

SALADS, SIDES & SNACKS 8

Xoco Salad	\$9.50
romaine lettuce, arugula, marinated black beans, avocado, crispy tortilla threads, avocado-lime dressing, grilled onions. add pork carnitas, golden-crispy chicken, or mushrooms for an additional \$2.	
Seasonal Special Salad	\$10.50
arugula and frisée, poached egg, salsa negra-glazed pork belly "lardons", pickled garlic, pepita-lime vinaigrette.	
Side Salad	\$4.00
romaine, arugula, jicama, cucumber, avocado-lime dressing.	
Chips & Salsa	\$3.00
tomatillo salsa, 3-chile salsa, just-made chips.	
Guacamole & Chips	\$6.25
frontera guacamole, just-made chips, 2 salsas.	
Chicharrones	\$3.50
chicharrones, tamazula hot sauce, queso anejo, onions, cilantro.	
Pickled Pigs' Feet Tostada	\$4.00
pickled pigs' feet, jalapeno-pickled vegetables, crema, cilantro.	
Oaxacan-style Peanuts	\$2.50
spanish peanuts, roasted garlic, arbol chiles, lime.	

TORTAS FROM THE WOODBURNING OVEN 7

Baja Chicken	\$11.00
gunthorp garlic chicken, homemade chipotle mayo, napa cabbage/radish slaw, black beans.	
Ahogada	\$10.00
golden pork carnitas, black beans, tomato broth, spicy arbol chile sauce, pickled onions. (dine-in only).	
Choriqueso	\$9.00
homemade chorizo sausage, roasted poblano, artisan jack cheese, tomatillo salsa.	
Woodland Mushroom	\$9.50
wood-roasted garlic mushrooms, prairie farm goat cheese, black beans, wild arugula, 3-chile salsa.	
Pepito	\$12.00
braised tallgrass shortribs, caramelized onion, artisan jack, black beans, pickled jalapenos.	

Cochinita Pibil	\$12.00
wood-roasted suckling pig with achiote, black beans, pickled onion, habanero.	
Seasonal Special Torta	\$12.00
mexican blue shrimp, tomato-olive sauce, chayote “slaw,” queso fresco, pickled jalapeños, black beans.	

TORTAS FROM THE GRIDDLE 2

Cubana	\$11.50
smoked gunthorp pork loin and bacon, black beans, avocado, artisan jack, chipotle mustard, morita chiles, homemade cilantro crema.	
Milanesa	\$10.00
crispy gunthorp chicken, black beans, artisan jack cheese, pickled jalapenos, tomatillo-avocado salsa, homemade cilantro crema.	

MEAL-IN-A-BOWL-CALDOS 7

Shortrib Red Chile Soup	\$12.00
braised tallgrass shortribs, red chile broth, roasted vegetables, epazote, wild arugula, lime.	
Wood-roasted Chicken Pozole	\$11.50
gunthorp chicken, pozole corn, rich broth, crunchy garnishes, ground red chile, lime.	
Pork Belly Vermicelli (fideos)	\$12.00
crispy-tender pork belly, toasty-tender noodles, woodland mushrooms, zucchini, avocado, salsa negra.	
Seafood	\$12.50
mexican blue shrimp, mussels, catfish, red chile broth, potatoes, grilled knob onions, pea shoots, cilantro, lime.	
Carnitas	\$11.50
slow-cooked gunthorp pork carnitas, potato-masa dumplings, chayote, roasted serrano chile, greens, arugula, avocado.	
Vegetables	\$10.50
black beans, woodland mushrooms, zucchini, potato-masa dumplings, greens, avocado, serrano chile.	
Seasonal Special Caldo	\$12.00
braised short ribs, rich pasilla chile broth, roasted parsnips, local spinach, garbanzos, avocado, arugula.	

DAILY SPECIAL TORTAS 5

Tuesday - Pork Tinga	\$11.75
Chipotle-braised Gunthorp pork, chorizo, Napa cabbage, fresh cheese, avocado, black beans.	
Wednesday - Pork Belly	\$12.00
Dark salsa negra glaze, bacon, arugula, queso anejo.	
Thursday - Carne Asada	\$12.75
Tallgrass flank steak, farmers' market chimichuri, local mushrooms, homemade crema.	
Friday - Smoky Garlic Shrimp	\$12.00
Seared shrimp, chipotle-garlic mojo, black beans, caramelized onions, goat cheese, arugula.	

Saturday - Goat Barbacoa	\$12.00
Braised goat, Oaxacan pasilla-tomatillo salsa, avocado, onions & cilantro.	

PASTRIES 9

Churros	AVAILABLE OPTIONS
	Each: \$1.60
	For 3: \$4.00
Chocolate Shot For Dipping Churros	\$1.25
Soft-serve For Dipping Churros	\$2.60
Glazed Churros	\$2.25
choose from margarita/almond, chocolate/peanut or pistachio.	
Homemade Mexican Vanilla	\$4.50
soft-serve with chocolate or caramel.	
Seasonal Rustic Fruit Tart	\$5.00
Mexican Chocolate Hazelnut Cookie	\$2.50
Arroz Con Leche	\$5.00
Tres Leches Cake	\$5.00

BEAN-TO-CUP CHOCOLATE 5

Authentic	\$2.75
fresh-ground chocolate, water.	
Aztec	\$2.75
fresh-ground chocolate, water, chile, allspice.	
Classic	\$3.25
chocolate shot, 2% milk.	
Almendrado	\$3.25
chocolate shot, almond milk.	
Mexico City Thick (champurrado)	\$3.25
thick, rich.	

CHOCOLATE COFFEE 3

Chocolate Espresso	\$3.00
Chocolate Cappuccino	\$4.25
Chocolate Cafe Con Leche	\$4.25