



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 | \$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 fried pork skin*), grilled onion, smoky bacon, local MightyVine tomato, queso fresco (*fresh cheese*), pumpkin seeds

## 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!

@xocoChicago

## TORTAS

MEXICAN SANDWICHES

### FROM THE WOOD-BURNING OVEN

**CAMPECHANA** | Pork carnitas, homemade chorizo, crunchy chicharron, shredded Napa, cilantro crema, pickled jalapeños, tomatillo-avocado salsa, black bean spread | \$16

**BAJA CHICKEN** | Grilled chicken, homemade chipotle mayo, cabbage-radish 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

**MILANESA** | Crispy chicken, artisan Jack cheese, pickled jalapeños, cilantro crema, red onions, Napa cabbage, tomatillo-avocado salsa, black bean spread | \$15

### SPICY CHICKEN CHURRO SANDWICH

Crispy sweet churro “bun”, crispy-crunchy chicken breast, arbol hot sauce, chipotle mayo, Napa cabbage, pickled red onion | \$12

= SEASONAL SPECIALS

## TLAYUDAS

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

**HAM, BUTTERNUT & CHIPOTLE** | Gunthorp ham, chipotle-roasted butternut, three chile salsa, chipotle mayo, two cheeses (artisan Jack, añejo), 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

## CALDOS

MEAL-IN-A-BOWL SOUPS

**ANCHO CHILE CHILI** | Coarse-ground Gunthorp Farm pork, ancho chile pods, spices (cumin, black pepper, Mexican oregano), roasted garlic, Mexican red beans, artisan Jack cheese, homemade sour cream, crispy tortillas | \$16

**OUR FAMOUS TORTILLA SOUP** | Pasilla chile & roasted tomato, crispy tortilla strips, chicken breast, avocado, artisan jack cheese, thick cream | \$14

**POZOLE** | Rich red chile broth, pozole corn, fresh garnishes (Napa cabbage, cilantro, radish, onion, oregano) | \$14

• Choose smoked chicken or pork carnitas

## TACOS

(4 HANDMADE CORN TORTILLAS)

**PORK BELLY “AL PASTOR”** | Tender pork belly seared with pineapple-red chile adobo, pineapple salsa, cabbage & radish | \$15

**SHRIMP + ESQUITES** | Red chile Florida pink shrimp, local sweet corn, chipotle mayo, homemade fresco cheese, spicy tajin, lime | \$16

**OAXACAN FISH** | Red chile grilled Florida mahi mahi, 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

**CREAMY CAULIFLOWER** | Roasted, bright-colored cauliflower, creamy roasted poblanos, homemade fresco cheese | \$14

**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

## DESSERTS

**X CRANBERRY-VANILLA CHEESECAKE** | Tangy cranberry sauce, orange whipped cream, Graham cracker crust, orange segments candied with guajillo chille | **\$10**

**OUR FAMOUS CHURRO SUNDAE** | 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



### PALETAS BY PRETTY COOL ICE CREAM

**DREAMSICLE** | **\$7**  
**DARK CHOCOLATE** (dairy free) | **\$7**

## 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**

\*\*Love the XOCO Margartia?  
Ask your server about our options to-go!\*\*

## CERVEZA

### LAGUNITAS

Hazy Wonder | IPA | 6% | **\$7**

### OFF COLOR BREWING

Beer For Tacos | Goose | 4.3% | **\$8**

### 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**

### 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), Tecate, Tajin rim | **\$8**

## WINE

**BTG | \$11 • BTB | \$45**

### 2022 NORTICO

**Alvarinho** | Vinho Regional Minho, Portugal

### 2019 NINE STONES

**Shiraz** | McLaren Vale, Australia

## HOMEMADE 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**

## BEAN-TO-CUP CHOCOLATE



### AUTHENTIC

Fresh-ground chocolate & water | **\$4**

- with Del Amigo mezcal | **\$12**

### AZTEC

Fresh-ground chocolate, water, chile & allspice | **\$4.50**

### CLASSIC

Fresh-ground chocolate & whole milk | **\$5**

- with Espolón reposado tequila | **\$12**

### MEXICO CITY THICK

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

- with Abasolo ancestral corn whisky | **\$14**

## CHOCOLATE AND COFFEE

**CHOCOLATE ESPRESSO** | **\$4.00**

**CHOCOLATE CAPPUCCINO** | **\$5.00**

**CHOCOLATE CAFÉ CON LECHE** | **\$5.00**

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

## 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**

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