

GUACAMOLE BAR

ALMOST NAKED

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

FULLY DRESSED

With a little of each topping **12.00**

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 (imported from Oaxaca), Samuel's Jack cheese, tomatillo salsa, poblano rajas, añejo cheese, black bean spread. **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 OR 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**

ICED TEA

Rishi Tea's Summer Lemon **3.00**

DESSERTS

APPLE PEAR CRUNCH CAKE

Warm, super-moist apple cake with crunchy streusel topping, jamaica-poached pears 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 GOURMET PALETAS FROM CHEF DANA CREE

DREAMSICLE (dairy free) 4.50

DARK CHOCOLATE (dairy free) 4.50

PASSION FRUIT-HIBISCUS 4.50

BEAN-TO-CUP CHOCOLATE

AUTHENTIC

Fresh-ground chocolate & water **3.50**

AZTEC

Fresh-ground chocolate, water, chile & allspice **3.50**

CLASSIC

Fresh-ground chocolate & whole milk **4.00**

MEXICO CITY THICK

Champurrado, fresh-ground chocolate & whole milk **4.00**

CHOCOLATE & COFFEE

CHOCOLATE ESPRESSO 3.25

CHOCOLATE CAPPUCCINO 4.50

CHOCOLATE CAFÉ CON LECHE 4.50

AMERICOLA Mexican coke with a shot of espresso **6.00**



by rick bayless

TORTAS MEXICAN SANDWICHES

FROM THE WOODBURNING OVEN

BAJA CHICKEN

Heritage breed chicken, homemade chipotle mayo, cabbage-radish slaw, queso fresco, black bean spread. **12.00**

AHOGADA

Golden pork carnitas, tomato-arbol chile broth, pickled onions, black bean spread. **12.00**

CHORIQUESO

Homemade chorizo sausage, roasted poblanos, artisan- Jack cheese, tomatillo salsa. **10.00**

PEPITO

Braised Creekstone short ribs, caramelized onion, artisan Jack cheese, pickled- jalapeños, black bean spread. **14.00**

SHRIMP A LA DIABLA TORTA

Florida pink shrimp, spicy-tangy diablo sauce, Samuel's Jack cheese, guacamole, Bayless Garden greens, red onion, black bean spread. **15.00**

FROM THE GRIDDLE

GOLDEN EGGPLANT

Crispy eggplant, roasted tatume squash, smoky salsa negra, arugula, Artisan jack cheese, queso añejo, black bean spread. **9.00**

• add bacon +**3.00**

CUBANA

Smoked Gunthorp pork loin, bacon, avocado, spicy morita, artisan Jack cheese, chipotle mustard, black bean spread. **13.00**

MILANESA

Heritage breed chicken, artisan Jack cheese, pickled jalapeños, red onions, Napa cabbage, tomatillo-avocado salsa, black bean spread. **13.00**

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**

CARNITAS & MOLE TORTA

Slow-cooked pork carnitas in homemade mole poblano, artisan Jack cheese, homemade crema, red onion, black bean spread. **14.00**

SHORT RIB CALDO

Tender short rib, udon noodles, rich broth, avocado, chayote, serrano chile, cilantro. **14.00**

GRILLED OCTOPUS & POTATO SALAD

Warm, slow-cooked octopus & potatoes, arugula & romaine, dry Jack cheese, avocado, cilantro leaves, brioche croutons, roasted garlic vinaigrette. **14.00**

BUTTERNUT-BACON TLAYUDA

Gigantic wood-fired corn masa tostada (imported from Oaxaca), with sweet butternut, bacon, two cheeses (artisan Jack, goat cheese), 3-chile salsa, black bean spread. **13.00**

DAILY SPECIALS

THURSDAY: COCHINITA PIBIL TORTA

Wood-roasted Gunthorp suckling pig, achiote, black bean spread, 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 & black bean spread. **17.00**

TACOS

SHORT RIB

Braised Creekstone short rib, spicy grill-roasted tomato salsa, añejo cheese, cabbage-radish "slaw," avocado. **14.00**

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. **13.00**

POZOLE

Rich red chile broth, pozole corn, fresh garnishes (Napa cabbage, cilantro, radish, onion, oregano). **13.00**

• Choose chicken or pork carnitas

SALAD

XOCO SALAD

Romaine, arugula, marinated black beans, crispy tortilla strips, avocado-lime dressing, grilled onions. **9.50**

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

IN EFFORT TO BECOME A MORE EQUITABLE RESTAURANT, A 20% SERVICE CHARGE WILL BE ADDED TO EACH CHECK.



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