



# La COMIDA

TUESDAY – SUNDAY

11 AM – 3 PM

## LUNCH MENU

### MARGARITAS

#### THE MEXICAN STL

*Classic Margarita*  
*El Trago, Lime Juice, Agave*  
*& House Sour Mix*  
12



**CLÁSICA** 15  
*Skinny Margarita*  
*Patron Silver Tequila, Lime Juice, Agave*  
*& Oranges*

**SPICY SCARLET**  
*Jalapeño Infused Una Vida Tequila,*  
*Strawberry Purée, Triple Sec,*  
*House Sour Mix & Tajin Rim*  
16

### CÓCTELES



**CARAJILLO** 14  
*Cantera Negra, Licor 43, Nixta Elote*  
*Liqueur, Espresso & Cinnamon Dust*

### — SPIRIT-FREE CÓCTELES —

**SPICY PEPINO**  
*Lime Juice, Club Soda, House Sour Mix*  
*with Cucumber, Jalapeño & Tajin Rim*  
10

**PEACH DON'T KILL MY VIBE**  
*Peach Purée, Lime Juice, Ginger Beer*  
10

### LA MESA *For the Table*



**GUACAMOLE**<sup>GF</sup> 14  
*Avocado, Jalapeño, Cilantro, Tomato, Lime, White Onion, Cotija*  
*Cheese, Chili Oil*

**TAQUITOS**<sup>GF N</sup> 16  
*Papas, Chihuahua, Arbol Cabbage Salsa*



**BAJA SHRIMP**<sup>GF N</sup> 14  
*Topo-Chico-Maseca Battered Ruby Red Shrimp, Salsa Macha,*  
*Charred Avocado Aioli*

**TUNA CARPACCIO**<sup>GF S</sup> 24  
*Passion Fruit Ponzu, Black Sea Salt, Curtido de Chile Manzano Slaw*

**TUNA AGUACHILE**<sup>S</sup> 24  
*Aguachile, Avocado, Pickled Onions, Poblano Oil*

**QUESABIRRA**<sup>GF</sup> 20  
*4 Cheesy, Crispy Barbacoa Tacos Served with Chilitin Aioli*



**QUESO FUNDIDO**<sup>GF</sup> 14  
*Chorizo, Charred Poblano, Pico, Asadero & Oaxaca Cheese,*  
*Tortillas*

**SHISHITO BOWL**<sup>GF S</sup> 12  
*Charcoal-Blistered, Sesame-Lime Aioli & Cotija*

**TLAYUDA**<sup>GF</sup> 15  
*Think Mexican Pizza*  
*Chorizo Fried Pinto Beans, Barbacoa, Lettuce, Tomato, Oaxaca, Avocado Salsa*

<sup>GF</sup> Gluten-Free. <sup>S</sup> Contains Sesame. <sup>N</sup> Contains Nuts.

# SOPAS Y ENSALADA

Soup & Salad

**TORTILLA SOPA** <sup>GF</sup> 9  
Hand-Pulled Smoked Chicken, Avocado, Pico de Gallo, Crispy Tortilla



**FLAME GRILLED CORN SALAD** <sup>GF</sup> 16  
Spring Mix, Green Leaf, Grilled Chicken, Tequila Marinated Tomatoes, Corn, Puya Pepper Ranch topped with Crispy Tortillas

**MEXICAN COBB** <sup>GF</sup> 9  
Spring Mix, Chihuahua, Chayote, Corn, White Beans, Panela, Creamy Jalapeño Tequila Dressing  
Add Grilled Chicken +7

**CHOP** 9  
Cactus, Black Beans, Kale, Spring Mix, Corn, Chihuahua Cheese, Charred Poblano Lime Vinaigrette, Ancho-Dusted Torta Croutons  
Add Grilled Chicken +7

## MASA *Homemade Dough*

2 Tacos or Enchiladas Served with Mexican Rice, Black Beans & Pico de Gallo.  
Add a Side Chop Salad or Cup of Soup +4

## TACOS

**SHRIMP** <sup>GF N</sup> 12  
Coal Roasted Shrimp, with Arbol Cabbage Salsa, Lime Crema

**EL HONGO** <sup>GF N</sup> 11  
Smoked Portabello, Macha Aioli, Lime Juice, Avocado, Queso Chinchon



**BARBACOA** <sup>GF</sup> 14  
Fried Black Beans, Avocado Salsa, Pickled Onions

**ASADA** <sup>GF</sup> 15  
Grilled Wagyu, Jalapeño Rojas, Smoked Onions, Tomatilla Salsa, Charred Avocado Aioli, Chicharron de Queso

# LUNCH SPECIALS

**TORTA + PAPAS FRITAS** <sup>N</sup> 16  
Choice of Ranchero Chicken or Asada, Black Refried Beans, Oaxaca-Chihuahua Blend, Lettuce, Tomato, Charred Avocado Aioli on a Torta Bun  
Ask for it 'Ahogada-Style' – Smothered in Arbol Sauce +1

**HUEVOS RANCHEROS** <sup>GF N</sup> 14  
Two Fried Tortillas, Two Sunny-Side Up Eggs, Chorizo Fried Pinto Beans, Ranchero Salsa, Avocado, Pico de Gallo

**CHICKEN MILANESE** 15  
Breaded Chicken, Morita Aioli, Avocado & Lemon on a Baguette with hand-cut Mexican STL Seasoned Fries



**BARBACOA BOWL** <sup>GF</sup> 16  
Shredded Barbacoa Beef, Jalapeño Rice, Fajita Veggies, Avocado Salsa, Pickled Red Onions  
Substitute Smoked Chicken

**RIBEYE MILANESE** 23  
Breaded Ribeye, Refried Pinto Beans, Oaxaca, Chipotle Mayo & Fried Jalapeño on a Baguette with hand-cut Mexican STL Seasoned Fries

**SURF & SURF** <sup>GF N</sup> 39  
Coal-Grilled Scallops & Macha Marinated Jumbo Red Shrimp, Fajita Veggies, Poblano Oil, Salsa Negra



**ALAMBRE** <sup>GF</sup> 44  
Skewered Royal Red Shrimp, Beef Tenderloin, Chicken & Pork Belly over Coal Roasted Peppers & Squash, Oaxaca Cheese Sauce, Avocado Salsa

**PASTOR** <sup>GF</sup> 12  
Crispy Pork Belly, Pineapple Jalapeño Relish, Frijoles Puerco

**CHICKEN QUESO** <sup>GF</sup> 14  
Birria Style Chicken, Spicy Consume, Asadero & Cilantro

## ENCHILADAS

**CAMARON** <sup>GF N</sup> 14  
Ruby Red Shrimp, Chihuahua Cheese, Tomatillo Broth, Jalapeño-Radish Slaw, Lime Crema

**CHICKEN** <sup>GF</sup> 14  
Smoked Chicken, Oaxaca, Adobo Cream, Sliced Avocado

**CHEESE** <sup>S N</sup> 12  
House Mole, Manchego Queso, Sesame Seeds

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.