



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 YUCATAN LONGANIZA SAUSAGE** | Smoky longaniza sausage (achiote, garlic), artisan Jack cheese, habanero-pickled red onion, avocado, cilantro, black bean spread | \$16

**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**

\*WE ARE A CASHLESS ESTABLISHMENT!

## TORTAS

MEXICAN SANDWICHES

FROM THE  
WOOD-BURNING OVEN

**X PORK TINGA** | Tender-smoky pork tinga (roasted tomato, caramelized onion, morita chile), crispy potatoes, avocado, homemade queso fresco, black bean spread | \$16

**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 LENGUA, CHORIZO, PAPAS** | Tender tongue with chorizo & potatoes, avocado-tomatillo salsa, añejo cheese, onion & cilantro | \$16

**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 (potatoes, shiitakes, cauliflower), pasilla salsa, añejo cheese, onion & cilantro | \$12

**CARNITAS** | Gunthorp pork carnitas, guacamole, onion & cilantro | \$13

## CALDOS

MEAL-IN-A-BOWL SOUPS

**X BIRRIA NOODLE SOUP** | Brothy beef birria, udon noodles, soft cooked egg, grilled knob onions, spicy salsa macha, cilantro | \$18

**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 COCONUT-LIME CHEESECAKE

Ultra creamy cheesecake (coconut milk, cream cheese, fresh ginger, lime zest), Maria cookie crust, toasted coconut & almonds | \$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

## 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, spicy Tamazula), Tecate, Tajin rim | \$8

#### MAMITAS HARD SELTZER

Dealer's choice! | \$6.50

### LOCAL

#### LAGUNITAS

Hazy Wonder | IPA | 6% | \$7

## WINE

BTG | \$10 • BTB | \$40

#### 2021 PAZO CILLEIRO

Albariño | Rías Baixas, Galicia, Spain

#### 2019 NINE STONES

Shiraz | McLaren Vale, Australia



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## 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** Made in Mexico with real cane sugar | \$4

**JARRITOS** | A selection of flavors, ask your server! | \$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