

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**

NEW BREAKFAST TACOS
ASK US ABOUT IT!

Market Breakfast Taco **7.00**

Austin Style Breakfast Taco **7.00**

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

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 fresh-ground chocolate
& whole milk **3.50**

ALMENDRADO fresh-ground
chocolate + almond milk **3.50**

MEXICO CITY THICK
champurrado, thick, rich **3.50**

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**

GOLDEN EGGPLANT crispy eggplant, roasted tatume squash, smokey salsa negra, arugula, Artisan jack cheese, queso añejo, and black beans **8.00**
• add bacon **+2.00**

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**

TORTAS 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

OAXACAN TASAJO SALAD

grilled cured beef tasajo, Mighty Vine tomatoes, avocado, cucumber, grilled nopales, romaine & arugula, Oaxacan pasilla chile dressing, homemade fresh cheese. **11.50**

OAXACAN ESTOFADO TORTA

grilled Gunthorp chicken, estofado almendrado (roasted tomatoes, almonds, sesame, raisins, capers, olives), lime-pickled güero chile & onion, black bean spread, arugula **12.00**

OAXACAN GREEN MOLE CALDO

slow-cooked pork, potatoes & green beans with brothy green mole (tomatillos, three fresh chiles, parsley, herby epazote, hoja santa) **12.00**

OAXACAN TLAYUDA

huge crispy tostada, Ejutla-style sausage, local Jack cheese, pickled jalapeños, tomatoes, avocado, lettuce, homemade fresh cheese. **10.00**

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) **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**

TACOS AL PASTOR

WEDNESDAY AT 5PM

charcoal-roasted red chile Gunthorp pork, with pineapple, tomatillo-avocado salsa and cabbage on handmade tortillas **4 for 12.00**

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

CARROT-BUTTERNUT CAKE WITH TOASTED PECANS
Cream cheese frosting with orange zest and fresh ginger. **6.00**

POLVORÓN

Mexican pecan shortbread cookie **2.50**

CHURRO CHEESECAKE

warm churro "crust," cinnamon cheese cake, caramelized local apples, orange zest **8.00**

HOMEMADE MEXICAN CHOCOLATE SUNDAE

local cherry compote, chocolate ganache & chocolate crumble, made-to-order churros **7.00**

HOMEMADE MEXICAN CHOCOLATE SOFT-SERVE ICE CREAM

with choice of two toppings **4.50**

ICE CREAM TOPPINGS:

- cherry compote
- chocolate crumble
- cajeta
- chocolate sauce

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 Cotorra