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, queso añejo | $8
SIKIL PAK | Smooth dip of pumpkin seeds, roasted tomato & habanero, served with cucumber, jicama & tortilla chips | $10
CHIPS & SALSA | House made Tomatillo salsa & 3-chile red salsa, just-made corn chips | $5

Guacamole Bar

ALMOST NAKED | Roasted garlic-tomatillo guacamole, tomatillo salsa, three-chile salsa, just-made chips, choice of two toppings | $15
FULLY DRESSED | With a little of each topping | $16
Toppings | Spicy roasted poblano, chicharrón, crispy red pork skin, grilled onion, smoky bacon, local Mighty Vine tomato, queso fresco, pumpkin seeds |

Tortas

MEXICAN SANDWICHES

FROM THE WOOD-BURNING OVEN

CAMPECHEANA | Pork carnitas, homemade chorizo, crunchy chicharrón, shredded Napa, cilantro crema, pickled jalapeños, tomatillo-avocado salsa, black bean spread | $16
BAJA CHICKEN | Grilled chicken, homemade chipotle mayo, cabbage-radicchio slaw, homemade fresco cheese, black bean spread | $14
AHOGADA | Golden pork carnitas, tomato-arbol chile broth, pickled onions, black bean spread | $14
PEPITO | Beef barbacoa, 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 | $12
• Add bacon +$3
CUBANA | Smoked Gunthorp pork loin, bacon, avocado, spicy morita, artisan Jack cheese, chipotle mustard, cilantro crema, black bean spread | $15
MILANESE | Crispy chicken, artisan Jack cheese, pickled jalapeños, cilantro crema, red onions, Napa cabbage, tomatillo-avocado salsa, black bean spread | $15

Salads

XOCO SALAD | Romaine, arugula, marinated black beans, crispy tortilla strips, avocado-lime dressing, grilled onions | $12
• 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 | $17
SIDE SALAD | Romaine, arugula, jicama, cucumber, avocado-lime dressing | $5

In an effort to become a more equitable restaurant, a 15% service charge will be added to each check. Thank you!

Tacos

4 Handmade corn tortillas

SHRIMP + ESQUITES | Red chile Florida pink shrimp, local sweet corn, chipotle mayo, homemade fresco cheese, spicy tajin, lime | $36
OAXACAN FISH | Red chile grilled Florida mahi mahi, tamazula salsa, avocado, crispy onions, chipotle mayo | $36
BEEF BARBACOA | Red chile beef barbacoa, spicy four chile salsa, Napa cabbage-radicchio slaw, añejo cheese, avocado | $36
CREAMY CAULIFLOWER | Roasted, bright-colored cauliflower, creamy roasted poblano, homemade fresco cheese | $34
CHICKEN TINGA | Grilled chicken, smoky chipotle-tomato sauce, local potatoes, caramelized onions, fresco cheese, avocado | $15
CARNITAS | Golden Gunthorp pork carnitas, guacamole, onion & cilantro | $15

= seasonal specials

Thank you!

@xocochicago
**DESERTS**

**SOFT DRINKS**

**PUMPKIN SPICE CHEESECAKE** | Nichol's Farm pumpkin, those famous spices, cinnamony whipped sour cream, homemade cajeta (goat milk caramel) | $10

**CONCORD GRAPE SORBET** | Bayless Garden grapes, dark chocolate sauce, peanut crumble, frozen Klug Farm grapes | $9

**OUR FAMOUS CHURRO SUNDAES** | Fresh-made churros, Mexican vanilla ice cream, Xoco’s dark chocolate sauce, rich caramel | $10

**CHOCOLATE-HAZELNUT COOKIE** | $4

**CHURROS**

$3 each | 3 for $7

chocolate shot or cajeta for dipping | +$1.50

**GLAZED CHURROS** | $4 each

• Pistachio, hazelnut or chocolate-peanut

**BEAN-TO-CUP**

**CHOCOLATE**

**CHOCOLATE ESPRESSO** | $4.00

**CHOCOLATE CAPPUCINO** | $5.00

**CHOCOLATE CAFÉ CON LECHE** | $5.00

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

**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

**ICED TEA** | Rishi Tea Summer Lemon | $3

**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

**PALOMA** | Altos blanco tequila, jalapeño liqueur, fresh grapefruit & lime juice, simple syrup | $12.00

**CHOCOLATE ESPRESSO** | 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

**ICED TEA** | Rishi Tea Summer Lemon | $3

**MEXICO CITY THICK**

Champurrado, fresh-ground chocolate & whole milk | $5.50

• with Abasolo ancestral corn whisky | $14

**MAMITAS HARD SELTZER**

Dealer’s choice! | $6.50

**TECATE**

Mexican-American Style Lager | 4.5% | $6

**MAKE IT A MICHELADA!**

Housemade sangritra (tomato, fresh lime & orange juice, spicy Tamazula), Tecoate, Tajin rim | $8

**WINE**

**BTG** | $11 • BTB | $45

2022 NORTICO

Alvarinho | Vinho Regional Minho, Portugal

2019 NINE STONES

Shiraz | McLaren Vale, Australia

**agua frescas**

**AGUA DEL DIA** | Fresh fruit cooler, changes daily | $5.00

**HORCHATA** | Mexican vanilla, canela | $5.00

• with Abasolo ancestral corn whisky | $12

**CLASSIC AGUA FRESCA** | jamaica or limonada | $4.00