

Takito Kitchen

2013 W Division St 60622-3157 · +17736879620 · Updated: Jan 14, 2026

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APPETIZERS 5

CHIPS AND SALSA

\$8.00

traditional salsa

GUACAMOLE

\$12.00

traditional guacamole with tomato, cucumber, and lime

PINEAPPLE GUACAMOLE

\$13.00

avocado, grilled pineapple, sun-dried tomatoes, goat cheese, bacon

FLAMING QUESO FUNDIDO

AVAILABLE OPTIONS

served with Tlayuda (corn tostada)

\$12.00

Add chorizo, mushrooms: \$5.00

THREE SISTERS POLENTA

\$14.00

brunkow & cheddar cheese, pork belly, pickled chiles, cilantro, corn

CLASSICS 3

BERRY PARFAIT

\$10.00

greek yogurt, housemade granola, berries, honey

AVOCADO TOAST

\$12.00

brioche, baby arugula, sunnyside egg, cherry tomato pesto, feta cheese

FRENCH TOAST

\$14.00

brioche, whipped cream, berry compote

MAIN COURSE 5

CHILAQUILES ROJO

AVAILABLE OPTIONS

tortilla chips, morita salsa, queso fresco, scrambled eggs, potatoes, pickled onions

\$13.00

Add chicken, braised beef: \$4.00

STEAK & EGG SKILLET

\$17.00

grilled skirt steak, sunny side egg, potatoes, cherry tomatoes

MUSHROOM POLENTA SKILLET

\$15.00

brunkow & manchego cheese, braised mushrooms, sunny-side egg, corn, toast

PORK BELLY SOPE

\$14.00

sunny-side eggs, masa cake, baby arugla, morita salsa, chihuahua cheese

BREAKFAST TACOS**\$12.00**

soft scramble eggs, queso fresco, seasonal vegetables

OMELETES 5**CHICKEN TINGA****\$13.00**

sun dried tomatoe, spinach, chihuahua cheese

CHORIZO**\$13.00**

house-made chorizo, chihuahua cheese

COFFEE BRAISED BEEF**\$14.00**

coffee braised beef, chihuahua cheese

MUSHROOM**\$15.00**

brunkow cheese, cremini & oyster mushrooms, potatoes

BRUNKOW & TOMATO**\$15.00**

brunkow cheese, sun dried tomatoes, potatoes

SIDES 3**RUSTIC POTATOES****\$5.00****PORK BELLY****\$5.00****CHORIZO PATTIES****\$6.00****NON-ALCOHOLIC DRINKS** 7**ESPRESSO****\$3.00****ICED COFFEE****\$6.00****CAPPUCCINO****\$4.00****HOT CHOCOLATE****\$4.00****RED BULL****\$4.00****PEPSI/SPRITE****\$4.00****AGUA FRESCA****\$4.00**

strawberry, cucumber, pineapple serrano, tamarind, hibiscus, coconut, lychee, passion fruit, mango, hibiscus

STARTERS 8**CHEF'S SALSA TRIO****\$8.00**

• tomatillo pistachio • pineapple habanero • chef's salsa

PORK BELLY & 'BEAN DIP	\$6.00
pork belly, refried beans, chipotle butter, queso fresco	
CARNITAS SLIDERS	\$6.00
pulled pork 'shoulder, chipotle, bbq sauce, chipotle slaw	
THREE SISTER POLENTA	\$12.00
brunkow & cheddar cheese, pork belly, pickled chiles, cilantro, corn	
HAMACHI CEVICHE	\$15.00
olive vinaigrette, salsa macha, garlic flakes	
PINEAPPLE GUACAMOLE	\$11.00
avocado, grilled pineapple, sun-dried tomatoes, goat cheese, bacon	
ESQUITES	\$9.00
roasted corn, habanero aioli, pork belly, queso fresco, cilantro	
GUACAMOLE	\$9.00
traditional guacamole with tomato, cucumber, and lime	
QUESO FUNDIDO 3	
QUESO FUNDIDO	\$12.00
CHORIZO FUNDIDO	\$15.00
MUSHROOM FUNDIDO	\$15.00
SPECIALTY TACOS 7	
LITE SHRIMP	\$2.95
jicama tortilla, mojo de ajo, white bean hummus, basil	
CARNITAS MANZANA VERDE	\$2.95
pork shoulder, chipotle bbq, green apple relish, yuzu	
COFFEE BRAISED BEEF	\$2.95
queso fresco, peanuts, pickled jicama, cilantro	
PORK BELLY	\$2.95
ricotta, cabbage slaw, pineapple, potato straws, salsa verde	
LAMB MERGUEZ OWNERS FAVORITE	\$2.95
brunkow cheese, tomatillo-pistachio salsa, jicama, pistachios	
ELOTE & POBLANO	\$2.95
corn croquette, ricotta sauce, dehydrated corn	
BRUNKOW CHEESE	\$2.95
onion ash, mole verde, pepitas	
CLASSIC TACOS 5	

SHRIMP	\$10.00
morita aioli, strawberry pico de gallo, chicharron, cilantro	
SKIRT STEAK	\$10.00
avocado, chimichurri, chipotle bean purée, baby arugula	
FORBES STEAK & POTATO	\$11.00
potato terrine, skirt steak, guacamole butter	
CHICKEN TINGA	\$10.00
stewed chicken & tomato, straccitella, piquillo, basil	
CRISPY FISH	\$10.00
coconut custard, cabbage slaw, basil, toasted coconut, hibiscus tortilla	

ENTREES ³

SEAFOOD CHILE RELLENO	\$24.00
octopus, shrimp, fish, kataifi wrap & poblano sauce	
CARNE ASADA	\$23.00
marinated skirt steak, confit tomatoes, potato straws	
GRILLED OCTOPUS	\$16.00
spanish octopus, potatoes, avocado mousse, macha salsa	

HAPPY HOUR MENU ²

TRADITIONAL GUACAMOLE	\$7.00
SHRIMP COCKTAIL	\$9.00

TACOS ³

BARBACOA	\$3.00
popcorn tortilla, braised brisket, roasted arbol sauce, roasted peanuts & onions	
CARNITAS MANZANITA	\$3.00
popcorn tortilla, pork, shoulder, chipotle, bbq sauce, green, apple, relish, yuzu	
ELOTE & POBLANO	\$3.00
popcorn tortilla, corn croquette, ricotta chile dressing, toasted corn	

DESSERT MENU ²

COCONUT FLAN	\$9.00
coconut flan, strawberry compote	
CHOCOLATE MOLE	\$9.00
puff pastry, chocolate mousse, pistachio, almonds, ancho powder	

COFFEE 7

ESPRESSO	\$3.00
AMERICANO	\$3.00
CORTADO	\$4.00
CAPPUCCINO	\$5.00
ABUELITA HOT COCOA	\$5.00
FLAT WHITE	\$5.00
CAFE con LECHE	\$5.00

BOTTOMLESS MIMOSA 1

BOTTOMLESS MIMOSA	\$18.00
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WINE 4

AVISSI prosecco	\$11.00
AVISSI sparkling rose	\$13.00
CANYON ROAD pinot grigio	\$8.00
CANYON ROAD pinot noir	\$8.00

BEER 9

TECATE	\$4.00
pale lager, 4.5% abv.	
CORONA	\$5.00
extra pale lager 4.6% abv.	
MODELO NEGRA	\$5.00
dark lager, 5.4% abv.	
MODELO	\$5.00
pilsner style lager 4.4% abv.	
PACIFICO	\$5.00
pilsner 4.5% abv.	
REVOLUTION ANTI HERO	\$7.00
IPA 6.7% abv.	
BEER FOR TACOS	\$7.00
sour wild ale 4.8% abv.	

Add Chelada **\$1.00**

Add Michelada **\$3.00**

MARGARITAS 6

HOUSE MARGARITA

AVAILABLE OPTIONS

jose cuervo tradicional, lime juice, house-made cordial

10 ounce: \$12.00

20 ounce: \$22.00

CUCUMBER

AVAILABLE OPTIONS

jose cuervo tradicional, cucumber purée, lime juice, agave

10 ounce: \$12.00

20 ounce: \$22.00

PINEAPPLE SERRANO

AVAILABLE OPTIONS

jose cuervo tradicional, pineapple serrano purée, lime juice, agave

10 ounce: \$12.00

20 ounce: \$22.00

TAMARINDO CILANTRO

AVAILABLE OPTIONS

jose cuervo tradicional, tamarindo purée, lime juice, agave, cilantro

10 ounce: \$12.00

20 ounce: \$22.00

MARGARITA FLIGHT

\$29.00

choose your top three flavors

MORE FLAVORS

mango, coconut, lychee, strawberry, passion fruit

COCKTAILS 5

OLD FASHION

\$16.00

bulleit bourbon, angostura bitters, orange

LA PALOMA

\$14.00

tequila, lime juice, sanpellegrino pomelmo

MEZCAL MULE

\$14.00

banhez mezcal, lime, ginger beer

TEQUILA ESPRESSO MARTINI

\$14.00

Tequila, espress, coffee liquor

OJOS VERDES

\$14.00

roaring fork vodka, cucumber, cilantro, simple syrup, lime

TEQUILA & MEZCAL 8

siete leguas

don julio

el jimador

herradura

milagro

casamigos

carralejo

amaras
