



HAPPY HOUR 3

Frozen Lime Margarita		AVAILABLE OPTIONS
		\$8.00
		Flavored: \$3.00
Mexican Sangria		\$8.00
made with tequila		
Mexican Chelas		\$6.00

WINE 3

House White	
House Red	
Red Sangria	
made with tequila	

MEXICAN SODAS 2

Jarritos	
Pineapple, Mandarin, Tamarind, Grapefruit	
Sodas	
Sangria Senorial, Sidral Mundet	

AGUAS FRESCAS MOCKTAILS 5

Limon	
Fresh Limeade & Chia Seed (optional)	
Jamaica	
Hibiscus Blossom (un-sweetened)	
Piña	
Pineapple (lightly sweetened)	
Sandia	
Watermelon (lightly sweetened)	

Tamarindo

Tamarind pod (lightly sweetened)

FEATURED DRINKS 2

Poland Spring Water \$1.50

Pellegrino Mineral Water \$3.75

LA CANTINA 1

Mezcal

Nahuatl word that means "oven-cooked agave" Ask for our tequila & mezcal of the season

MARGARITAS 5

Frozen \$11.00

house tequila

Frozen Flavored \$13.00

house tequila

Hand-Shaken \$13.00

Hand-Shaken Flavored \$13.00

Mitotera Margarita \$14.00

100% blue agave Seasonal Tequila

MEZCALITAS 2

Hand-Shaken \$13.00

Hand-Shaken Flavored \$14.00

MOJITOS 4

Hand-Shaken \$13.00

Hand-Shaken Flavored \$14.00

Guadalajara Mojito \$13.00

made with tequila joven

Guadalajara Mojito Flavored \$14.00

made with tequila joven

DRAFT 2

Negra Modelo

Modelo Especial

BOTTLE 2

Pacífico

Corona

CAN 1

Tecate

MICHELADAS Y CHELADAS 4

La Chelada

Your favorite beer on ice with fresh lime juice

La Clasica

Lime plus a splash of Mexican Spicy Mix

La Cubana

All of the above plus a touch of Clamato

La de Chamoy

A Clasica with a touch of tamarind and chamoy

LAS BOTANAS 4

Guacamole - The Best! \$12.00

Chopped Tomato, Onion, Cilantro & Jalapeño

Chiles Toreados \$8.00

Caramelized Jalapeño & Onion Served with Fresco Cheese & Artisanal Corn Masa Tortillas

Ceviches

Made Daily!

Street-Style Esquites \$8.00

Steamed Corn, Mitote Mayo, Cotija, Epazote, Fresh Lime Juice, Sea Salt, Tajin

SOUP AND SALAD 2

El Pozole \$9.00

Hominy Chicken Soup Served With Lettuce, Radish, White Onion, Oregano & Lime

La Mitotera AVAILABLE OPTIONS \$10.00

Romaine, Arugula, Cucumber, Tomato, Avocado, White Onion, Cotija, Chile-Toasted Sunflower Seeds, Dried Cranberries,

Lime-Dill Vinaigrette Chicken: \$6.00

Shrimp: \$7.00

Steak: \$7.00

LOS MOLLETES 6

The Clasico	\$10.00
Beans & Cheese	
Wild Mushrooms	\$11.00
Sauteed	
Chorizo	\$11.00
Spiced	
Pork Carnitas	\$11.00
Slow Braised	
Steak	\$11.00
Grilled Steak	
Braised Lamb	\$11.00
Onion, Cilantro	

TACOS (3) 12

Pastor	\$15.00
Achiote Marinated Pork	
Camaron	\$15.00
Chipotle Shrimp	
Pescado	\$15.00
Battered Baja Style Fish	
Tinga	\$13.00
Chipotle Shredded Chicken	
Suadero	\$15.00
Braised Brisket	
Bistec	\$15.00
Grilled Steak	
Chorizo	\$13.00
Spicy Chorizo	
Carnitas	\$14.00
Slow Braised Pork	
Barbacoa	\$14.00
Beer Braised Lamb	
Papas con Chorizo	\$13.00
Potato & Chorizo	

Setas	\$14.00
Wild Mushrooms Mole Negro	
Veganos	\$14.00
Red Peppers, Potato, Black Beans	

QUESADILLAS (3) 5

Queso	\$10.00
Three Cheeses	
Hongos	\$13.00
Wild Mushrooms	
Tinga	\$12.00
Chipotle Shredded Chicken	
Chorizo	\$12.00
Spicy Mexican Chorizo	
Bistec	\$14.00
Grilled Steak	

TOSTADAS (1) 5

Ceviche del Dia	\$9.00
Shrimp Ceviche	
Camarones	\$10.00
Chipotle Shrimp	
Tinga	\$9.00
Chipotle Shredded Chicken	
Deshebrada	\$9.00
Braised Brisket	
Carnitas	\$9.00
Slow Braised Pork	

PARA BRUNCHEAR 2

Chilaquiles	AVAILABLE OPTIONS
Crispy Tortilla Tossed in Tomato-Chile de Arbol Sauce Topped with Chopped Onion & Crema, Refried Beans	\$13.00
Top it With: Two Scrambled Eggs / Egg Tortilla:	\$4.00
Top it With: Chicken Tinga / Braised Brisket:	\$5.00
Top it With: Grilled Steak / Pastor:	\$6.00

Huevos Rancheros	\$14.00
Two Fried Eggs Upon Lightly Fried Tortillas, Refried Beans Topped with Chile Tomato Sauce, Rice, Guacamole	

LAS TORTAS 9

Carmela*	\$11.95
Scrambled Egg, Chorizo, Queso Fresco, Jalapeño, Lettuce, Tomato, Crema	
Lupita*	\$11.95
Chipotle Shredded Chicken, Onion, Lettuce, Tomato, Crema	
Del Chavo	\$11.95
Natural Ham, Fresco Cheese, Guacamole, Onion, Lettuce, Tomato, Crema	
Marieta*	\$14.95
Chipotle Garlic Shrimp, Arugula, Lime, Onion, Tomato, Crema (no refried beans)	
Pepito	\$14.95
Beer Braised Brisket, Guacamole, Lettuce, Onion, Tomato, Crema	
Chavela	\$12.95
Slow Braised Pork Carnitas, Guacamole Lettuce, Onion, Tomato, Crema	
Valentina*	\$12.95
Braised Lamb Barbacoa In Dark Beer, Cilantro, Lettuce, Onion, Tomato, Crema	
Sabina	\$13.95
Wild Mushrooms, Rosemary-Garlic, Arugula, Melted Cheese, Onion, Tomato, Crema	
Trompito*	\$15.95
Achiote-Marinated Pork, Avocado Salsa Melted Cheese, Pineapple, Sauteed Onion	

TORTAS AHOGADAS 4

Pork Carnitas & Refried Beans	\$14.25
Braised Brisket & Refried Beans	\$15.25
Chicken Tinga & Refried Beans	\$14.25
Chipotle Garlic Shrimp	\$15.25

POSTRES 2

Pastel de Tres Leches	\$7.00
Three Creme Sponge Cake With Whipped Cream & Banana	
Churros con Cajeta y Chocolate	\$7.00
With Goat's Milk Caramel & Mexican Chocolate Sauce	

MAKE YOUR OWN BURRITOS 3

Flour Tortilla -or- Bowl

Rice -or- Quinoa

Refried -or- Black Beans

PICK ONE 9

Spiced Chorizo	\$13.25
Scrambled Egg	\$12.25
Chipotle Shrimp	\$15.25
Braised Brisket	\$15.25
Pork Carnitas	\$13.25
Chicken Tinga	\$13.25
Lamb Barbacoa	\$13.25
Achiote Pastor	\$15.25
Wild Mushrooms	\$13.25

PICK THREE 7

Trio of Melting Cheese

Cotija Cheese Crumbs

Pico de Gallo

Romaine Lettuce

Arugula

Toasted Pumpkin Seeds

Pickled Jalapeño

SALSAS AND EXTRAS 12

Salsa Roja Tatemada*	\$3.00
Salsa Verde Tatemada*	\$3.00
Avocado*** Cilantro, Serrano	\$3.00
Chile de Arbol Ahualica****	\$3.00
Pico de Gallo	\$3.00

Mole Negro	\$3.00
Chips & Salsa	\$5.00
Refried Pinto Beans	\$5.00
Epazote Brothy Black Beans	\$5.00
Mexican Rice or Quinoa	\$5.00
Sauteed Wild Mushrooms	\$5.00
Bell Peppers-Potato-Black Beans	\$5.00

"COMIDA CORRIDA" PLATTERS 7

Tinga de Pollo	\$17.00
Shredded Chicken, Simmered in Tomato-Chipotle Sauce	
Enchipotlados	\$18.00
Chipotle Garlic Shrimp	
Deshebrada	\$17.00
Beer Braised Brisket, Onion	
Bistec	\$18.00
Grilled Steak & Caramelized Onion	
Carnitas	\$16.00
Slow Braised Pork	
Barbacoa	\$17.00
Dark Beer Braised Lamb Barbacoa	
Vegetariana	\$16.00
Roasted Red Peppers-Potato-Black Bean, Wild Mushrooms, Black Mole Sauce	

WEEKEND BOTTOMLESS BRUNCH 1

1 Hour of Unlimited Cava, Mimosa & Bloody Mary -or- Maria	\$21.00
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MAIN 3

Chilaquiles Mitoteros	\$19.00
Crispy Tortilla Tossed With Birria Salsa, Topped With Brisket -or Carnitas, Chopped Onion, Crema, Cotija Cheese, Refried Beans. A hangover cure	
Chilaquiles Clasicos Verdes -or- Rojos	\$13.00
Crispy Tortilla Tossed in Your Choice of Salsa, Topped With Chopped Onion, Crema, Cotija Cheese, Refried Beans	
Huevos Rancheros -or- Divorciados	\$14.00
Two Fried Eggs Upon Lightly Fried Tortillas, Refried Beans, Topped With Roasted Tomato -or- Tomatillo Sauce, Rice, Guacamole	

CHILAQUILES - TOP IT WITH 7

Huevos Estrellados	\$4.00
Two Sunny Side Eggs	
Tortilla de Huevo	\$4.00
Two-Egg Omelette	
Chicken Tinga	\$5.00
Shredded Chicken in Tomato-Chipotle Sauce	
Camaron Enchipotlado	\$7.00
Chipotle Shrimp	
Al Pastor	\$6.00
Achiote Marinated Pork	
Bistec	\$6.00
Grilled Steak & Caramelized Onion	
Barbacoa de Borrego	\$6.00
Dark Beer Braised Lamb	

SIDEKICKS 4

Guacamole	\$40.00
Tomato, Onion, Cilantro & Jalapeño	
Chiles Tostados	\$48.00
Caramelized Jalapeño & Onion	
Street-Style Esquites	\$28.00
Steamed Corn, Crema, Cotija, Lime, Tajin	
Extra Tortillas or Chips	\$15.00
Freshly Made From Corn Masa	

SALSAS 9

Pico de Gallo
Salsa Roja Tatemada
Salsa Verde Tatemada
Avocado (Cilantro, Serrano)
Roasted Arbol (Peanut, Tomato)
Roast, Morita (Peanut, Sesame)
Chile de Arbol Ahualica

Pickled Jalapeño

Mole Poblano

EXTRAS 6

Refried Pinto Beans	\$25.00
Epazote Brothy Black Beans	\$25.00
Mexican Rice	\$25.00
Quinoa	\$30.00
Queso Fresco	\$5.00
Mexican Crema	\$5.00

TACOS 8

Al Pastor	\$98.00
Achiote Marinated Roasted Pork	
Tinga	\$90.00
Chipotle-Tomato Shredded Chicken	
Bistec	\$95.00
Grilled Steak Al Carbon	
Chorizo	\$95.00
Mexican Spicy Chorizo	
Carnitas	\$92.00
Orange-Oregano Slow Cooked Pork	
Barbacoa	\$92.00
Beer-Chile Braised Lamb	
Setas	\$95.00
Wild Mushrooms & Mole Negro	
Veganos	\$92.00
Black Beans, Potato & Bell Pepper	

BURRITOS 9

Pastor	\$130.00
Achiote Marinated Roasted Pork	
Tinga	\$118.00
Chipotle-Tomato Shredded Chicken	

Bistec	\$125.00
Grilled Steak Al Carbon	
Chorizo	\$115.00
Mexican Spicy Chorizo	
Carnitas	\$116.00
Orange-Oregano Slow Cooked Pork	
Barbacoa	\$115.00
Beer-Chile Braised Lamb	
Setas	\$115.00
Wild Mushrooms & Mole Negro	
Huevo	\$105.00
Scrambled Egg	
Vegano	\$105.00
Black Beans, Potato & Bell Pepper	

MITOTERA SALAD 1

Mitotera Salad	\$55.00
Romaine, Arugula, Cucumber, Tomato, Avocado, White Onion, Cotija, Chile-Toasted Sunflower Seeds, Dried Cranberries, Lime-Dill Vinaigrette	

TORTAS 8

Carmela	\$110.00
Scrambled Egg, Chorizo & Jalapeño	
Lupita	\$112.00
Tomato-Chipotle Shredded Chicken	
Del Chavo	\$112.00
Natural Ham, Fresco Cheese & Avocado	
Pepito	\$135.00
Beer Braised Brisket & Avocado	
Chavela	\$120.00
Slow Cooked Pork Carnitas & Avocado	
Valentina	\$120.00
Beer-Braised Shredded Lamb Barbacoa	
Sabina	\$125.00
Wild Mushrooms with Rosemary Roasted Garlic, Melted Three Cheeses & Arugula	
Al Pastor	\$140.00
Achiote-Marinated Pork, Avocado, Salsa Melted Three Cheeses, Pineapple, Onion (No Lettuce, Tomato or Crema)	

AGUAS FRESCAS 7

		AVAILABLE OPTIONS
Limon		
Fresh Lime & Chia Seed (lightly sweetened)		\$5.00
		\$10.00
Jamaica		AVAILABLE OPTIONS
Hibiscus Blossom (un-sweetened)		\$5.00
		\$10.00
Piña		AVAILABLE OPTIONS
Pineapple (lightly sweetened)		\$5.00
		\$10.00
Sandia		AVAILABLE OPTIONS
Watermelon (lightly sweetened)		\$5.00
		\$10.00
Seasonal		AVAILABLE OPTIONS
Special of the Week !!		\$5.00
		\$10.00
Poland Spring Water		\$1.50
Pellegrino Mineral Water		\$3.75