

Charcoal-Blistered, Sesame-Lime Aioli & Cotija

THE
MEXICAN
STL

MASA *Homemade Dough*
3 Tacos or Enchiladas Served with Mexican Rice,
Black Beans & Pico de Gallo
Hungry for More? Add additional tacos to your meal!

TACOS

SHRIMP ^{GF} ^N 18
Charcoal-Smoked Macha Tossed Royal Red Shrimp, Lime Crema,
Tobacco Fried Onions

BARBACOA ^S ^N 20
Fried Black Beans, Avocado Salsa, Pickled Onions



CHICKEN ^{GF} 16
Chipotle Smoked Chicken, Queso Frito, Manzano
Pepper Salsa

EL HONGO ^{GF} ^N 16
Smoked Portabello, Macha Aioli, Lime Juice, Avocado,
Queso Chinchó

ASADA ^{GF} 20
Grilled Wagyu, Jalapeño Rojas, Smoked Onions, Tomatilla Salsa,
Charred Avocado Aioli, Chicharrón de Queso

PORK BELLY ^{GF} 18
Oak Smoked Pork Belly, Radish Slaw, Chipotle BBQ, Pork Rinds

ENCHILADAS

CAMARON ^{GF} ^N 20
Ruby Red Shrimp, Chihuahua Cheese, Tomatillo Broth,
Jalapeño-Radish Slaw, Lime Crema

CHICKEN ^{GF} 20
Smoked Chicken, Oaxaca, Adobo Cream, Sliced Avocado

SOPAS Y
ENSALADA *Soup & Salad*

TORTILLA SOPA ^{GF} 9
Hand-Pulled Smoked Chicken, Avocado, Pico de Gallo,
Crispy Tortilla

CAESAR ^{GF} 14
Grilled Romaine, Lemon, Chipotle Caesar Dressing with
a Touch of Heat, Cotija, Crisp Tortillas

CHOP 15
Cactus, Black Beans, Kale, Spring Mix, Corn, Chihuahua
Cheese, Charred Poblano Lime Vinaigrette, Ancho-Dusted
Torta Croutons

MAR *Sea*
Served with Mexican Rice, Black Beans & Pico de Gallo.
Tortillas Available Upon Request.

SURF & SURF ^{GF} ^N 36
Coal-Grilled Scallops & Macha Marinated Jumbo Shrimp,
Bell Peppers, Onions, Zucchini, Poblano Oil, Salsa Negra

TUNA ^{GF} 40
Habanero Miso, Cucumber-Heirloom Tomatillo Salad

HALIBUT ^{GF} 40
Grilled Mushroom Tetela, Jalapeño Cream, Shiitake

TIERRA *Land*
Served with Mexican Rice, Black Beans & Pico de Gallo.
Tortillas Available Upon Request.

FREE RANGE CHICKEN ^{GF} 26
24 Hour Tequila Lime Brined, Chipotle BBQ, Jalapeño
Rice, Fried Black Beans



MOLE SHORT RIB ^S ^N 36
Banana Leaf Braised Short Rib, Mole de la Casa,
Lime Crema

WAGYU STRIP STEAK ^{GF} 65
Wagyu Pastor Marinated, Charred Pineapple, Salsa Verde

WAGYU FLANK ^{GF} 36
Tequila-Lime Marinated, Fried Black Beans, Morita Butter,
Tobacco Fried Onions

FILET MIGNON ^{GF} 60
Charcoal Seared 8oz Filet, Guajillo Hollandaise,
Fall Squash Chips

SHARE WITH THE TABLE

GRANDE

Served with Mexican Rice, Black Beans
& Pico de Gallo. Tortillas Available Upon Request.

TOMAHAWK ^{GF} 180

Espresso-Cocoa Rubbed 36oz. Wagyu Tomahawk,
4 Salsas, Black Sea Salt, Smoked Vine Ripe Tomatoes



PARA PICAR *Sides*

BRUSSELS ^{GF} ^N
Tallow-Fried, Chipotle Tamarind Honey,
Spiced Peanuts, Cotija
8

SWEET POTATOES ^{GF}
Baked Sweet Potato Mash, Cinnamon Syrup,
Torched Marshmallow
8

CHIPOTLE
STREET CORN ^{GF}
Queso Cincho, Cilantro
8

CAULIFLOWER ^{GF}
Paprika-Ancho Chili Roasted, Poblano Cream
8

CROQUETAS DE PAPA ^{GF} ^N
Maseca-Crusted Potato Balls, Tossed in Salsa Macha, Macha Aioli
8

SODA *Soft Drinks*

Serving Coca-Cola Products, Mexican Coca-Cola, Mexican Sprite, Limited Jarritos Available. Ask Your Server for Details.

^{GF} Gluten-Free. ^S Contains Sesame. ^N Contains Nuts.

Parties of 8 or more subject to 20% gratuity. Food Safety & Allergens: Menu items are cooked to order. FDA advises consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if pregnant or certain medical conditions. We openly handle several allergens throughout our locations, including dairy, soy, tree nuts (e.g., almond, coconut, etc), egg, wheat & others. While we take precautions to keep ingredients separate, we cannot guarantee that any of our beverages or food items are allergen free as we use shared equipment to store, prepare & serve.