



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
choice of chips or vegetable crudas

TRIO OF SALSAS + CHIPS 12

CON CHAMOY 14 cucumber, jicama, green mango

TAQUERIA [TACOS] three per order, 15
choice of corn tortilla or iceberg lettuce

TINGA [pulled chicken] refried bean puree

BIRRIA [pulled short rib] pickled onion

CHAMPIÑONES [mushrooms] cilantro, cotija

PICADILLO [spiced beef] pickled onion, crema

CARNITAS [pulled pork] cebolla, cilantro, salsa asada

BRUNCH

BREAKFAST BURRITO 13
carne asada, refried beans, guacamole, bacon,
tater tots, scrambled eggs

LA BURGER CANTINA 12
4oz pat lafrieda patty, charred onions,
pickled jalapeño, oaxaca, smoky and spicy aioli
[add fried egg +3] [make it a double patty +8]

BREAKFAST EGG TOSTADAS 12
two, crispy corn tortillas, guacamole, bacon,
fried eggs, cilantro, chili oil

ENCHILADA DE MOLE 18
chicken, mole sauce, onions,
queso fresco, fried eggs

BEEF SHORT RIB & WAFFLE 24
bacon, fried egg, hot honey



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

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 crispy flour tortilla filled with oaxaca cheese, jalapeño, cilantro, salsa asada, crema 12

TINGA +8

PICADILLO +8

BIRRIA +8

CHAMPIÑONES +8

CHORIZO +8

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



EL LUGAR
CANTINA

executive chef: alex mixcoatl / culinary director: barry tonks



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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

TLAYUDAS & MEZCAL
Both iconic from Oaxaca's
traditional culinary scene.
Tlayuda means "abundance"
in Náhuatl.



EL LUGAR CANTINA

CERVEZA [BEER]

DRAFT

MODELO pilsner style lager, mexico 4.4%	8
PACIFICO pilsner, mexico 4.5%	8
DOS EQUIS amber, mexico 4.7%	8
NEGRA MODELO munich dunkel, mexico 5.4%	8
EL LUGAR LIGHT LAGER missouri 4.2%	7
KONA BIG WAVE golden ale, hawaii 4.4%	8
BLUE MOON belgian-style witbier, colorado 5.4%	8
CONEY ISLAND mermaid pilsner, brooklyn, ny 5.8%	8
MONTAUK tropical ipa, montauk, ny 7.3%	8

BOTTLED & CANNED

ask for it dressed with hot sauce and lime

CORONA lager, mexico 4.6%	7
TECATE lager, mexico 4.5%	6
CHARRO pilsner, mexico 4.5%	9
HEINEKEN 0.0 lager, netherlands, n/a less than .05%	7
ATHLETIC BREWING cerveza atletica, light copper, ct, n/a less than .05%	7
MICHELADA 10 charro, house-made sangrita	

VINO [WINE]

SPARKLING, WHITE, & ROSÉ

	glass	bottle
VINHO VERDE aveleda, portugal	13	52
ALBARIÑO burgans, spain		62
CHARDONNAY monte xanic calixa, mexico	16	64
RIOJA BLANCO monopole, spain	15	60
RIOJA BLANCO allende, spain		85
SAUVIGNON BLANC banshee, sonoma, california		65
ROSÉ maris, france	14	56
CAVA BRUT cvne cune, spain	12	48
CAVA BRUT vilarnau, spain		60

RED

RIOJA beronia, spain	15	60
RIOJA bodega lanzaga corriente, spain		70
RED BLEND santo tomas mision tinto, mexico	16	64
RED BLEND casa ferreirinha douro tinto papa figos, portugal		58
MALBEC RESERVA finca del origen, argentina	14	56
MALBEC crocus l'atelier, france		60
GARNACHA montsant volador		62
TEMPRANILLO bodegas valdubón, ribera del duero reserva, spain		75



bar manager: francisco velasco
beverage director: nancy santiago

MOCKTAILS 9

ST. AGRESTIS PHONY MEZCAL NEGRONI 14

lyre's agave blanco, grapefruit, lime

FAUX-LOMA 15

lyre's agave blanco and orange sec, jalapeño, lime, chamoy, tajin

NADA-RITA 15

contains less than .05% alcohol

LIE-BATIONS

...and for the adventurous - chapulin [grasshopper salt]

CHOOSE YOUR SALT:

black lava salt | toasted coconut | tajin | hibiscus | cucumber | mango | pineapple

CHOOSE YOUR FLAVOR:

create your own margarita with milagro silver 16 / 80 carafe

A MI MANERA [MADE MY WAY]



DESDE LA BARRA

[FROM THE BAR]

AT SUNDAY BRUNCH 16 80 carafe patron silver, pomegranate, campari, cava, lemon, sparkle
IN A HAMMOCK IN TULUM 17 grey goose vodka, hibiscus, alma finca orange liqueur, lemon
A WALK IN THE PARK 17 condesa gin, cucumber, charreau aloé liqueur, lime, jicama
TOES IN THE SAND 17 coconut carrel rum, coconut water, mr. black, pineapple, lime, salted coconut flakes
ROOFTOP AT SUNSET 17 illegal mezcal joven, lime, agave, mango, chamoy, tajin
BY THE FIREPLACE 18 angel's envy bourbon, pineapple compote, angostura & el guapo polynesian bitters, smoked cherrywood
DRINKS WITH BRENDA 17 maestro doble diamante tequila, olive brine, pickled jalapeño, blanco vermouth
ON ROCKAWAY BEACH 16 ghost tequila, watermelon, cucumber, lime, tajin
A NEW YORK STREET FAIR 18 abasolo corn whiskey, nixta liqueur de elote, egg white, smoked chili bitters, lemon, smoked chipotle popcorn
WAITING ON A TABLE 17 cazadores reposado, licor 43, cazadores coffee liqueur, espresso, burnt cinnamon