



by rick bayless

GUACAMOLE

ALMOST NAKED | Roasted garlic-tomatillo guacamole, tomatillo salsa, three-chile salsa, just-made chips, choice of two toppings \$11

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

FULLY DRESSED | With a little of each topping \$12

COCTELS

ROJO | Florida pink shrimp, Hudson Canyon scallops, Mexican cocktail sauce, avocado, jícama, cilantro \$18

VERDE | Florida pink shrimp, Hudson Canyon scallops, tangy tomatillo salsa, avocado, jícama \$18

SALADS

 SUMMER FRUIT-CRISPY BACON | Honey Manilla mango, local blueberries, romaine & arugula, crispy Gunthorp Farm bacon, homemade fresco cheese, ginger-citrus dressing \$14

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

LOADED GUACAMOLE COBB | Romaine, arugula, garlic-lime ranch dressing, Xoco guacamole, smoked chicken, bacon, roasted poblanos, marinated black beans, goat

TLAYUDAS

Gigantic wood-fired
Corn masa tostada
(imported from Oaxaca)

 ROASTED CAULIFLOWER | Wood-oven roasted Nichols-farm Romanesco cauliflower, two cheeses (artisan Jack, añejo), salsa matcha mayo (red chile, pumpkinseed, sesame), Bayless garden sage, black bean spread \$14

TRADITIONAL | Samuel's Jack cheese, tomatillo salsa, poblano rajas, añejo cheese, black bean spread \$13

• house-made chorizo or grilled chicken +\$3

TORTAS MEXICAN SANDWICHES

FROM THE WOOD-BURNING OVEN

BAJA CHICKEN | Heritage breed chicken, homemade chipotle mayo, cabbage-radish slaw, queso fresco, black bean spread \$12


AHOGADA | Golden pork carnitas, tomato-arbol chile broth, pickled onions, black bean spread \$12

CHORIQUESO | Homemade chorizo sausage, roasted poblanos, artisan Jack cheese, tomatillo salsa \$10

PEPITO | Braised Creekstone short ribs, caramelized onion, artisan Jack cheese, pickled-jalapeños, black bean spread \$14

SHRIMP A LA DIABLA | Florida pink shrimp, spicy-tangy diablo sauce, Samuel's Jack cheese, guacamole, Bayless Garden greens, red onion, black bean spread \$15

FROM THE GRIDDLE

 SMOKED PORK | Gunthorp pork loin, heirloom tomatoes, pickled jalapeño and onion, artisan Jack cheese, Avocado, napa cabbage, black bean spread \$14

 SPICY CHURRO CHICKEN SANDWICH | Crispy churro "bun", crispy-crunchy chicken breast, arbol hot sauce, chipotle mayo, Napa cabbage, pickled red onion \$9

GOLDEN EGGPLANT | Crispy eggplant, roasted tatume squash, smoky salsa negra, arugula, artisan Jack cheese, queso añejo, black bean spread \$9

• add bacon +\$3

CUBANA | Smoked Gunthorp pork loin, bacon, avocado, spicy morita, artisan Jack cheese, chipotle mustard, black bean spread \$13

MILANESA | Heritage breed chicken, artisan Jack cheese, pickled jalapeños, red onions, Napa cabbage, tomatillo-avocado salsa, black bean spread \$13

SNACKS and SIDES

SIDE SALAD | Romaine, arugula, jícama, cucumber, avocado-lime dressing \$4

CHIPS & SALSA | Tomatillo salsa, 3-chile salsa, just-made chips \$5

daily Specials

THURSDAY

COCHINITA PIBIL TORTA
Wood-roasted Gunthorp suckling pig, achiote, pickled red onion, habanero salsa, black bean spread \$14


FRIDAY

CARNE ASADA TORTA
Creekstone flank steak, salsa verde mojo, woodland mushroom, homemade cilantro crema \$15

SATURDAY

BARBACOA TORTA
Braised goat, Oaxacan pasilla-tomatillo salsa, guacamole, grilled onions & black bean spread \$17

TACOS

 OAXACAN FISH | Black pepper Alaskan cod, avocado-tomatillo salsa, crispy pork chicharron, Avocado, pea-shoots, cilantro \$16


BEEF BARBACOA | Slow-cooked beef barbacoa, spicy grill-roasted tomato salsa, añejo cheese, cabbage-radish "slaw," avocado \$14

CHICKEN TINGA | Heritage breed chicken, smoky chipotle-tomato sauce, local potatoes, caramelized onions, fresco cheese, avocado \$12

RED CHILE VEGETABLE | Wood-roasted vegetables (eggplant, shiitakes, cauliflower), spicy-sweet black chipotle salsa, fresh goat-cheese \$10

CARNITAS | Gunthorp pork carnitas, guacamole, onions and cilantro \$12

CALDOS MEAL-IN-A-BOWL SOUPS

 CHILPACHOLE | Florida pink shrimp, Hudson Canyon scallops, Washington mussels in velvety chilpachole broth (tomato, chipotle, epazote, corn masa), roasted chayote, masa dumplings \$18

OUR FAMOUS TORTILLA | Pasilla chile & roasted tomato, crispy tortilla strips, chicken breast, avocado, jack cheese, thick cream \$13

POZOLE | Rich red chile broth, pozole corn, fresh garnishes (Napa cabbage, cilantro, radish, onion, oregano) \$13

 = seasonal specials

DESSERTS

RASPBERRY TART

Vanilla-mezcal custard tart, local fresh raspberries, toasted meringue, raspberry-guajillo sauce \$8

CHOCOLATE HAZELNUT
COOKIE \$3.50



POLVORÓN
Mexican pecan shortbread
cookie \$3

Churros

\$2 each | 3 for \$5
chocolate shot or cajeta for dipping +\$1.50

GLAZED CHURROS | \$2.75 each
• Pistachio, hazelnut or chocolate-peanut



PALETAS

by Pretty cool ice
cream

DREAMSICLE | \$4.50

PASSION FRUIT-BUTTERMILK | \$4.50

DARK CHOCOLATE (dairy free) | \$4.50

MARGARITAS

XOCO MARGARITA | Libélula joven
tequila, Combiér d'Orange, housemade
limonada. \$10.00

MAKE IT FLAVORED! Choose from Hibiscus-
Lemongrass, Prickly pear-Habanero or our
flavor del dia \$11.00

Add a float of Mezcal or Reposado
Tequila to any margarita +\$3

**Love the XOCO Margartia?
Ask your server about our options to-go!**

CERVEZA

MEXICAN

VICTORIA
Vienna-Style Lager | 4% | Mexico \$6.50

MODELO
Negra Munich Dunkel | 5.4% | Mexico \$6.50

CORONA LIGHT
Mexican Pale Lager | 4.1% \$6.50

TECATE
Mexican-American Style Lager | 4.5% \$6

MAKE IT A MICHELADA!

Housemade sangrita (tomato, fresh lime &
orange juice, Tamazula), Tecate, Tajin rim \$8

LOCAL

LAGUNITAS
Hazy Wonder | IPA | 6% | Mexico \$7

WINE

BTG | \$10 • BTB | \$40

2021 PRISMA
Sauvignon Blanc | Casablanca Valley,
Aconcagua, Chile

2021 MIRAVAL "STUDIO"
IGP Méditerranée, France

2017 NINE STONES
Shiraz | McLaren Vale, Australia

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



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WE ARE A CASHLESS ESTABLISHMENT.

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

ICED MINT
Fresh-ground chocolate,
whole milk, Bayless Garden mint \$6

CHOCOLATE and COFFEE

CHOCOLATE ESPRESSO \$3.25

CHOCOLATE CAPPUCCINO \$4.50

CHOCOLATE CAFÉ CON LECHE \$4.50

AMERICOLA | Mexican coke with a shot
of espresso \$6

SOFT DRINKS

MEXICAN COKE OR SQUIRT | Made in
Mexico with real cane sugar \$4

TOPO-CHICO | Mexican sparkling mineral
water \$4

DIET COKE | \$2

CLASSIC AGUA FRESCA | Agua del dia,
jamaica or limonada \$3.5

ICED TEA | Rishi Tea Summer Lemon \$3