



by rick bayless

## SNACKS

**OAXACAN SPICY PEANUTS** | \$5

**CHICHARRONES** | Tamazula hot sauce, queso añejo, pickled vegetables | \$7

**PAPAS RANCHERAS** | Crispy "smashed" kennebec potatoes, spicy chipotle salsa, cilantro crema, añejo cheese | \$8

**SIKIL PAK** | Smooth dip of pumpkin seeds, roasted tomato & habanero, served with cucumber, jicama & tortilla chips | \$9

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

### 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

## TLAYUDAS

GIGANTIC WOOD-FIRED  
CORN MASA TOSTADA  
(IMPORTED FROM OAXACA)

**X HAM & BRUSSEL SPROUTS TLAYUDA** | Roasted local Brussels, Gunthorp smoked ham, Prairie Fruits Farm goat cheese & artisan Jack, smoky 3-chile salsa, radish, black bean spread | \$15

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

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

## TORTAS

MEXICAN SANDWICHES

FROM THE  
WOOD-BURNING OVEN

**X TORTA CAMPECHANA** | Green chile pork shoulder, homemade chorizo, crunchy chicharron, avocado, pickled white onions, añejo cheese, black bean spread | \$15

**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

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

**CHIPOTLE-GARLIC SHRIMP** | Florida pink shrimp with roasted garlic & chipotle, guacamole, local artisan Jack, pickled manzano chiles, red onions, arugula, black bean spread | \$16

FROM THE GRIDDLE

**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, 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

## SALADS

**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

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

## TACOS

(4 HANDMADE CORN TORTILLAS)

**X FLANK STEAK** | Grilled flank steak, Michoacan avocado, spicy salsa verde, homemade fresco cheese, onions & cilantro | \$18

**OAXACAN FISH** | Red chile true cod, avocado, crispy onions, chipotle mayo, salsa roja | \$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

**X CREAMY POTATO-CAULIFLOWER SOUP** | Local kinnebec potatoes, roasted cauliflower, leeks, banana peppers, rich broth, cream, bacon, herbs | \$14

**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 smoked chicken or pork carnitas

**X = SEASONAL SPECIALS**

## DESSERTS

**FRESH PUMPKIN CHEESECAKE**  
Pumpkin cheesecake with fall spices, toasted meringue & salted caramel pecans | \$9

**HOMEMADE MEXICAN VANILLA ICE CREAM SUNDAE**  
Pumpkin en tacha, oat cinnamon streusel, cajeta, made-to-order churros | \$10

**CHOCOLATE-HAZELNUT COOKIE** | \$3.50

### 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  
**DARK CHOCOLATE** (dairy free) | \$4.50

## MARGARITAS

**XOCO MARGARITA** | Libélula joven tequila, Combier d'Orange, housemade limonada | \$10.00

**MAKE IT FLAVORED!** Choose from Hibiscus-Lemongrass, Spicy seasonal 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

• with Prolijo Espadín mezcal \$12

#### AZTEC

Fresh-ground chocolate, water, chile & allspice | \$3.50

#### CLASSIC

Fresh-ground chocolate & whole milk | \$4

• with Espolón reposado tequila \$12

#### MEXICO CITY THICK

Champurrado, fresh-ground chocolate & whole milk | \$5

• with Abasolo ancestral corn whisky \$14

## 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