



TUESDAY – SUNDAY
11AM – 3PM

La COMIDA

LUNCH MENU

MARGARITAS

CLÁSICA

Skinny Margarita
Patron Silver 100 Tequila,
Lime Juice, Agave & Orange
15



THE MEXICAN STL 12
Classic Margarita
El Trago, Lime Juice, Agave & House Sour Mix

SPICY SCARLET

Jalapeño Infused Una Vida Tequila,
Strawberry Purée, Triple Sec,
House Sour Mix & Tajín Rim
16

CÓCTELES



CARAJILLO 14
Cantera Negra, Licor 43,
Espresso & Cinnamon Dust

COWBOY WATER

Ocho Blanco Tequila, Lime Juice,
Topo Chico & Cucumber
13

SPIRIT-FREE CÓCTELES

SPICY PEPINO

Lime Juice, Club Soda, House Sour Mix
with Cucumber, Jalapeño & Tajín Rim
10

PEACH DON'T KILL MY VIBE

Peach Purée, Lime Juice, Ginger Beer
10

LA MESA *For the Table*

TAQUITOS ^{GF N} 16

Smoked Ranchero Chicken Rolled in House-made Tortilla,
Tallow Fried, Arbol Salsa

BAJA SHRIMP ^{GF N} 14

Topo-Chico-Maseca Battered Ruby Red Shrimp, Salsa Macha,
Charred Avocado Aioli



TUNA AGUACHILE ^{GF S} 24
Aguachile, Avocado Relish, Poblano Oil

QUESABIRRA ^{GF} 20

4 Cheesy, Crispy Barbacoa Tacos Served with Chileñin Comsumme

SHISHITO BOWL ^{GF S} 12

Charcoal-Blistered, Sesame-Lime Aioli & Cotija

STREET CORN NACHOS ^{GF N} 14

Smoked Chicken, Chipotle Cheese Sauce, Pickled Jalapeño,
Avocado Lime Cream, Corn, Pico de Gallo

JALAPEÑO POPPER 16

Charcoal Roasted Jalapeño Stuffed with Shrimp, Oaxaca Cheese
& Lime Wrapped with Bacon, Served with Puya Pepper Ranch

QUESADILLA 14 / 19

*Choice of: Birria Style Chicken OR
Grilled Wagyu Asada*

Smoked Onions, Bell Peppers, Chihuahua, Arbol Aioli Served
with Salsa Tatemada

GUACAMOLE

GUACAMOLE ^{GF} 14

Avocado, Jalapeño, Cilantro, Tomato, Lime, White Onion,
Cotija Cheese, Chili Oil



LOBSTER GUACAMOLE ^{GF N} 32

Maseca Fried Lobster Bites, Avocado, Jalapeño, Cilantro,
Tomato, Lime, White Onion, Cotija Cheese, Chili Oil

QUESO

QUESO FUNDIDO ^{GF} 14

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

CORN QUESO DIP ^{GF} 9

Sweet Corn, Chipotle Cheese Sauce,
House-made Chips

STL CLASSIC ^{GF} 8

QUESO DIP
Classic Oaxaca White Cheese Dip,
House-made Chips

LUNCH SPECIALS



CHEF'S LUNCH TACO SPECIAL

14

Choice of Gringo, Shrimp, El Hongo or Chicken Queso Taco Served with a Side House Corn Salad^{GF} – Spring Mix, Green Leaf, Tequila Marinated Tomatoes, Corn, Chihuahua, Chili-Lime Honey Vinaigrette Topped with Crispy Tortillas

BURRITO

16 / 20

Choice of: Mojo Marinated Grilled Chicken OR Grilled Wagyu
Black Bean Purée, Avocado Salsa & Shredded Lettuce in a Flour Tortilla over Adobo Cream & Topped with Oaxaca Cheese Sauce, Served with Rice & Beans



BARBACOA BOWL^{GF}

16

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

HUEVOS RANCHEROS^{GF N}

14

Two Fried Tortillas, Two Sunny-Side Up Eggs, Chorizo-Fried Pinto Beans, Ranchero Salsa, Avocado, Pico de Gallo



FAJITA

20 / 24 / 25

Choice of: Mojo Marinated Chicken | Citrus Serrano Marinated Prawns | Smoked Wagyu Asada
Charcoal Grilled Fajita Veggies, Guacamole Salad, Arbol Salsa, Tortillas, Rice & Beans

SOPAS Y

ENSALADA

Soup & Salad



TORTILLA SOPA^{GF}

9

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

MEXICAN COBB^{GF}

9

Spring Mix, Hard-Boiled Egg, Chihuahua, Tomatoes, Corn, White Beans, Panela, Creamy Jalapeño Tequila Dressing
Add Grilled Chicken +7, Citrus Serrano Marinated Shrimp (3) +9 or Grilled Salmon +11



HOUSE FIRE-ROASTED CORN SALAD

10

Spring Mix, Green Leaf, Tequila Marinated Tomatoes, Corn, Chihuahua, Chili-Lime Honey Vinaigrette Topped with Crispy Tortillas
Add Grilled Chicken +7, Citrus Serrano Marinated Shrimp (3) +9 or Grilled Salmon +11

TACO SALAD

16

Spring Mix, Green Leaf, Seasoned Ground Beef, Tomatoes, Black Beans, Red Onion, Puya Pepper Ranch in a Crispy Tortilla Bowl, Finished with Avocado Lime Crema
Substitute Grilled Chicken +0 or Grilled Salmon +6

SANDWICHES

TORTA + PAPAS FRITAS^N

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

SODA

Soft Drinks

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

MASA

Homemade Dough

2 Tacos or Enchiladas Served with Mexican Rice, Black Beans & Pico de Gallo.

Add a Cup of Soup +4

TACOS

GRINGO

12

Seasoned Beef, Chipotle Corn, Shredded Lettuce, Cheese, Flour Tortilla

SHRIMP^{GF N}

12

Coal Roasted Shrimp, with Arbol Cabbage Salsa, Lime Crema

EL HONGO^{GF N}

11

Smoked Portabello, Macha Aioli, Lime Juice, Avocado, Queso Chincho

FISH^{GF}

13

Maseca Fried, Purple Cabbage, Avocado, Morita Sweet Chili

PASTOR^{GF}

12

Crispy Pork Belly, Pineapple Jalapeño Relish, Frijoles Puerco



BARBACOA^{GF}

14

Fried Black Beans, Avocado Salsa, Pickled Onions



ASADA^{GF}

15

Grilled Wagyu, Jalapeño Rojas, Smoked Onions, Tomatilla Salsa, Charred Avocado Aioli, Chicharron de Queso

CHICKEN QUESO^{GF}

14

Birria Style Chicken, Spicy Consumme, Asadero & Cilantro

ENCHILADAS

CAMARON^{GF N}

14

Ruby Red Shrimp, Chihuahua Cheese, Tomatillo Salsa, Jalapeño-Radish Slaw, Lime Crema

CHICKEN^{GF}

14

Smoked Chicken, Oaxaca, Adobo Cream, Sliced Avocado

CHEESE^{S N}

12

House Mole, Queso Fresco, Sesame Seeds

^{GF} Gluten-Free. ^S Contains Sesame. ^N Contains Nuts.
Please note: All fried menu items are cooked in beef tallow.

Food Safety & Allergens: Menu items are cooked to order. FDA advises consuming rare 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.