pasilla tomatillo salsa, avocado, onions & cilantro / **19.75**

Saturday + Sunday: MENUDO / tender-braised honeycomb tripe, rich red chile broth, slow-cooked hominy, fresh garnishes / **10.00**

TORTAS

FROM THE WOOD-BURNING OVEN

BAJA CHICKEN / grilled Gunthorp chicken, black bean spread, homemade chipotle mayo, cabbage-radish slaw, añejo cheese / **11.00**

AHOGADA / slow-cooked Gunthorp pork carnitas, black bean spread, pickled white onions, spicy tomato broth / **12.00**

WOODLAND MUSHROOM / woodland mushrooms in slow-cooked garlic, Prairie Fruits Farm goat cheese, arugula / **10.00**

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

ALBONDIGAS / Gunthorp Farms pork meatballs, black bean spread, chipotle sauce, añejo cheese, cilantro / **11.00**

COCHINITA PIBIL / achiote-marinated, wood-oven braised Gunthorp Farms suckling pig, black bean spread, pickled red onions, habanero salsa / **12.00**

FROM THE GRIDDLE WITH CILANTRO CREMA

MILANESA / crispy Gunthorp Farms chicken, artisan Jack cheese, pickled jalapeños, red onions, Napa cabbage, tomatillo-avocado salsa, black beans / **12.00**

CUBANA / smoked Gunthorp Farms pork loin, bacon, black beans, avocado, spicy morita, artisan Jack cheese, chipotle mustard / **12.00**

CALDOS MEAL-IN-A-BOWL SOUPS

BARBACOA CALDO / red chile broth, slow-cooked short rib barbacoa, roasted vegetables, epazote, arugula, lime / **12.00**

CARNITAS CALDO VERDE / roasted green chile broth, Gunthorp pork carnitas, potato-masa dumplings, greens, avocado, arugula / **12.00**

SEAFOOD CALDO / Mazatlán blue shrimp and mussels, red chile broth, potatoes, grilled knob onions, pea shoots, lime / **13.00**

RED POZOLE / rich red chile broth, pozole corn, fresh garnishes (Napa cabbage, onion, cilantro, radish, lime, oregano, tostadas) / **10.00**

- add chicken or pork carnitas / **2.00**
- add shrimp / **4.00**

ALLERGIES? DIETARY RESTRICTIONS? Please let us know. We'll do our best to accommodate your needs.

CLASSIC PLATES

Served with homemade corn tortillas.

FROM THE WOOD-FIRE OVEN

WOOD-FIRED HALF CHICKEN / ancho-garlic marinated Gunthorp Farms chicken, queso añejo mashed potatoes, three-chile salsa, grilled knob onions / **18.00**

SHRIMP MOJO DE AJO / Mazatlán blue shrimp with slow-cooked garlic, olive oil, lime and chipotle. Plantain rice / **19.00**

- with roasted vegetables instead of shrimp / **12.00**

FLANK STEAK EN SU JUGO / wood-grilled flank steak, rich beef broth with pinto beans and bacon, árbol chile salsa, avocado, cilantro / **19.75**

MOLE POBLANO / roasted Gunthorp Farms chicken in long-simmered homemade mole poblano (22 ingredients) with black beans and fresh greens / **19.50**

- with roasted vegetables instead of chicken / **14.00**

COCHINITA PIBIL for making soft tacos / achiote-marinated, wood-oven-braised Gunthorp Farms suckling pig, black beans, pickled red onion, habanero salsa / **19.00**

WOOD-OVEN CHILAQUILES / crispy tortillas with tomatillo-serrano or tomato-chipotle sauce and roasted vegetables, crema, añejo cheese / **13.50**

- add fried egg / **1.50**
- add oven-roasted shrimp / **4.00**
- add Gunthorp Farms chicken / **2.50**

CLASSIC MEXICAN COMFORT FOOD

CARNITAS for making soft tacos / slow-cooked pork shoulder, guacamole and tomatillo salsa, black beans / **17.00**

BARBACOA for making soft tacos / ancho-braised Creekstone short rib, pan juices and three-chile salsa, beans and greens / **18.00**

ALBONDIGAS AL CHIPOTLE / Gunthorp Farms pork meatballs in smoky, spicy chipotle sauce, añejo cheese, plantain white rice / **16.00**

MILANESA / crispy chicken breast cutlet, tomatillo-avocado salsa, tangy fresh garnishes, black beans / **16.00**

ENCHILADAS SUIZAS / homemade tortillas, roasted vegetables, roasted tomatillo sauce, melted artisan Jack, black beans / **15.00**

- add Gunthorp Farms chicken or pork carnitas / **2.50**
- add shrimp / **4.00**

SEASONAL SPECIAL

TACOS AL PASTOR / (Wednesdays after 5pm) charcoal-roasted red chile Gunthorp Farms pork, with pineapple, tomatillo-avocado salsa and cabbage, on handmade tortillas / **3 for 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 / **2.50**
- add shrimp / **4.00**

SIDES

- Three Sisters Garden black beans with epazote / **4.00**
- Plantain-studded white rice / **5.00**
- Queso añejo mashed potatoes / **4.00**
- Garlicky braised greens / **4.00**
- Wood-grilled knob onions / **3.00**

SIDE SALAD / romaine, arugula, jicama, cucumber, avocado-lime dressing / **4.00**

AGUA FRESCA

LIMONADA / classic lime / **3.00**

AGUA DEL DÍA / daily fresh fruit cooler / **3.00**

AGUA DE JAMAICA / hibiscus flower tea / **3.00**

RISHI ICED TEA / **2.50**

CHOCOLATE

BEAN-TO-CUP CHOCOLATE*

AUTHENTIC / fresh-ground chocolate and water / **2.75**

AZTEC / fresh-ground chocolate, water, chile and allspice / **2.75**

CLASSIC / chocolate shot and 2% milk / **3.25**

ICED MINT / chocolate, 2% milk, Bayless Garden mint / **4.00**

*OUR CHOCOLATE IS DIFFERENT.

Xoco's unique bean-to-cup chocolate program starts with cacao beans from Tabasco. We roast them, winnow them and grind them into a smooth paste right here on the premises. Then we mix that paste with steamy milk (or water) and organic sugar. The result? The ultimate hot chocolate.