



APPETIZERS 9

Guacamole	\$16.00
Totopos	
Aguachile Negro	\$24.00
Cucumber, onion, cilantro, avocado, roasted habanero, topped with sesame seeds	
Octopus Tostadas	\$22.00
Oregano vinaigrette, smoked mayo, tamarind sauce	
Shrimp Ceviche	\$19.00
Tomato, tamarind, orange	
Calabaza a la Parrilla	\$14.00
Roasted squash, crema, salsa macha	
Esquites	\$14.00
Crema fresca, queso añejo, piquin	
Queso con Chorizo	\$18.00
Queso chihuahua, tortilla (*Vegan Option)	
Elote de Coyoacán	\$8.00
Mayo, queso añejo, chile piquin	
Caesar Salad	\$18.00
Baby gem, avocado, corn	

SOPAS 2

Pozole Rojo	\$16.00
Sopa de Tortilla	\$16.00

SIDES 3

Crispy Potatoes	\$8.00
Salsa	\$8.00
Rice & Beans	\$8.00

ENTRÉES 8

Chile Relleno	\$22.00
Corn & cheese chile rellenos, salsa roja, salsa verde	
Salmon al Epazote	\$32.00
Lemon butter sauce, squash	
Arrachera a la Parrilla	\$34.00
Skirt steak, salsa macha, rice and beans	
Burger	\$21.00
Smash patty, queso fresco, chipotle, ito	
Huevos Rancheros	\$22.00
Black beans, pasilla sauce, avocado	
Eggs Benedict	\$23.00
Huarache, chorizo, cilantro hollandaise, chile piquin	
Birria Torta	\$26.00
Crema, pickled onions, cilantro, cotija	
Chilaquiles	\$15.00
Red or green	

TACOS (3) 6

Los Califa (Sirloin)	\$24.00
Grilled scallions	
Pescado Baja	\$24.00
Fried or grilled	
Cochinita Pibil	\$24.00
Roast pork, pickled red onions	
Birria de Res	\$24.00
Braised beef, guajillo, costeno chilis	
Veggie Tacos	\$20.00
Pepper, onions, corn and mushrooms	
Chorizo	\$22.00
Carrot escabeche (*Vegan Option)	

DESSERTS 3

Coconut Flan	\$12.00
Tres Leches Cake	\$12.00
Churros con Cajeta	\$12.00

DRINKS 9

La Bacana	\$10.00
Bacan Guaro, Aperol, Champagne & Seltzer	
La Perreria	\$10.00
Bacan Guaro, Aperol, Passion Fruit Pure, Triple Sec, Raw Agave, Ginger Beer	
Bacardi Frozen Mojito	\$10.00
Illegal Mezcalita	\$9.00
Shot! Shot!	\$8.00
Mezcal or Tequila	
Cazadores Margarita	\$9.00
House Cocktail	\$8.00
Sangria Glass	\$8.00
Red or white	
Beer	\$6.00

FOOD 9

Chicken Wings	\$12.00
Guacamole & Chips	\$8.00
Octopus Tostadas	\$12.00
Chips & Salsa	\$6.00
Elote de Coyoacán	\$8.00
Esquites	\$10.00
Queso con Chorizo	\$16.00
Tacos (2)	\$12.00
Pescado Baja, Cochinita Pibil, Birria de Res, Chorizo - (Vegan option)	
Oysters	\$1.50
Min. 6 pieces	

LUNCH SPECIAL 1

Lunch Special	\$19.00
Choice of one appetizer and one entrée with a free Sangria, Margarita, or Beer.	

APPETIZER 3

Guacamole & Chips	
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Chicken Flautas

Queso Fundido (Vegan Option)

ENTRÉE 4

Fajitas

Burrito Bowl

Burger

Fish Tacos (3)

TO SHARE 4

Calabaza a la Parrilla \$18.00

Roasted squash, crema, salsa macha

Esquites \$14.00

Crema fresca, queso añejo, piquin

Queso con Chorizo \$18.00

Queso chihuahua, tortilla (*Vegan option)

Cazuela de Hongos \$16.00

Queso Oaxaca, tortilla

SOUPS 2

Pozole Rojo

Tortilla Soup

MARGARITAS 11

Margaritas en las Rocas \$12.00

Tequila Cazadores Blanco, lime, hibiscus passion fruit, tamarind, watermelon mango, strawberry

La Bacana \$16.00

Bacan Guaro, Aperol, Champagne & Seltzer

El Trueno \$16.00

Patron Silver, jalapeno, agave, lime, chile rim

Le Papatzul \$16.00

Patron Reposado, Grand Marnier agave, lime juice

El Alacran \$16.00

Mezcal Illegal, pineapple juice, agave, lime juice

Pisco Sour	\$16.00
Pisco, egg white, lime juice, lemon juice	
Pasión de Jamaica	\$17.00
Tito's vodka, St. Germain, strawberry purée hibiscus lemon juice, egg white	
Papatz Espresso	\$16.00
Mezcal Ilegal, cantera negra, creme de cacao, espresso	
Rosa Mezcal	\$14.00
Mezcal Ilegal, grapefruit juice agave, lime juice, chile rim	
La Perreira	\$16.00
Bacan Guaro, Aperol, Passion Fruit Pure, Triple Sec, Raw Agave, Ginger Beer	
Smokey Sunset	\$17.00
Mezcal Ilegal reposado, aperol, pineapple juice, passion fruit, raw agave	

WINES 4

Red	AVAILABLE OPTIONS
Tempranillo, Paso a Paso, Spain; Cabernet Sauvignon, Grayson, California; Malbec, Santa Julia, Argentina	Glass: \$12.00
	Bottle: \$45.00
White	AVAILABLE OPTIONS
Sauvignon Blanc, Garzon Reserva, Uruguay; Sauvignon Blanc, Monte Xanic, Mexico; Pinot Grigio delle Venezie, Italy; Vinho Verde	Glass: \$12.00
	Bottle: \$45.00
Rosé	AVAILABLE OPTIONS
Mirabeau en Provence, France; Vinho Verde Rosé	Glass: \$12.00
	Bottle: \$45.00
Bubbly	AVAILABLE OPTIONS
Cava, Prosecco, Mōet Chandon	Glass: \$12.00
	Bottle: \$45.00

BEERS 1

Beers	\$8.00
Negra Modelo, Pacifico, Club Colombia, Modelo, Corona	

PITCHERS 3

Margaritas Pitcher	\$120.00
Flavors Add 20	
Mezcalitas Pitcher	\$120.00
Flavors Add 20	

Sangria

AVAILABLE OPTIONS

Glass: \$12.00

Pitcher: \$65.00