



MASA 4

PLATO DE BOTANAS \$32.00

taquitos, gorditas, tacos al pastor, quesadillitas, elotitos

HUARACHE \$0.00

sandal-shaped masa cake, rajas, refritos, salsa verde, crema, queso fresco, sunny-side-up egg [chicken * 20, brisket 22, steak *24]

GORDITAS \$16.00

masa pancakes stuffed with pork carnitas, chicharrón, refried black beans, salsa verde

TAQUITOS \$16.00

hand rolled crispy chicken tacos, salsa albañil, crema, queso fresco

Y MÁS! 4

TOSTADAS DE CAMARON* (GF) \$21.00

two shrimp tostadas, refritos, crema, queso fresco, tomato, crisp greens

QUESO FLAMEADO \$20.00

BRISKET chihuahua cheese, mushroom, onion, chilaca pepper, flour tortillas, chipotle-tomatillo salsa OR CHORIZO potato, chihuahua cheese, flour tortilla, chipotle-tomatillo salsa

QUESADILLA AVAILABLE OPTIONS

blue corn tortilla, quesillo, squash blossom, Chihuahua cheese, Mexican squash, corn, epazote, mole amarillo, rice, refritos

\$18.00

add chicken: \$6.00

add shrimp: \$8.00

add steak: \$14.00

CHICHARRÓN \$19.00

large fried pork rind, guacamole, salsa Mexicana

ENSALADAS, SOPAS, Y CEVICHES 6

ENSALADA DE OTOÑO \$16.00

arugula, kale, honey crisp apples, candied pecans, pepitas, pomegranate, goat cheese, honey apple vinaigrette

CAMPECHANITA * \$16.00

shrimp, octopus, tomato, cucumber, avocado, onion, jalapeño, orange Fanta, cilantro, radish

AGUACHILE NEGRO * \$17.00

lime cured shrimp, cucumber, onion, cilantro, soy, maggi, avocado, mango, topos

CEVICHE TRADICIONAL*	\$22.00
catch of the day, cucumber, tomato, onion, jalapeño, avocado, olives, cilantro, lime, totopos	
POZOLE VERDE	\$24.00
Smoked chicken, hominy, poblano, avocado, serrano, radishes, onion, cilantro, totopos	
POZOLE VERDE	\$24.00
Smoked chicken, hominy, poblano, avocado, serrano, radishes, onion, cilantro, totopos	

DESAYUNO 4

ARRACHERA Y HUEVO*	\$26.00
grilled skirt steak, rice, refritos, queso fresco, salsa chipotle tomatillo, grilled onions, rajitas, sunny-side-up egg, flour tortillas	
CHILAQUILES*	\$18.00
totopos and smoked chicken tossed in salsa verde, crema, queso fresco, sunny side up eggs	
PECHO DE RES CON HUEVOS*	\$22.00
chipotle brisket hash, roasted potatoes, onions, mushrooms, sunny-side-up eggs, flour tortillas	
POLLO Y WAFFLE	\$20.00
cinnamon waffle, guajillo pepper fried chicken, spicy honey, berries	

TORTAS 2

RUBEN'S SMASHED TROMPO BURGER	\$21.00
Akaushi beef, pastor meat, roasted pineapple, avocado, chipotle aioli, jalapeño, Chihuahua cheese, onion, papas bravas	
CEMITA DE POLLO*	\$18.00
chicken Milanese sandwich on pulque-fermented bun, quesillo, refritos, guacamole, chipotle aioli, pickled jalapeños, greens, papas bravas	

TACOS 3

TACOS AL PASTOR	\$17.00
trompo pork in achiote, cilantro, onion, pineapple, habanero salsa	
TACOS DE PESCADO*	\$21.00
battered fish, refried black beans, chipotle aioli, nappa cabbage, Mexican mignonette, corn tortillas	
TACOS DE BIRRIA (QUESABIRRIA)	\$19.00
braised beef in adobo, quesillo, consomé, corn tortillas	

AL LADO 7

ELOTE / ESQUITES	\$7.00
(GF) Mexican street corn dressed with epazote aioli, cotija cheese, Tajín	
PAPAS BRAVAS	\$8.00
potato wedges, guajillo pepper, chipotle aioli, crema, cotija cheese	

PLATANO ROSTIZADO	\$8.00
oven-roasted plantain, crema dulce, queso fresco, plantain chips	
REPOLLITOS	\$9.00
roasted brussels sprouts, salsa de ajo, cotija	
GUACAMOLE Y TOTOPOS	\$13.00
REFRITOS	\$4.00
ARROZ A LA MEXICANA	\$4.00

POSTRES ⁵

CHURRO ESPIRAL	\$14.00
spiral churro, cinnamon sugar, dulce de leche, chocolate sauce	
TRES LECHES	\$12.00
white cake soaked in three milks, toasted meringue	
FLAN DE MARACUYÁ	\$12.00
(GF) passion fruit flan, pistachio cream, chocolate sauce, chocolate crisp	
CAPIROTADA	\$12.00
brioche style bread pudding, Mexican vanilla and cheese ice cream, rompopo, vanilla crème fraîche, cookie crumbles	
CHOCOLATE CALIENTE	\$5.50
(GF) house made Mexican hot chocolate	

HELADOS ³

VANILLA DULCE DE LECHE	\$4.00
ice cream	
MEXICAN CHOCOLATE	\$4.00
ice cream	
MANGO CHAMOY	\$4.00
sorbet	

TACOS CALLEJEROS ¹

street taco sampler	\$21.00
cilantro, onion, green habanero, small corn tortillas, 6 tacos - choose your proteins	

WEEKLY SPECIALS ³

MARGARITA MONDAY

happy hour prices on margaritas and 750ml pitchers all day

TACO TUESDAY

Street taco sampler of six tacos offered all day on Tuesdays.

AVAILABLE OPTIONS

\$18.00

Add on a Hugarita for: \$10.00

ARRACHERA NIGHT

\$28.00

Wood-grilled Black Angus skirt steak paired with a glass of wine. Offered after 4pm on Wednesdays.

FRESCO 4

ENSALADA CESAR

\$16.00

arugula, radicchio, spinach, panela cheese, jicama, avocado, corn, pepitas, cherry tomatoes, cucumber, onion, mango lime vinaigrette

AGUACHILE NEGRO *

\$17.00

lime cured shrimp, cucumber, onion, cilantro, soy, maggi, avocado, mango, tlayuda totopos

TOSTADAS DE ATUN*

\$18.00

raw ahi tuna, cucumber, avocado, fresh mango, pickled onions, mango-habanero salsa, ginger sesame vinaigrette, chipotle aioli, blue corn tostadas

CEVICHE TRADICIONAL*

\$22.00

catch of the day, cucumber, tomato, onion, jalapeno, avocado, olives, cilantro, lime

HAZTE TUS TACOS 4

ARRACHERA*

AVAILABLE OPTIONS

wood-grilled Black Angus skirt steak, rice, refritos, onion, guacamole, cilantro, tortillas, habanero (sizes: for one, for two, pa la banda)

for 1: \$33.00

for 2: \$59.00

Pa la banda: \$84.00

COCHINITA PIBIL - Merida

\$29.00

slow cooked pork rubbed in achiote, black rice, pickled onions, cilantro, habanero salsa, jicama salad

BARBACOA

\$32.00

(GF) beef short rib, pasilla adobo consommé, refritos, guacamole, red jalapeño, onion, cilantro

POLLO EN MOLE

\$24.00

smoked half chicken, mole pasilla, white rice, sesame

PLATOS FUERTES 5

PESCADO EN MOLE AMARILLO

\$32.00

catch of the day, mole amarillo, broccolini, carrots, potatoes

MARISCADA

\$45.00

grilled octopus, shrimp, roasted oysters, cod brochette, potatoes, flour tortillas, chipotle aioli, chipotle salsa

CAMARONES A LA DIABLA

\$25.00

guajillo adobo shrimp, white rice, roasted corn, broccolini

QUESADILLA

(GF) (V) oversized blue corn tortilla, mushrooms, Mexican squash, quesillo, pipián rojo, rice, refritos

AVAILABLE OPTIONS

\$18.00

add chicken: \$5.00

add shrimp: \$6.00

add steak: \$8.00

ENCHILADAS

\$20.00

salsa verde, Chihuahua cheese, onion, cilantro, crema, Mexican Rice refritos [chicken 20, brisket 22, steak *24]

TAQUIZA PACKS 2

TAQUIZA PACK #1

\$149.00

(feeds 5-6 ppl), Al Pastor, Barbacoa, Taco Fixings, Mexican Rice, Refritos, Salsa Mexicana, Salsa Habanero, Guacamole, Totopos, Corn Tortillas

TAQUIZA PACK #2

\$300.00

(feeds 10-12 ppl), Al Pastor, Chicken in Salsa Verde, Taco Fixings, Mexican Street Corn, Mexican Rice, Refritos, Salsa Mexicana, Salsa Habanero, Guacamole, Totopos, Corn Tortillas

ENCHILADAS 7

VEGETABLE ENCHILADAS

\$40.00

(DOZEN) salsa verde, crema, queso fresco, onion, cilantro

CHICKEN ENCHILADAS

\$44.00

(DOZEN) salsa verde, crema, queso fresco, onion, cilantro

BRISKET ENCHILADAS

\$48.00

(DOZEN) salsa verde, crema, queso fresco, onion, cilantro

TAQUITOS

\$52.00

(DOZEN) crispy chicken tacos, salsa albanil, crema, queso fresco

GORDITAS

\$56.00

(DOZEN) masa pancakes stuffed with pork carnitas, chicharron, refried black beans, salsa verde

CAMPECHANA

\$32.00

(QUART) shrimp, oysters, octopus, tomato, cucumber, avocado, onion, jalapeño, orange Fanta, cilantro, radish

CEVICHE

\$56.00

(QUART) striped bass, cucumber, onion, jalapeno, avocado, olives, lime, cilantro

SIDES 13

ELOTE

\$36.00

(1/2 DOZEN) Mexican street corn dressed with epazote aioli, cotija cheese, Tajín pepper

PAPAS BRAVAS

\$30.00

potato wedges, guajillo pepper, chipotle aioli, crema, queso fresco

COLIFLOR	\$30.00
whole roasted cauliflower, epazote aioli, cotija cheese, corn, pipián rojo	
REPOLLITOS	\$30.00
brussels sprouts, salsa de ajo, cotija cheese	
GUACAMOLE	\$16.00
(PINT) serves 2-3 people	
HABANERO	\$16.00
(1 QUART)	
SALSA VERDE	\$16.00
(1 QUART)	
SALSA MEXICANA	\$15.00
(1 QUART)	
MEXICAN RICE	\$8.00
(PINT) serves 2-3 people	
REFRITOS	\$8.00
(PINT) refried black beans, serves 2-3 people	
TOTOPOS	\$8.00
(1 LB) fried tortilla chips	
FLOUR TORTILLAS	\$7.00
(DOZEN) homemade	
CORN TORTILLAS	\$6.00
(DOZEN) homemade	
MARGARITAS 5	
URBE RITA	AVAILABLE OPTIONS
Tequila, lime, passionfruit-agave nectar, jalapeño, salt	Quart: \$44.00
	Galon: \$132.00
HUGO RITA	AVAILABLE OPTIONS
	Quart: \$44.00
	Galon: \$132.00
MALINCHE DE MEZAL	AVAILABLE OPTIONS
Gem & Bolt Mezcal, peach brandy, lime, pineapple syrup	Quart: \$52.00
	Galon: \$156.00
CARLITOS WAY	AVAILABLE OPTIONS
	Quart: \$56.00
	Galon: \$168.00

SANGRIA

AVAILABLE OPTIONS

Quart: \$32.00

Galon: \$96.00

MICHELADA MIX 3

SPICY SANGRITA

AVAILABLE OPTIONS

Pint: \$16.00

Quart: \$32.00

CONEJO MALO

AVAILABLE OPTIONS

Pint: \$16.00

Quart: \$32.00

PURA

AVAILABLE OPTIONS

Pint: \$16.00

Quart: \$32.00

BOCADILLOS 6

SOPES DE PECHO DE RES

\$9.00

small masa cakes, brisket, mole pasilla

TOSTADA CAMPECHANA

\$9.00

tostada, shrimp, octopus, tomato, cucumber, guacamole, onion, jalapeño

GORDITAS

\$9.00

(2) masa pancakes stuffed with carnitas, chicharrón, refried black beans, salsa verde

TAQUITOS

\$11.00

(3) crispy rolled chicken tacos, salsa albañil, crema, queso fresco

TRIO DE QUESADILLITAS

\$9.00

Chihuahua cheese, Mexican squash, chicken in salsa verde GF

URBE TRIO

\$22.00

brisket queso flameado, guacamole, flour tortillas, salsa Mexicana

\$10 AGAVE FAVORITES 4

URBE RITA

\$10.00

tequila, lime, passionfruit-agave nectar, salt

MALINCHE

\$10.00

mezcal, lime, peach brandy, pineapple syrup, salt

LA VIBRA

\$10.00

frozen passion margarita, tequila, passion fruit, hibiscus, lime, tajín

PALOMA DE TAMARINDO

\$10.00

tequila, Gran Malo Tamarindo, Jarritos Tamarindo, lime, tajín

\$9 CLASSICS 5

MOJITO TRADICIONAL	\$9.00
BOURBON OLD FASHIONED	\$9.00
TOM COLLINS	\$9.00
MOSCOW MULE	\$9.00
TRES SABORES DE MX	\$9.00
(Tequila, Mezcal, Sotol)	

PLATOS CHICOS 5

QUESO FLAMEADO	\$17.00
chihuahua cheese, mushrooms, chilaca peppers, onion, flour tortillas, chipotle-tomatillo salsa	
CEVICHE DE VEGETALES	\$16.00
(VG) queso panela, Mexican squash, cucumber, tomato, onion, jalapeno, avocado, olives, cilantro, lime	
ENSALADA DE OTOÑO	\$16.00
kale, spring mix, Delicata squash, pomegranate, cranberries, almonds, goat cheese, Dijon dressing	
CAMPECHANA DE VEGETALES	\$17.00
(VG) queso panela, Mexican squash, cauliflower, tomato, cucumber, avocado, onion, jalapeño, orange Fanta, cilantro, radish	
PLATO DE VEGETALES	\$30.00
(VG) Brussels sprouts, papas bravas, vegetable quesadillas, crispy potato tacos, elotitos, sweet potato tacos	

AL LADO (VG) 5

REPOLLITOS	\$9.00
charred brussels sprouts, salsa de ajo, cotija	
PLATANOS ROSTIZADOS	\$8.00
oven-roasted plantain, crema dulce, queso fresco, plantain chips	
ELOTE	\$7.00
(GF) Mexican street corn, mayonnaise, cotija cheese, Tajín pepper	
PAPAS BRAVAS	\$8.00
potato wedges, guajillo pepper, chipotle aioli, crema, cotija cheese	
GUACAMOLE Y TOTOPOS	\$13.00