



La

COMIDA

TUESDAY - SUNDAY  
11AM - 3PM

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

*Smoked Ranchero Chicken Rolled in House-made Tortilla,  
Tallow Fried, Arbol 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 Chiletin Aioli*

### SHISHITO BOWL <sup>GF S</sup>

12

*Charcoal-Blistered, Sesame-Lime Aioli & Cotija*



### QUESO FUNDIDO <sup>GF</sup>

14

*Chorizo, Charred Poblano, Pico, Asadero &  
Oaxaca Cheese, Tortillas*

### TLAYUDA <sup>GF</sup>

15

*Think Mexican Pizza*

*Chorizo Fried Pinto Beans, Barbacoa, Lettuce, Tomato,  
Oaxaca, Avocado Salsa*

# LUNCH SPECIALS

## 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



## BARBACOA BOWL <sup>GF</sup> 16

Shredded Barbacoa Beef, Jalapeño Rice, Fajita Veggies, Avocado Salsa, Pickled Red Onions  
Substitute Smoked Chicken



## ALAMBRE <sup>GF</sup> 44

Skewered Royal Red Shrimp, Beef Tenderloin, Chicken & Pork Belly over Coal Roasted Peppers & Squash, Oaxaca Cheese Sauce, Avocado Salsa

## SURF & SURF <sup>GF N</sup> 39

Coal-Grilled Scallops & Macha Marinated Jumbo Red Shrimp, Fajita Veggies, Poblano Oil, Salsa Negra

# SOPAS Y ENSALADA *Soup & Salad*

## TORTILLA SOPA <sup>GF</sup> 9

Hand-Pulled Smoked Chicken, Avocado, Pico de Gallo, Crispy Tortilla

## MEXICAN COBB <sup>GF</sup> 9

Spring Mix, Chihuahua, Chayote, Corn, White Beans, Panela, Creamy Jalapeño Tequila Dressing  
Add Grilled Chicken +7



## 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

## 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 Chinchó



## 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, Chicharrón de Queso

# SANDWICHES

## TORTA + PAPAS FRITAS <sup>N</sup> 16

*Mexican Sandwich*

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

## CHICKEN MILANESE 15

Breaded Chicken, Morita Aioli, Avocado & Lemon on a Baguette with Hand-cut Mexican STL Seasoned Fries

## RIBEYE MILANESE 23

Breaded Ribeye, Refried Pinto Beans, Oaxaca, Chipotle Mayo & Fried Jalapeño on a Baguette with Hand-cut Mexican STL Seasoned Fries

## 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

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

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.

Parties of 8 or more subject to 20% gratuity. 3% operational surcharge applies to online and curbside orders.

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