



ALMUERZO Y ENSALADA

GUACAMOLE \$7	TRES SALSA \$7
Made To Order (Avocado, Serrano, Cilantro, Tomato) Chipotle Agave Bacon Guacamole\$8	Choice of any three of our house salsas with fresh baked yellow corn chips.
TOTOPOS CON QUESO (MIXTECA’S VERSION OF NACHOS) \$8	CHICKEN CHIPOTLE QUESADILLA \$7
Fresh Tortilla Chips, Queso Mixto, Guacamole, Cilantro, Tomato Black Bean Sauce, Salsa Mexicana, Fresh Greens With Tinga Spiced Pulled Chicken & Watercress 10	Tender Pulled Chicken, Sweet Caramelized Onions, Jalapeno
	ENSALADE DE CESAR MEXICANA \$8
	Crisp Romaine, Chile Dusted Pepitas, Cotija Cheese, Poblano-Pumpkin Seed César Dressing

HUEVOS Y MAS

HUEVOS RANCHEROS CON ROJAS \$8	HUEVOS A LA OAXAQUENA \$9
Two eggs (sunny-side up) atop warm house-made white corn tortillas and refried black beans. Topped with roasted tomato serrano sauce, queso fresco, avocado and cilantro. Papas con rajas, ensalada.	Delicate, free form omelet with poblano chiles, jalapeno peppers, tomato, green onions and queso fresco. Tomato Jalapeno sauce, papas con rajas, chipotle agave glazed bacon.
HUEVOS EL BAJIO \$8	HUEVOS EL BAJIO CON CHORIZO \$9
Two poached eggs in crispy masa boats, avocado, tomato-chile sauce. Papas con rajas, cilantro, ensalada, chipotle agave glazed bacon.	Two poached eggs in crispy masa boats, avocado, tomato-chile sauce and Mexican sausage. Papas con rajas, ensalada, chipotle agave glazed bacon.
CHILAQUILES AL GUAJILLO \$9	CARNITAS PUERCO Y HUEVOS \$10
Quick simmered, crisp tortillas with guajilla red chile sauce, caramelized onions, queso fresco. Cilantro Onion relish, two eggs (sunny side up). Baby arugula, Mexican crème.	Crisp chipotle pork carnitas topped with two eggs (sunny-side up) and tomato jalapeno sauce. Fresh grilled house tortillas, black beans, avocado.
CARNE Y HUEVOS RANCHEROS \$11	TOSTADAS FRANCESAS DE HORCHATA \$8
Two eggs, red-chile marinated all-natural local tri-tip steak. Frijoles Negro, papas con rajas.	"Mexican French Toast" Thick cut slices of fresh bread doused in horchata (Cinnamon, Spices). Canela pecan butter, fresh fruit. Citrus agave syrup.

TACOS, TORTAS Y ENCHILADAS

TACO DE AGUACATE \$8	TACO DE PESCADO \$10
Golden Avocado, Black Bean Purée, Poblano Rajas, Chipotle Mayo, Baby Arugula, Tomatoes, Jalapeno-Cilantro Pesto	Crisp local, Mezcal tempura battered white fish, Chipotle Crème, Cilantro Agave Slaw, Lime.
CARNE ASADA TACO \$10	TACO AL PASTOR \$9
Garlic-Chile Marinated All-Natural Beef, Crispy Oaxacan Cheese, Cilantro Oil, Onion, Poblano Rojas, Fire Roasted Jalapeño-Tomato Salsa, Avocado, Greens Horeseradish Crema	Red Chile Marinated Pork, Grilled Pineapple Habanero Salsa, Cilantro, Crisp Greens
ENCHILADAS SUIZAS DE POLLO \$10	TORTA AHOGADA \$8
Tender Pulled Chicken Breast, Local Artisan Jack Cheese. Creamy Fire- Roasted Tomatilla Sauce, Guajillo Ensalada	Classic Mexican Drowned Sandwich, Chipotle Pulled Pork, Pickled Red Onion, Tomato-Chile Sauce, House Pickled Jalapenos, Black Bean Puree
	ENCHILADAS DE PUERCO \$10
	Adobo Glazed Pork, Sweet Caramelized Onions, Local Artisan Cheese. Tomato- Habanero Sauce, Crema, Pickled Red Onions, Ensalada

BEBER (DRINKS)

FRESH SQUEEZED ORANGE JUICE Refills \$2	AGUA FRESCA Refills \$2
MIMOSA - FRESH SQUEEZED ORANGE JUICE, \$7	Mexico's fresh water. Fresh Squeezed Juice, lime.
CAVA	CHUPACABRA, OUR VERSION OF THE BLOODY .. \$7
	MARY

ACOMPAÑAMIENTOS (SIDES)

TWO EGGS (ANY STYLE) \$4	CHIPOTLE AGAVE GLAZED BACON \$3
PAPAS CON RAJAS \$2	ARROZ Y FRIJOLES \$3