

COCKTAILS 12

MARGARITA CLASSICA 38 pitcher
tequila, lime, agave

MARGARITA FRESA 40 pitcher
reposado tequila, cynar, lime, strawberry

PALOMA
tequila, grapefruit, lime, soda, agave

OAXACAN OLD FASHIONED
tequila, mezcal, agave, angostura bitters,
orange bitters

¡OH MY GATOS!
mezcal, passion fruit, lemon, elderflower,
ginger, habanero

CERVEZA

Tecate 6
Pacífico 6
Negra Modelo 6
Drakes Best Coast IPA 7

VINO

ESPUMOSO

Cava Rosé, Eulalia, Spain NV	12 48
Brut Pinot Noir, Carneros, Sonoma NV	15 60
Rosé Malbec, Alma Negra, Argentina, NV	16 64

BLANCO

Alvarinho-Loureiro, Allo, Portugal, 2019	12 48
Sauvignon Blanc, Shaya, Spain, 2018	12 48
Sauvignon Blanc, Bodkin, Sebastopol, 2016	11 44
Chardonnay, Copain, Sonoma, 2017	16 64
Chardonnay, Brewer Clifton, Lompoc 2015	18 72
Rosé, Mas de Victor, Spain, 2017	9 36

ROJO

Pinot Noir, Catalpa, Argentina 2017	15 60
Tempranillo, Bichi, Mexico, 2017	16 64
Merlot-Cabernet Blend, Incunnu, CA 2016	18 70
Cab Sauv, Henry Lagarde, Argentina, 2018	11 44

OTRAS BEBIDAS

PIÑA NO-JITO 7
pineapple, mint, lime, soda

AGUA FRESCA 6
choice of strawberry, blackberry or guava

VIDA FUERZA 6
cinnamon cold brew, coconut milk

FLORES

BRUNCH

PEQUENOS

TOTOPOS 3

chips and molcajete salsa

GUACAMOLE 10

tomato, red onion, cilantro, cotija, tortilla chips

ESQUITE 8

sautéed corn, crema, red onions, tomato, lime, and cotija

ENSALADA MIXTA 12

gem lettuce, black beans, quinoa, corn, bell pepper, avocado, lime-jalapeño dressing
carnitas \$3 chicken \$3

CEVICHE MIXTO CAMPECHANO 14

ono, shrimp, squid, avocado, tomato, red onion, roasted tomato agua de chile

SOPES DE FRIJOL 8

masa dumplings, black bean, gem lettuce, red onion, jicama, queso fresco, avocado

EMPANADAS DE RAJAS 10

Poblano pepper, onion, Oaxaca cheese, cabbage slaw, avocado-tomatillo salsa

QUESADILLA DE HONGOS 13

corn tortilla, sautéed mushrooms, oaxaca cheese, avocado, tomatillo salsa

TOSTADAS DE CANGREJO 15

dungeness crab, chipotle aioli, avocado, lettuce, pickled onion, jalapeño dressing

POZOLE VERDE 12

chicken tomatillo soup, hominy, cabbage, radishes, oregano, lime

TACOS served with escabeche and salsa
1 for 5 | 3 for 14 | 6 for 27

CARNITAS slow-roasted pork

COLORADO chili-braised beef short ribs

CHICKEN TINGA braised, shredded chicken

VEGETARIANO mushrooms, onions

PESCADO fried cod +1

BOWLS

served with rice, beans, pico de gallo, avocado and queso fresco *add an egg to any bowl \$2*

CARNITAS slow-roasted pork 13

COLORADO chili-braised beef 14

VEGETARIANO mushrooms, onions 12

POLLO ADOBADO marinated grilled chicken 13

HUEVOS

PANCAKE DE ELOTE 9/13

corn pancake, maple crema, powdered sugar

VEGETABLE SCRAMBLE 13

squash, onions, peppers, crispy potatoes
add carnitas \$3

CHILAQUILES 13

crispy tortilla, salsa roja, poached eggs, pickled onion, crema, pico de gallo
add carnitas \$3

CARNE ASADA 17

marinated steak, two sunny eggs, rice, beans, pico de gallo, queso fresco, tortillas

5% will be added for SF Employer Mandates, including Health Care Security Ordinance, Health Insurance, Commuter benefits ordinance, & SF minimum wage ordinance.

Consuming raw or undercooked food may increase the risk of foodborne illness. Due to California's severe drought, we will refill water only upon request. Thank you for helping us conserve.