



modern mexican kitchen & tequileria

GUACAMOLE

TRADITIONAL 14
serrano / tomato / onion / cilantro

BACON 15
chicharron / cotija cheese

*+TUNA TARTARE 18
serrano / chipotle / sesame seeds / wonton chips / jicama

SPICY CRAB 16
chipotle / lime / cilantro

SOPAS Y ENSALADAS

soups & salads

TORTILLA SOUP 10
pulled chicken / avocado / crema fresca

CHILE ATOLE 10
*Mexico City style corn soup / toasted poblano / epazote
corn masa croutons / chile pequin / lime*

XOCHIMILCO SALAD 14
*chayote squash / zucchini / pickled baby corn / micro vegetables
sundried tomato / Mexican ricotta / chile lime vinaigrette*

MIXED GREENS SALAD 12
*carrots / jicama / red onion / radish / pepitas / cucumber
grilled panela / ginger lime vinaigrette*

TACOS

3 corn tortillas – add rice & black beans for \$4

CHICKEN TINGA 14
pico de gallo / crema fresca / black bean purée

PORK BELLY AL PASTOR 15
grilled pineapple / onion / cilantro / salsa verde

SMOKED BRISKET 15
chipotle slaw / avocado / pickled onion

GRILLED MAHI MAHI 16
*pico de gallo / roasted corn
Napa cabbage / avocado / chipotle aioli / lime*

CARNE ASADA 16
cactus pico de gallo / salsa roja / guacamole

GRILLED OCTOPUS 15
octopus / salsa cruda / crispy chickpeas / poblano tortillas

ENCHILADAS

SHREDDED CHICKEN 24
*corn tortilla / tomatillo salsa / Chihuahua cheese
crema fresca / cherry tomatoes / micro greens*

CRAB & SHRIMP 25
*lump crab / shrimp / corn / spinach / red bell pepper
roasted tomatillo sauce / poblano chile rajas
Chihuahua & mascarpone cheeses*

HUITLACOCHÉ & WILD MUSHROOM 22
*roasted garlic / Mexican ricotta cheese
fire-roasted poblano chile sauce / carrot salad*

ANTOJITOS

starters

+CALAMARI AZTECA 14
*chile ancho-crusted calamari / mango salsa / ginger lime aioli
blood orange chipotle sauce*

QUESO FUNDIDO 14
*melted cheese / warm tortilla / pico de gallo
with chorizo add \$2 / with steak add \$3*

*TIANGUIS QUESADILLA 13
*pork carnitas / cabbage salad / pico de gallo / avocado
habanero aioli / salsa morita*

*VUELVE LA VIDA 16
*shrimp / octopus / mahi mahi / bay scallop / avocado / onion
cilantro / vinagre de bruja*

SHRIMP AL PASTOR HUARACHE 15
*corn masa flatbread / roasted bell peppers / cheese
caramelized pineapple / black beans*

CHILE RELLENO 16
shrimp / calamari / scallop / chile de arbol / crema fresca / black bean

REQUESÓN GORDITA 13
*cilantro poblano corn masa / Mexican ricotta cheese / watercress
radish / pico de gallo / crème fraîche / chile guajillo sauce*

ESPECIALIDADES

chef's specials

+ROASTED CHICKEN MOLE 26
*mole poblano / caramelized plantains / corn tortillas
Mexican rice / black beans / pickled onions*

*CARNE ASADA 29
*achiote-marinated flat iron steak / black bean purée / chile pulla sauce
panela cactus salad / bacon wrapped requesón fresco*

SLOW-ROASTED PORK CARNITAS 28
*pork flatiron / pork shoulder / avocado puree / requesón cheese
blue corn tortilla / black bean / pickled vegetable citrus salsa*

*SALMON ADOBADO 30
*corn esquites / spicy aioli / salmon skin chicharron
micro greens / charred lemon*

FIRE-GRILLED VEGETABLES 24
*bell peppers / eggplant / zucchini / yellow squash
plantains / sautéed spinach / salsa morita / panela cactus salad*

ENVUELTO DE CAMARONES 28
*grilled shrimp wrapped in corn husk / salsa ranchera /
avocado espuma / sautéed heirloom tomatoes / epazote / rice*

TACOS AL CARBON 48
*served to share: steak, chicken, & shrimp / cactus pico
de gallo / roasted rajas & onions / crema fresca / molcajete salsa
chile toreado / corn tortillas*

MAS

sides / 6

MEXICAN RICE & BLACK BEANS
TORTILLAS, FLOUR OR CORN

CARAMELIZED PLANTAINS WITH CHIPOTLE BUTTER
AND CREMA FRESCA

SAUTEED KALE, CHICHARRON, CORN, MUSHROOMS

*Please inform your server of any allergies
*Consumption of raw or partially-cooked foods may be harmful to your health
20% gratuity will be added to parties of 5 or more.
+ Dish Contains Gluten*

*We strive to create everything we can in house, and use
Colorado product while doing so.
We support purveyors who are sustainable, GMO free,
organic and have passion about what they produce.*

Chef Richard Sandoval – Chef Kevin Delonay