



by rick bayless

TLAYUDAS

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

X BARBACOA & BROCCOLI TLAYUDA |
Roasted local broccoli, beef barbacoa, two
cheeses (artisan Jack & añejo), tomato salsa
huevona, cherry bomb chile aioli, black bean
spread | \$17

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

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

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

SALADS

X PEAR & GOAT CHEESE | Grilled local
pears, romaine & arugula, Prairie Fruits Farm
goat cheese, pomegranate, green chile-
ginger dressing, toasted walnuts. | \$12

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
cheese, pepitas | \$16

SNACKS and SIDES

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

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

TORTAS

MEXICAN SANDWICHES

FROM THE
WOOD-BURNING OVEN

X ROASTED CREAMY CAULIFLOWER |
Local cauliflower, roasted poblano crema,
artisan Jack cheese, pickled jalapeños,
caramelized onions, black bean spread | \$14

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

GOLDEN EGGPLANT | Crispy eggplant,
roasted tatum 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, cilantro crema,
black bean spread | \$13

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

SPICY CHURRO CHICKEN SANDWICH

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

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

(4 Handmade corn tortillas)

X ALASKAN COD AL PASTOR | Red
chile-glazed cod, grilled pineapple, crispy
onions, cilantro | \$14

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

X CREAMY POTATO & MUSHROOM
CALDO | Local potatoes & mushrooms, rich
broth, cream, roasted poblano & güero
chiles, bacon | \$12

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

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

• Choose chicken or pork carnitas

X = seasonal specials

DESSERTS

TRES LECHES CAKE

Pumpkin Spice Tres Leches with caramel apple compote, pomegranate & cinnamon crumble | \$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-HIBISCUS | \$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

MODELO NEGRA

Negra Munich Dunkel | 5.4% | Mexico | \$6

MODELO ESPECIAL

Lager | 4.4% | Mexico | \$6

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% | \$7

OFF COLOR BREWING

Beer For Tacos | Gose | 4.3% | \$8

WINE

BTG | \$10 • BTB | \$40

2021 PRISMA

Sauvignon Blanc | Casablanca Valley, Aconcagua, Chile

2021 MIRAVAL "STUDIO"

IGP Méditerranée, France

2019 NINE STONES

Shiraz | McLaren Vale, Australia



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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

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

IN AN EFFORT TO BECOME A MORE
EQUITABLE RESTAURANT, A 15% SERVICE
CHARGE WILL BE ADDED TO EACH CHECK.
THANK YOU!

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 | \$3.50

ICED TEA | Rishi Tea Summer Lemon | \$3