

BOTANAS *snacks for sharing*

DIP TRIO QUESO, SALSA Y GUACAMOLE 10
Tomato roasted jalapeño salsa, poblano queso and guacamole clásico, basket of crispy corn tortilla chips

GUACAMOLE CLASICO 15
Corn tortilla chips, white onion, jalapeno, cilantro, tomato, fresh lime juice, queso cotija, radish

NACHOS DE POLLO15
Grilled chicken, scrambled eggs, corn tortilla chips, pico de gallo, pickled jalapeños, crema mexicana, cilantro, poblano queso sauce

QUESADILLAS DE HUEVO12
flour tortilla, cheddar, queso chihuahua, mozzarella, crema cotija and scrambled eggs, served with pico de gallo

QUESO Y CHORIZO FUNDIDO12
3 quesos blend, Logan's ground chorizo, avocado-tomatillo salsa, pico de gallo, cilantro, warm flour tortillas

EMPANADAS DE PICADILLO DE RES13
two empanadas made with ground beef, potatoes, tomato, garlic, pasilla chiles, cilantro, cabbage slaw, avocado-tomatillo sauce

ANTOJITOS *palate teasers*

AGUACHILE CEVICHE 15
gulf white shrimp, bay scallops, fresh lime juice, cilantro, serrano chile, corn, cucumber, avocado, yellow corn tostadas

COCKTEL DE CAMARONES 15
Five shrimp, Mexican cocktail sauce, cucumbers, avocado, corn tortilla chips

TAQUITOS DORADOS DE POLLO 13
three taquitos with chipotle chicken, wrapped in crispy corn tortillas, tomatillo-avocado salsa, creamy cabbage slaw, queso cotija, pico de gallo

ENSALADA *salad*

Add: shrimp...7 8oz salmon ...10 10 oz chicken... 9

ENSALADA DE AGUACATE Y PALMITAS 12
avocado, hearts of palm, ruby red grapefruit, spiced nuts, jicama, radish, scallions, tajin, agave-lime-cilantro dressing

POZOLE DE RES 11
Hominy soup, creekstone beef brisket, cabbage, onions.

TACOS

2 flour tortilla tacos served with Mexican rice and beans - Corn tortillas available upon request - Add avocado \$3

TACOS DE PESCADO..... 14
cod fish, lightly tossed in corn flour and fried, with cabbage slaw, avocado, salsa verde, cilantro, lime wedges

TACOS DE LENGUA15
beef tongue tacos, braised 4 hours, habanero-mango salsa, fresh mango, chopped white onion, fresh cilantro, lime wedges

TACOS DE FALDA DE RES..... 14
creekstone beef brisket tacos, braised 4 hours, pico de gallo, tomatillo-avocado salsa, fresh cilantro, lime wedges

TACOS DE HUEVO.....12
scrambled eggs, sweet potato, nopalito, Zucchini, avocado slices, cilantro

DESAYUNO

brunch options

add chicken... 5 chorizo...5 shrimp...7 4oz steak...8

CHILAQUILES..... 12
Crispy corn tortillas tossed in red tomato sauce, served with two sunny side up eggs, pico de gallo, queso fresco and crema Mexicana

BURRITO 12
Scrambled eggs, cotija, salsa chingona, rice, black beans, cilantro

DESAYUNO MEXICANO..... 13
bacon, black bean puree, scrambled eggs, platanitos, avocado, corn, corn tortillas and crema Mexicana

TAQUITOS DORADOS DE POLLO..... 13
two chipotle chicken taquitos wrapped in crispy corn tortillas, 2 sunny side up eggs, house seasoned home fries, pico de gallo, cabbage slaw, salsa verde

MACHACA CON HUEVOS..... 14
Grilled pork loin, 2 scrambled eggs, poblano sauce, queso fresco, warm tortillas, pico de gallo and crema Mexicana, served with rice and black bean puree

PLATOS FUERTES

main dishes

MEXI-BURGUESA..... 15
8oz. certified angus beef patty, dry rubbed, Cabbage slaw, grilled onion, chipotle aioli, cilantro, brioche bun, served with house seasoned papas

COSTILLAS DE CERDO 18
Baby back pork ribs, scrambled eggs, stewed red beans, jicama salad

CARNE ASADA DE ARRACHERRA..... 18
6oz grilled skirt steak, sautéed onions-peppers-zucchini, side salad, guajillo chile-cilantro salsa

PARA ACOMPAÑAR *to accompany*

HUEVOS A LA MEXICANA.....7
3 scrambled eggs, tomato

PLATANITOS MADUROS7
pan fried sweet plantains, salsa chingón, crema, queso cotija, cilantro

ESQUITES.....7
shucked grilled corn, chipotle, cinnamon, garlic, fresh cilantro, crema cotija, lime

DESSERT *postres* 9

CHURROS CON NUTELLA
Deep fried pastry dough, filled with cajeta, rolled in cinnamon sugar, vanilla ice cream, Nutella

BEBIDAS

drinks

MCMX CÓCTELES ARTESANALES

glass/pitcher

HOUSE MARGARITA10/40

milagro silver tequila, triple sec, organic agave, fresh lime juice, salt rim

DIABLO12/48

homemade jalapeno infused tequila, triple sec, organic agave, fresh lime juice, salt rim

MEZCAL MARGARITA.....12/48

house mezcal, triple sec, fresh lime juice, organic agave, salt rim

LA CONQUISTA.....12/48

milagro silver tequila, triple sec, mango, tamarindo, cinnamon, fresh lime

GUAVA CLAVADA.....12/48

Milagro silver tequila, triple sec, cloves, guava

\$5 SPECIALES

Aperol Spritz, Mimosa & Bellinis

Dos Equis Amber Draft & Micheladas

Bloody Mary & Bloody Maria

Frozen Rose

Frozen Margaritas

VINOS

		GLASS	BOTTLE
SAUV BLANC	Los Vascos, Chile	11	44
CHARDONNAY	Calixa, Mexico	11	44
ROSÉ	Les Gueissard, Provence	10	40
TEMPRANILLO	Mision 16, Mexico	11	44

CANS

SPARKLING	Anew, Bubbly, WA (8oz)	9
SAUV BLANC	Kim Crawford, NZ (8oz)	10
CAB SAUV	Merf, WA (8oz)	9

CANS - WINE SELTZERS

Del Mar White Peach (12oz)	5
Del Mar Black Cherry (12oz)	5

SANGRIAS

	Glass	Pitcher
RED SANGRIA	12	48
WHITE SANGRIA	12	48

CERVEZAS

DRAFT 7

DOS EQUIS AMBER, amber lager, Mexico
MILLER LITE, light pilsner, WI
PACIFICO, pilsner, Mexico
DC BRAU CORRUPTION IPA, IPA, DC
MODELO ESPECIAL, pilsner, Mexico
MODELO NEGRA, vienna dark lager, Mexico

CANS & BOTTLES 6

TECATE, lager, Mexico (can)
CORONA EXTRA, lager, Mexico (bottle)
CORONA LIGHT, light lager, Mexico (bottle)

TEQUILA

Blanco | Reposado | Anejo

MILAGRO	10 11 15
ESPOLON	12 13 14
HERRADURA	13 14 15
DON JULIO	15 17 20
HORNITOS	00 14 15
ROCA PATRON	00 14 16
PATRON XO CAFÉ	11 00 00
PATRON SILVER	13 00 00
CHINACO BLANCO	13 00 00
LOS ARANGO BLANCO	14 00 00
PURA VIDA REPOSADO	00 14 00
SIETE LENGUAS BLANCO	15 00 00
DULCE VIDA AÑEJO	00 00 15
RIAZUL REPOSADO	00 15 00
EL TESORO AÑEJO	00 00 15
MAESTRO DOBLE DIAMANTE	16
CASAMIGOS BLANCO	18 00 00
ARTENOM AÑEJO 1146	00 00 18
CASA DRAGONES BLANCO	20 00 00
AVION 44 EXTRA AÑEJO	00 00 42

MEZCAL

Blanco | Reposado | Anejo

ILEGAL MEZCAL	14 15 16
DON AMADO	14 15 18
RAYU JOVEN	12
CASAMIGOS JOVEN	15
YUU BAAL	13
DEL MAGUEY VIDA	13
DEL MAGUEY CHICHICAPA	15
DEL MAGUEY CREMA	15
DEL MAGUEY IBERICO	34
DEL MAGUEY PECHUGA	44