**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 tomatillo-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 tomatillo-serrano sauce, Samuel’s cheese, poblano rajas, sunny-side-up egg *dine-in only* 7.00
  • add chicken +5.00

**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 torrera, local maple syrup, powdered sugar 8.00
  • add bacon +3.00
  • add fruit +3.00

**TOASTED BOLILLO**
with butter and seasonal jam 3.25

**AUSTIN BREAKFAST TACO**
local eggs scrambled with pico de gallo, avocado & melted Jack cheese, roasted tomatillo salsa 7.00

**MARKET BREAKFAST TACO**
local eggs scrambled with corn, tatume squash, poblano rajas, cilantro crema 7.00

**AVOCADO TOAST**
Mexican avocado mashed, Gunthorp crispy bacon, local tomatoes, queso ajecho, sunny side up egg 10.50

**CHORIZO EGG EM PANADA**
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 bacon, poblano rajas, Mexican oregano, spicy grilled red onions 6.00

**GREEK-STYLE YOGURT**
with honey or cajeta 4.00
  • fresh fruit
  • dried fruit
  • housemade granola

**TOPPINGS** .75 each
  • fresh fruit
  • dried fruit
  • housemade granola

**CHICKEN TINGA**
Florida pink shrimp, scrambled eggs, local artisan Jack, pickled manzano chiles, avocado-tomatillo salsa, arugula 12.00

**SHORT ON TIME? ORDER ONLINE**
*UP TO A WEEK IN ADVANCE!*

**BREAKFAST FOR THE OFFICE OR HOTEL**
(perfect for 4 to share!)
2 chorizo egg empanadas, 2 molletes (vegetar or smoky bacon), 4 churros with chocolate, 4 beverages (orange juice, coffee or hot chocolate) 35.00

---

**DAILY SPECIALS**

**TUESDAY**
**STEAK & EGG TORTA**
Creekside flank steak, scrambled eggs, salsa verde mojo, woodland mushroom, crema 12.00

**CHORIZO-EGG TORTA**
scrambled eggs, pork chorizo, poblano rajas, Samuel’s cheese, avocado & melted Jack cheese, roasted tomatillo salsa 7.00

**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

**MOLLETE VEGETARIANO**
Mighty Vine tomatoes, Samuel’s Jack cheese, poblano rajas, Mexican oregano, spicy grill-roasted tomato salsa 6.00

**THURSDAY**
**THURSDAY SPECIAL**
braised beef tongue, scrambled eggs, avocado mashed, three red chile salsa, pickled white onions, black beans 12.00

**SHRIMP & EGG TORTA**
Florida pink shrimp, scrambled eggs, local artisan Jack, pickled manzano chiles, avocado-tomatillo salsa, arugula 12.00

**FRIDAY**
**CHICKEN TINGA**
Florida pink shrimp, scrambled eggs, local artisan Jack, pickled manzano chiles, avocado-tomatillo salsa, arugula 12.00

**COLD BREW**
Intelligentsia refreshing, naturally sweet, and vibrant iced-coffee 4.00

**CHOCOLATE**
**ESPRESSO** 3.00

**CHOCOLATE CAPPUCINO** 4.25

**COFFEE PRESS POT** 4.25

**CAFE DE OLLA** served hot 4.00

---

**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.

---

**ORDER ONLINE**

Order on: Xocotogo.com, Facebook.com/xocochicago or download the Xoco app for iPhone and Android!

**Breakfast 8-10AM**

**Lunch & Dinner 10AM-CLOSE**

**AGUAS FRESCAS**

**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

---

**SHORT ON TIME? ORDER ONLINE**

**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**

**AGUAS FRESCAS**

**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

---

**CHOCOLATE & COFFEE**

**AUTHENTIC**
Fresh-ground chocolate & water 3.00

**AZTEC**
Fresh-ground chocolate, water, chile & allspice 3.00

**CLASSIC**
Fresh-ground chocolate & whole milk 3.50

**ICED MINT**
Fresh-ground chocolate, 2% milk, Bayless Garden mint 4.00

---

**BREAKFAST**

**TUESDAY**

**STEAK & EGG TORTA**
Creekside flank steak, scrambled eggs, salsa verde mojo, woodland mushroom, crema 12.00

**CHORIZO-EGG TORTA**
scrambled eggs, pork chorizo, poblano rajas, Samuel’s cheese, avocado & melted Jack cheese, roasted tomatillo salsa 7.00

---

**BEAN-TO-CUP**

**CHOCOLATE**

**AVAILABE ALL DAY**

**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

---
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

CHORIZOQESO 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

MEXICAN SANDWICHES FROM THE GRIDDLE

GOLDEN EGGPLANT crispy eggplant, roasted tatume squash, smoky salsa negra, arugula, Artisan Jack cheese, queso fresco 8.00

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

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, chipolte black beans, pickled onion, habanero 12.50

THURSDAY THURSDAY SPECIAL Wagyu beef tongue, avocado mashed, three red chile salsa, pickled white onions, black beans 13.00

FRIDAY CHIPOTLE SHRIMP Florida pink shrimp, avocado-tomatillo salsa, local artisan Jack, pickled manzano chilies, arugula 12.75

SATURDAY GOAT BARBACOA braised goat, Oaxacan pasilla-tomatillo salsa, avocado, onions, cilantro 13.75"