

COCKTAILS 15

Cucumber y Aloe
Cazadores tequila, cucumber, aloe, basil, lemon

Coquito
spiced rum, coconut cream, cinnamon
served hot or cold

Blackberry Cooler
vodka, blackberry, mint, peach, lemon

Lemon Ginger Rx
mezcal, Cazadores tequila, lemon, ginger, agave
served hot or cold

Agave Margarita
choice of mezcal or Cazadores tequila, curacao, lime, agave

Apple Chai Hot Toddy
bourbon, apple, lemon, chai, agave
served hot

Oaxacan Old Fashioned 16
Cazadores reposado, mezcal, agave, chocolate bitters



GLASS WINES 10 / 37

Cava, Juve y Camps, ES
Rose, Alfa Tauri, IT
Rioja, Carlos Serren, ES

BODEGA 3.5

Yerba Mate
Jarritos Mango
Jarritos Grapefruit
Jarritos Mandarin
Mexican Coke
Topo Chico Sparkling
Kevita Kombucha 5

COLD BEER 5

Sunday Pilsner
Dale's Pale, Oskar Blues
Dogfish, Seaquench Ale

BEVERAGES

Espresso 3.5
Americano 4
Hot Chocolate 4.5
Almond Horchata *hot or cold* 5
Hibiscus Iced Tea 4
Lemonade 4
Arnold Palmer 4
Pineapple Juice 4
Coconut Water 4

STARTERS

Nachos 13 +3 guac 🌱 🌶️
our chorizo, fermented black beans, turmeric queso fundido, sour cream

Beet & Pumpkin Empanada 9 🌱
kabocha squash, swiss chard, guacamole, chimichurri

Sikil Pak 8 GF 🌱 🌶️
crushed Mayan pumpkin seed, habanero, plum tomato, sliced plantains

Hijiki-Hearts of Palm Ceviche 12 GF
jalapeño, hijiki seaweed, red pepper, cilantro, cherry tomato, avocado

Jackfruit Tamale 9 GF 🌱
zucchini, salsa verde, onion, cashew crema

Rajas Con Crema 12 +2 chorizo
melted coconut queso, shredded poblano peppers

Sopa del día 9 GF 🌱 🌶️
Chef's seasonal soup, cooked to perfection

Guacamole y Chips 9 GF

SPECIALTIES

Gorditas 13 GF
two stuffed tortillas, beans, serrano, shitake bacon, sour cream
add chorizo, sweet potato or carnitas +3

Chimichurri Eggplant Torta 13
pickled jalapeño, flax seed, avocado, sprouts, fermented beans, tomato

Enchiladas Mole 14 🌱 🌶️
shredded palm carnitas, coconut queso, guajillo, sour cream, Spanish rice

Azteca Chile Relleno 13 🌱
poblano pepper, queso, olive, mushroom, cinnamon, tomato & jalapeño broth

Chorizo Burrito 13 🌱
Spanish rice, fermented beans, guac, smothered with salsa & sour cream

Coconut Queso Quesadilla 13 +3 guac 🌱
spinach & basil pesto, serrano, king mushroom, pico de gallo, sour cream

Guac Burger 12 🌱
pinto bean-beet-quinoa patty, lotus chip, lettuce, tomato, chipotle aioli

Breaky Burrito 13
our sausage, guacamole, "eggs", coconut queso, fermented beans

Verde Enchiladas 14 🌱 🌶️
green tomato, serrano, palm carnitas, coconut queso, Spanish rice

ALL DAY BRUNCH 12

Kale Pancakes
triple stack, coconut mango jam, shaved coconut

Brunch Tacos 🌱
Scrambled "eggs," chorizo, jalapeño, onion

Breakfast Torta 🌱
our oat "sausage," guacamole, "eggs," beans, queso

TEQUILA

Angelisco Blanco 14	Corralejo Blanco 12
Angelisco Reposado 16	Corralejo Reposado 14
ArteNOM 1579 Blanco 13	Corralejo Anejo 16
ArteNOM 1414 Reposado 15	Corralejo Gran Anejo 32
ArteNOM 1146 Anejo 17	El Tesoro Paradiso Extra Anejo 35
Casa Dragones Blanco 16	Espolon Blanco 12
Casamigos Blanco 13	Espolon Reposado 14
Casamigos Reposado 15	Fortaleza Blanco 13
Casamigos Anejo 17	Fortaleza Reposado 15
Cazadores Blanco 13	Fortaleza Anejo 17
Cazadores Reposado 15	Tapatio Blanco 12
Cazadores Anejo 17	Tapatio Reposado 14
Chamucos Blanco 13	Tapatio Anejo 16
Chamucos Reposado 15	Tapatio Excelencia Gran Anejo 40
Chamucos Anejo 17	Tears of Llorona Extra Anejo 44
Clase Azul Plata 17	Siembre Valles Ancestral 16
Clase Azul Reposado 44	Viva Xxxii Joven 13
	Viva Xxxii Reposado 15

BAZ BAGEL COLLAB

Bagel Especial 14
carrot lox, jalapeño cream cheese, tomato, onion, everything crunch

STREET TACOS 8

add avo or guac +2 / add extra taco +3

Palm Carnitas
blueberry & flax seed tortilla, hearts of palm, jackfruit, orange, salsa verde

Mezcal Mushroom GF
beet & paprika tortilla, red pepper, pico de gallo, sour cream

Our Chorizo 🌱
turmeric tortilla, radish, micro cilantro, red pepper, sour cream

Barbacoa GF 🌱
yuba, adobo, guajillo & ancho chili, coconut feta cream, serrano

Chipotle Sweet Potato GF 🌱
turmeric tortilla, fermented beans, serrano, scallion, pickled red pepper

Crispy Chayote Fish GF 🌱 🌶️
hemp & flax seed battered squash, chipotle almond butter, red onion

Paleo Caveman GF
coconut & arrowroot tortilla, mushrooms, peppers, tahini maple cream

Buffalo Flower GF 🌱
tempura'd cauliflower, flax seed, shredded carrot, queso azul

Spicy Birria 🌱
banana blossoms, avocado, salsa botanera, cilantro

BOWLS

add chorizo, sweet potato or carnitas +3

Turmeric Cauliflower Rice 14 GF
cumin spiced black beans, cilantro & scallion herb chermoula, grilled vegetable, sour cream

Taco Tazón 16 🌱
chorizo, romaine, coconut queso, grape tomatoes, black bean salsa, sour cream, agave-lime dressing

Dinosaur Kale 14 GF
mango, avocado, red quinoa, smoked coconut shards, scallion, jalapeño chia-cilantro dressing

Rainbow Chard 14 GF
white bean & hemp seed cotija, tofu feta, fresh corn, cherry tomatoes, lotus chips, avocado-caesar dressing

SIDES

Mexican street corn 7 🌱 / salsa trio 8
fermented black beans 4 / Spanish rice 4 / half avocado 4

GF gluten-free 🌱 🌶️ spicy 🌱 contains nuts

DESSERTS

Raspberry Cheesecake 10 GF 🌱
raw cashews, pecans, dates, agave

Coconut Dream Cake 10 GF 🌱
raw coconut, tamarind, cashews

Seasonal Flan 8 GF 🌱
cacao nibs, coco whipped cream

Churritos 8
coconut dulce de leche

Peanut Chocolate Cake 10 GF 🌱
cacao, peanut butter, coconut

MEZCAL

Borroso 14
Bozal Espadin 12
Bozal Tobasiche 14
Bruxo 1 Espadin Joven 11
Bruxo 3 Barril 14
Bruxo 4 Ensemble 15
Casamigos Mezcal 16
Del Maguey Chichicapa 14
Del Maguey Santo Domingo 15
El Jogorio Tobaziche 28
El Jogorio Madrecuishe 28
El Tinieblo Joven 12
El Tinieblo Anejo 15
Gem & Bolt 12
Leyenda Guerrero 16
Leyenda Oaxaca 14

Los Amantes Anejo 16
Mezcal Vago Espadin 15
Mezcal Vago Mexicano 16
Nuestra Soledad La Compania 24
Nuestra Soledad STGO 24
Nuestra Soledad San Luis Del Rio 14
Lagrimas De Dolores Castilla 14
Lagrimas De Dolores Masparilo 14
Lagrimas De Dolores Anejo 16
Pierdre Almas Tobaziche 24
Rey Campero Wild Jabali 17
Rey Campero Tepextate 19
Valente Garcia Espadin 14
Yola 14
Yuu Baal Joven 11