

SNACKS & SIDES

SAVORY CHURRO BITES

tossed with guajillo chile, queso anejo, crunchy peanuts garnish with onion & cilantro **5.00 + fees**

SIDE SALAD

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

SIKIL PAK

smooth dip of pumpkin seeds, roasted tomato, habanero served cucumber, jícama & tortilla chips **5.00 + fees**

THE HALF & HALF

half guacamole, half sikil pak. Jícama, cucumber, homemade chips **7.00 + fees**

CHIPS & SALSA

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

GUACAMOLE BAR

ALMOST NAKED

roasted garlic-tomatillo guacamole with choice of two toppings, tomatillo salsa, three-chile salsa, just-made chips **8.00 + fees**

FULLY DRESSED

with a little of each topping **9.00 + fees**

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 + fees**

SQUIRT

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

TOPO-CHICO

Mexican sparkling mineral water **4.00 + fees**

CLASSIC AGUA FRESCA

jamaica or limonada **3.25 + fees**

AMERICOLA

Mexican Coke with espresso **6.00 + fees**

PASTRIES

XOCOFLAN

“impossible” cake (flan on top, fudgy chocolate cake underneath), chocolate & cajeta drizzle **7.00 + fees**

CHOCOLATE HAZELNUT COOKIE **3.00 + fees**

POLVORÓN

Mexican pecan shortbread cookie **2.75 + fees**

CHURROS **2.00 each / 3 for 5.00 + fees**

- with chocolate shot for dipping **+1.50**
- with small soft-serve ice cream **+2.75**

GLAZED CHURROS

pistachio, hazelnut *or* chocolate-peanut **2.75 each + fees**

BEAN-TO-CUP CHOCOLATE

AUTHENTIC

fresh-ground chocolate & water **3.25 + fees**

AZTEC

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

CLASSIC

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

ALMENDRADO

chocolate shot + almond milk **3.75 + fees**

MEXICO CITY THICK

champurrado, thick, rich **3.75 + fees**

CHOCOLATE & COFFEE

CHOCOLATE ESPRESSO **3.25 + fees**

CHOCOLATE CAPPUCCINO **4.50+ fees**

CHOCOLATE CAFÉ CON LECHE **4.50 + fees**



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 + fees**

AHOGADA

golden pork carnitas, black beans, tomato-arbol chile broth, pickled onions **11.00 + fees**

CHORIQUESO

homemade chorizo sausage, roasted poblanos, artisan Jack cheese, tomatillo salsa **9.00 + fees**

PEPITO

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

COCHINITA PIBIL

wood-roasted Gunthorp suckling pig, achiote, black beans, pickled onion, habanero **12.50 + fees**

SHRIMP

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

FROM THE GRIDDLE

GOLDEN EGGPLANT

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

• add bacon **+2.00**

CUBANA

smoked Gunthorp pork loin, bacon, black beans, avocado, spicy morita, artisan Jack cheese, chipotle mustard **12.00 + fees**

MILANESA

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

SEASONAL SPECIALS

CAULIFLOWER TINGA TORTA

roasted cauliflower, tinga sauce (caramelized onions, roasted tomatoes, chipotle chiles), chorizo, avocado, homemade fresco cheese **10.00 + fees**

CHICKEN & BLOOD ORANGE SALAD

garlicky grilled chicken, fresh blood orange, avocado, arugula & romaine, pomegranate, homemade fresco cheese, orange-guajillo dressing **12.00 + fees**

EJUTLA SAUSAGE TLAYUDA

huge wood-fired corn masa tostada with homemade Ejutla-style sausage (pork, herbs, black peppers, crushed chile), melted artisan Jack cheese, avocado, napa cabbage, three chile salsa, black bean spread **11.00 + fees**

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 + fees**

POZOLE SOUP

rich red chile broth, pozole corn, fresh garnishes (Napa cabbage, cilantro, radish, onion, oregano) **11.50 + fees**

• add chicken or pork carnitas

CARNITAS SOUP

slow-cooked Gunthorp pork, potato-masa dumplings, chayote, roasted serrano chile, greens, arugula, avocado **12.00 + fees**

VEGETABLES SOUP

black beans, woodland mushrooms, zucchini, potato-masa dumplings, greens, avocado, serrano chile **10.50 + fees**

TACOS

SHORT RIB

braised Creekstone short rib, spicy grill-roasted tomato salsa, añejo cheese, cabbage-radish "slaw," avocado **13.00 + fees**

CHICKEN TINGA

grilled Gunthorp chicken, smoky chipotle-tomato sauce, local potatoes, caramelized onions, fresco cheese, avocado **12.00 + fees**

RED CHILE VEGETABLE

River Valley Ranch mushrooms, Mexican zucchini, black beans, guajillo-garlic mojo, fresco cheese, onions & cilantro **9.50 + fees**

CARNITAS

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

SALADS

CHICKEN SALAD LETTUCE TACOS

grilled Gunthorp chicken with smoky morita mayo, jícama, black beans & pickled red onions. Little gem lettuce wraps, añejo cheese **10.00 + fees**

XOCO SALAD

romaine, arugula, marinated black beans, crispy tortilla threads, avocado-lime dressing, grilled onions **9.50 + fees**

• add pork carnitas, golden-crispy chicken or mushrooms **+3.00**

TLAYUDA gigantic wood-fired corn masa tostada, Samuel's Jack cheese, smoky Oaxacan black bean spread, three-chile salsa, poblano rajas, añejo cheese. Add house-made chorizo or grilled chicken **+3.00 10.00 + fees**