

GUACAMOLE BAR

FULLY DRESSED

With a little of each topping **12.00**

ALMOST NAKED

Roasted garlic-tomatillo guacamole, tomatillo salsa, three-chile salsa, just-made chips, choice of two toppings. **11.00**

TOPPINGS: Spicy roasted poblano, chicharrón (crispy fried pork skin), grilled onion, smoky bacon, local MightyVine tomato, queso fresco (fresh cheese), pumpkin seeds.

TLAYUDA

Gigantic wood-fired corn masa tostada, Samuel's Jack cheese, smoky Oaxacan black bean spread, tomatillo salsa, poblano rajas, añejo cheese. **11.00**

add house-made chorizo or grilled chicken **+3.00**

SNACKS & SIDES

SIDE SALAD

Romaine, arugula, jícama, cucumber, avocado-lime dressing **4.00**

CHIPS & SALSA

Tomatillo salsa, 3-chile salsa, just-made chips **5.00**

SOFT DRINKS

MEXICAN COKE & SQUIRT

Made in Mexico with real cane sugar **4.00**

TOPO-CHICO

Mexican sparkling mineral water **4.00**

DIET COKE **2.00**

CLASSIC AGUA FRESCA

Agua del día, jamaica or limonada **3.25**

DESSERTS

APPLE CRUNCH CAKE

Warm, super-moist apple cake with crunchy streusel topping, toasted pecans, goats milk caramel (cajeta), whipped cream. **7.00**

CHOCOLATE HAZELNUT COOKIE

3.00

POLVORÓN

Mexican pecan shortbread cookie **3.00**

CHURROS **2.00 each / 3 for 5.00**

- With chocolate shot or cajeta for dipping **+1.50**

GLAZED CHURROS **2.75 each**

Pistachio, hazelnut or chocolate-peanut

PRETTY COOL PALETAS

DREAMSICLE **4.50**

DARK CHOCOLATE **4.50**

PASSION FRUIT HIBISCUS **4.50**

BEAN-TO-CUP

CHOCOLATE

AUTHENTIC

Fresh-ground chocolate & water **3.25**

AZTEC

Fresh-ground chocolate, water, chile & allspice **3.25**

CLASSIC

Fresh-ground chocolate & whole milk **3.75**

CHOCOLATE & COFFEE

CHOCOLATE ESPRESSO **3.25**

CHOCOLATE CAPPUCCINO **4.50**

CHOCOLATE CAFÉ CON LECHE **4.50**

AMERICOLA Mexican coke with espresso **6.00**



by rick bayless

TORTAS MEXICAN SANDWICHES

FROM THE WOODBURNING OVEN

BAJA CHICKEN

Heritage breed 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**

PEPITO

Braised Creekstone short ribs, caramelized onion, artisan Jack cheese, black beans, pickled- jalapeños **12.00**

SHRIMP A LA DIABLA TORTA

Florida pink shrimp, spicy-tangy diablo sauce, Samuel's Jack cheese, guacamole, Bayless Garden greens, red onion, black beans **13.00**

FROM THE GRIDDLE

GOLDEN EGGPLANT

Crispy eggplant, roasted tatume squash, smoky salsa negra, arugula, Artisan jack cheese, queso añejo, and black beans **9.00**

• add bacon **+3.00**

CUBANA

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

MILANESA

Heritage breed chicken, artisan Jack cheese, pickled jalapeños, red onions, Napa cabbage, tomatillo-avocado salsa, black beans **12.00**

SEASONAL SPECIALS

SPICY CHURRO CHICKEN SANDWICH

Crispy churro "bun", crispy- crunchy chicken breast, arbol hot sauce, chipotle mayo, Napa cabbage, pickled red onion **9.00**

CHEF KRIS' PORK TORTA

Pork collar with tangy-spicy marinade (guajillo & arbol chiles, soy, mirin, lime), fall slaw (Napa cabbage, Asian pears, radish, cilantro, chipotle mayo), avocado. **14.00**

ROASTED BUTTERNUT CALDO

Velvety soup of roasted butternut, rich broth, chipotle, fall spices (oregano, cinnamon, black pepper) & cream, with bacon, roasted brussels spouts & apples. **14.00**

SMOKED CHICKEN-PEAR SALAD

Smoked chicken tenders, roasted pears, toastd pecans, arugula & romaine, Oaxacan pasilla chile dressing (sherry vinegar, Concord grape, olive oil, mezcal), aged Bola Roja goat cheese, pomegranate seeds. **12.00**

FALL TLAYUDA

Gigantic wood-fired corn masa tostada with maple-roasted delicata, Gunthorp smoked pork loin, avocado, two cheeses (Jack, añejo), 3-chile salsa, black bean spread. **12.00**

DAILY SPECIALS

THURSDAY: COCHINITA PIBIL TORTA

Wood-roasted Gunthorp suckling pig, achiote, black beans, pickled red onion, habanero salsa. **14.00**

FRIDAY: CARNE ASADA TORTA

Creekstone flank steak, salsa verde mojo, woodland mushroom, homemade cilantro crema **15.00**

SATURDAY: BARBACOA TORTA

Braised goat, Oaxacan pasilla- tomatillo salsa, guacamole, grilled onions. **16.50**

TACOS

SHORT RIB

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

CHICKEN TINGA

Heritage breed chicken, smoky chipotle-tomato sauce, local potatoes, caramelized onions, fresco cheese, avocado **12.00**

RED CHILE VEGETABLE

Wood-roasted vegetables (eggplant, shiitakes, cauliflower), spicy-sweet black chipotle salsa, fresh goat-cheese **10.00**

CARNITAS

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

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) **12.00**

• Choose chicken or pork carnitas

SALAD

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**