



## 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*

GRASSHOPPER 16  
*cherry tomatoes / cotija cheese*

### SOPAS Y ENSALADAS

*soups & salads*

TORTILLA SOUP 10  
*pulled chicken / avocado / crema fresca / pico de gallo*

SOUP OF TODAY 9  
*chef's daily inspiration*

ENSALADA DE BETABEL 13  
*roasted beets / watercress / piconillo ancho reduction / oranges  
goat cheese / caramelized pecans*

MEXICAN CHOPPED SALAD 14  
*crispy bacon / roasted corn / cherry tomato / black beans  
panela cheese / green beans / pickled onions / avocado 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 ROCKFISH 16  
*pico de gallo / Napa cabbage / avocado / chipotle aioli / lime*

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

BRAISED LAMB 17  
*avocado / cilantro / pickled onion / salsa verde*

### ENCHILADAS

SHREDDED CHICKEN 23  
*corn tortilla / tomatillo salsa / chihuahua cheese  
crema fresca / pickled fresno chile*

CRAB & SHRIMP 24  
*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 / chayote salad*

ADOBO BRAISED BEEF 24  
*caramelized onions / Oaxaca cheese / mole amarillo / crema fresca*

### ANTOJITOS

*starters*

+CALAMARI AZTECA 14  
*chile ancho-crusted calamari / Napa cabbage salad*

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

\*TUNA AGUACHILE 15  
*carrot broth / tuna / toasted cashews*

SHRIMP TAMAL 14  
*sweet corn tamal / garlic shrimp / dehydrated mole / cotija cheese*

SQUASH BLOSSOM QUESADILLA 13  
*corn masa turnover / Oaxaca cheese / crema fresca  
black bean purée / salsa roja / salsa verde*

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

CHICKEN FLAUTAS 13  
*crispy corn tortillas / salsa verde / crema fresca  
pickled onions / cotija cheese*

CRISPY POTATOES & CHORIZO 12  
*potato confit / crema fresca / chorizo / roasted garlic / nopales*

### 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 fresno*

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

\*+CHIPOTLE RUBBED SALMON 30  
*mole sweet potato purée / green beans / kale / pepitas / orange*

FIRE-GRILLED VEGETABLES 22  
*bell peppers / red onion / eggplant / zucchini / yellow squash  
plantains / sautéed spinach / salsa morita / panela cactus salad*

BRAISED LAMB SHANK IN MEZCAL MOLE 34  
*Colorado lamb / pinto beans / mezcal mole sauce  
smoked lime salt*

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, CHICHARRONES, 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.*