



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 | \$12

**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 | \$13

## TLAYUDAS

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

**X OCTOPUS & SUNCHOKE** | Tender slices of garlicky Spanian octopus & local sunchoke, roasted tomatillo salsa, cilantro, artisan Jack & añejo cheese, black bean spread | \$18

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

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

**X = SEASONAL SPECIALS**

## TORTAS

MEXICAN SANDWICHES

FROM THE WOOD-BURNING OVEN

**X PAMBAZO** | Chile-rubbed telera bun with chorizo filling, crema, queso fresco, Napa cabbage, pickled jalapeños, avocado, black bean spread | \$14

**BAJA CHICKEN** | Heritage breed chicken, homemade chipotle mayo, cabbage-radish slaw, queso fresco, black bean spread | \$13

**AHOGADA** | Golden pork carnitas, tomato-arbol chile broth, pickled onions, black bean spread | \$13

**PEPITO** | Braised Creekstone short ribs, caramelized onion, artisan Jack cheese, pickled-jalapeños, black bean spread | \$15

**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 | \$10

• add bacon +\$3

**CUBANA** | Smoked Gunthorp pork loin, bacon, avocado, spicy morita, artisan Jack cheese, chipotle mustard, cilantro crema, black bean spread | \$14

**MILANESA** | Heritage breed chicken, artisan Jack cheese, pickled jalapeños, cilantro crema, red onions, Napa cabbage, tomatillo-avocado salsa, black bean spread | \$14

### SPICY CHURRO CHICKEN SANDWICH

Crispy sweet churro "bun", crispy-crunchy chicken breast, arbol hot sauce, chipotle mayo, Napa cabbage, pickled red onion | \$10

## SALADS

**XOCO SALAD** | Romaine, arugula, marinated black beans, crispy tortilla strips, avocado-lime dressing, grilled onions | \$10

• 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, jicama, cucumber, avocado-lime dressing | \$5

## TACOS

(4 HANDMADE CORN TORTILLAS)

**X CHIPOTLE SHRIMP** | Florida pink shrimp tossed with Chef Kris's special sauce (chipotle chiles en adobo, roasted garlic, agave syrup, olive oil), gooey Jack cheese, Napa cabbage | \$18

**OAXACAN FISH** | Red chile true cod, tamazula salsa, avocado, crispy onions, chipotle mayo | \$16

**BEEF BARBACOA** | Red chile beef barbacoa, spicy four chile salsa, Napa cabbage-radish slaw, añejo cheese, avocado | \$16

**CHICKEN TINGA** | Heritage breed chicken, smoky chipotle-tomato sauce, local potatoes, caramelized onions, fresco cheese, avocado | \$13

**RED CHILE VEGETABLE** | Wood-roasted vegetables (eggplant, shiitakes, cauliflower), spicy-sweet black chipotle salsa, fresh goat-cheese | \$11

**CARNITAS** | Gunthorp pork carnitas, guacamole, onions and cilantro | \$13

## CALDOS

MEAL-IN-A-BOWL SOUPS

**X CREAMY CAULIFLOWER** | Roasted cauliflower caldo with roasted poblano, Gunthorp ham & cilantro | \$16

(CAN BE MADE VEGETARIAN UPON REQUEST)

**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

# DESSERTS

## X APPLE CAKE

Tender buttermilk cake with local apples, allspice & Mexican vanilla, BroVo chocolate whipped cream | \$9

## X HOMEMADE MEXICAN VANILLA ICE CREAM SUNDAE

Warm, just-made churros with homemade Mexican vanilla ice cream, caramelized pineapple, salty-sweet-fruity-spicy chamoy drizzle | \$10

CHOCOLATE-HAZELNUT COOKIE | \$3.50

## CHURROS

\$2.50 each | 3 for \$6

chocolate shot or cajeta for dipping | +\$1.50

### GLAZED CHURROS | \$3 each

• Pistachio, hazelnut or chocolate-peanut



## PALETAS

BY PRETTY COOL ICE CREAM

DREAMSICLE | \$4.50

DARK CHOCOLATE (dairy free) | \$4.50

## 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

# MARGARITAS

**XOCO MARGARITA** | Libélula joven tequila, Combier d'Orange, housemade limonada | \$11.00

**MAKE IT FLAVORED!** Choose from Hibiscus-Lemongrass, Spicy seasonal or our flavor del dia | \$12.00

• 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

### 2019 NINE STONES

Shiraz | McLaren Vale, Australia



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# 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