



DESDE LA COCINA [FROM THE KITCHEN]

our menu has been curated for sharing...we recommend 2-3 small plates, snacks, and handhelds per person with an entree for the table. save room for dessert.

ANTOJITOS [SNACKS]

TABLE-SIDE GUACAMOLE + CHIPS 18 cotija

TRIO OF SALSAS + CHIPS 12

CON CHAMOY 14 cucumber, jicama, green mango

TAQUERIA [TACOS] one per order, 6 each

CRISPY FISH slaw, cilantro

TINGA [pulled chicken] refried bean puree

BIRRIA [pulled short rib] pickled onion

CHAMPIÑONES [mushrooms] cilantro, cotija

PICADILLO [spiced beef] pickled onion, crema

CHORIZO CON PAPAS [mexican sausage, potato] cotija

TOSTADAS one per order

MAHI MAHI CEVICHE 9 citrus, chili, pomegranate

SHRIMP AGUACHILE 10 citrus, serrano, red onion

SRIRACHA TUNA 10 sesame, soy, spicy mayo

ENSALADAS [SALADS]

ENSALADA CAESAR 16 romaine, avocado, cotija, crispy tortilla, yogurt-caesar dressing

DE MAIZ 14 gem lettuce, corn, radish, red onion, tomato, cilantro-lime dressing

GUARNICIONES [SIDES]

MEXICAN RICE 5

REFRIED BEANS 5

ESQUITES 6 "street corn"

SPICY FRIES 9



DESDE DEL HORNO DE LEÑA [FROM THE WOOD-FIRED OVEN]

QUESO FUNDIDO

oaxaca, chihuahua, manchego, corn tortillas 18
[add chorizo +3, add champiñones +3]

TLAYUDAS traditional oaxacan cuisine, a large, thin, crunchy corn tortilla covered in toppings, oaxaca cheese, chihuahua, cojita - a mexican pizza!

CHORIZO CON PAPAS 22 [mexican sausage, potato] refried bean puree, cilantro

TINGA 20 [pulled chicken] chipotle, refried bean puree, cilantro

CHAMPIÑONES 18 [mushrooms] refried bean puree, cilantro

DIABLA CAMARONES 22 [spicy shrimp] jalapeño, pickled onion, refried bean puree, cilantro

BIRRIA 24 [pulled short rib] pickled onion, refried bean puree, cilantro

QUESADILLAS

oaxaca cheese, jalapeño, cilantro, salsa verde, crema 12

TINGA +8

PICADILLO +8

BIRRIA +8

CHAMPIÑONES +8

CHORIZO +8

DEL MAR + TIERRA [FROM LAND + SEA] serves 2-4 served with tortillas, charred lemon, and cambray onions

CARNE ASADA 36 [8oz hanger steak] salsa asada

ROASTED HALF CHICKEN 32 mole

CHULETA CAN-CAN 48 [32oz pork chop] salsa asada

WHOLE ROASTED BRANZINO 40 salsa roja

WHOLE ROASTED SNAPPER 45 salsa roja



EL LUGAR

CANTINA



FOR THOSE OF US WITH DIETARY RESTRICTIONS PLEASE SCAN QR CODE OR ASK YOUR SERVER OR BARTENDER FOR MORE INFORMATION

executive chef: alex mixcoatl / culinary director: barry tonks

