



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

TIER OF ALL THREE 40

TAQUERIA [TACOS] two per order, corn tortilla or lettuce

DIABLA CAMARONES 18 [spicy shrimp]
pickled onion, slaw, cilantro

TINGA 16 [pulled chicken] refried bean puree

BIRRIA 18 [pulled short rib] pickled onion

CHAMPIÑONES 12 [mushrooms] cilantro, corn, cotija

PICADILLO 16 [spiced beef] pickled onion, crema

CARNITAS 16 [pulled pork] cebolla, cilantro, salsa asada

EL JEFE TACO PLATTER 45 choice of six tacos

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, croutons, parmesan

QUINOA BOWL 16 beans, cucumber, avocado, corn,
radish, lemon dressing

BURRITOS

flour tortilla, mexican rice,
refried beans, red onion,
crema, cotija, guacamole

PLACERO BOWLS

mexican rice, refried beans,
boiled egg, jalapeños,
red onion, corn tortillas,
salsa asada, guacamole

choice of:

TINGA 25

BIRRIA 26

CHAMPIÑONES 22
[with corn and squash]

PICADILLO 25

CARNITAS 26



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

TIER OF THREE 60

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

TINGA +8

PICADILLO +8

BIRRIA +8

CHAMPIÑONES +8

CHORIZO +8

SIZZLING FAJITAS onions, peppers, corn tortillas,
crema, pico de gallo, salsa asada

POLLO 28 [chicken]

CHAMPIÑONES 24 [mushrooms, corn, squash]

ARRACHERA 34 [skirt steak]

CAMARONES 34 [shrimp]

ARRACHERA & CAMARONES 38 [skirt steak, shrimp]

GUARNICIONES [SIDES]

MEXICAN RICE 5

ESQUITES 6 "street corn"

REFRIED BEANS 5

SPICY FRIES 9 [dirty them, birria +6]

TIJUANA

Tijuana, is a vibrant city known for its bustling
nightlife and dynamic party scene. Tijuana has
something for everyone...whether you're a visitor
or local resident, Tijuana offers a
memorable experience!

Also, did you know the Caesar Salad was invited
here in 1924? Ask to hear the story!

EL NORTE

Wondering where "tex-mex" food originates? The cuisine and culture in
this region evolved around ranch life, which is why many grilled beef
dishes can be traced back to this area. Vaqueros (Mexican cowboys),
created fajitas by cooking tougher cuts of meat over an open flame. This
style of cooking is called barbacoa.

CANTARITO

The Cantarito was used to quench the thirst of the troops in the
Mexican Revolution, since it was considered an easily accessible and
cheap drink. It was later adapted and sold as a refreshment in local fairs
and roadside stands. It is considered the forefather of the Paloma.

BIRRIA

A flavorful stew served with its braising liquid.
While there are as many different styles of birria as
there are towns in the state of Jalisco.

COTIJA CHEESE

"Aged Mexican Cheese" from cows milk and salty flavor,
named after the town where is produced "Cotija, Michoacán"

TLAYUDAS & MEZCAL

Both iconic from Oaxaca's traditional
culinary scene. Tlayuda means
"abundance" in Nahuatl.

executive chef: alex mixcoatl / culinary director: barry tonks



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SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

EL LUGAR

CANTINA



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
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
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
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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



DESDE LA BARRA [FROM THE BAR]

NIGHT IN JALISCO 17 cazadores reposado, oj, grapefruit soda, lime, agave, tajin
AT A PARTY IN TIJUANA 17 jaja blanco tequila, agave, lemon juice, ginger soda
SURFING IN OAXACA 17 400 conejos mezcal, bergamot liqueur, bitter bianco, lemon syrup, cava
ROOFTOP AT SUNSET 17 illegal mezcal joven, lime, agave, mango, chamoy, tajin
ON ROCKAWAY BEACH 16 ghost tequila, watermelon, cucumber, lime, tajin
WAITING ON A TABLE 18 peloton de la muerte mezcal, walnut liqueur, coffee liqueur, espresso
DRINKS WITH LA JEFA 45 patron el alto (handcrafted from the finest 100% weber blue agave grown in the highest parts of jalisco composed of extra añejo aged for four years and blended with exceptional añejo and reposado tequilas), agave, grand marnier, lime juice, grapefruit soda

MOCKTAILS & SODAS

FAUX-LOMA 15 lyre's agave blanco, grapefruit, lime
NADA-RITA 15 lyre's agave blanco and orange sec, jalapeño, lime, chamoy, tajin
ST. AGRESTIS PHONY MEZCAL NEGRONI 14
CUCUMBER SODA 9 HIBISCUS LEMONADE 9
MEXICAN COKE 6 TOPO CHICO 6
JARRITOS TAMARINDO OR PINK GUAVA 5

LIE-BATIONS

contains less than .05% alcohol

A MI MANERA [MADE MY WAY]

create your own margarita with milagro silver 16 / 80 carafe

CHOOSE YOUR FLAVOR:

hibiscus | cucumber | coconut | mango | pineapple

blood orange | passion fruit | pink guava

CHOOSE YOUR SALT:

black lava salt | toasted coconut | tajin |

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



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SURFING IN OAXACA 17
400 conejos mezcal, bergamot liqueur, bitter blanco, lemon syrup, cava

ROOFTOP AT SUNSET 17
ilegal mezcal joven, lime, agave, mango, chamoy, tajin

ON ROCKAWAY BEACH 16
ghost tequila, watermelon, cucumber, lime, tajin

WAITING ON A TABLE 18
peloton de la muerte mezcal, walnut liqueur, coffee liqueur, espresso

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composed of extra añejo aged for four years and

blended with exceptional añejo and reposado tequilas),

agave, grand marnier, lime juice, grapefruit soda