



DESDE LA COCINA [FROM THE KITCHEN]

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

ANTOJITOS [SNACKS]

TABLE-SIDE GUACAMOLE + CHIPS 18 cotija
choice of chips or vegetable crudas

TRIO OF SALSAS + CHIPS 12

RICE BALLS 14 mole sauce, cotija, cilantro

TAQUITOS 13 oaxaca cheese, bean sauce, lettuce, parmesan

POZOLE BIRRIA 12 [beef stew] radish, chili oil, avocado, crispy tortilla

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

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

AL PASTOR OSCAR 16 [marinated pork] charred onions, pineapple, cilantro, avocado salsa

TINGA 16 [pulled chicken] refried bean puree

BIRRIA 18 [pulled short rib] pickled onion

CHAMPIÑONES 12 [mushrooms] cilantro, corn, cotija

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

choice of:

TINGA 25

BIRRIA 26

CHAMPIÑONES 22

[with corn and squash]

AL PASTOR OSCAR 25

CARNITAS 26

PLACERO BOWLS

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



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

QUESO FUNDIDO

oaxaca, blended cheese, corn tortillas **18** [add carnitas +3]

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

AL PASTOR OSCAR 22 [marinated pork]
refried bean puree, charred onions, pineapple, cilantro, avocado salsa

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

CHAMPIÑONES 18 [mushrooms]
refried bean puree, cilantro

MOLE DE POLLO 20 [pulled chicken]
oaxaca cheese, onions, cilantro, crema

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

MOLE DE POLLO +8

BIRRIA +8

CHAMPIÑONES +8

AL PASTOR OSCAR +8

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

POLLO 28 [chicken]

QUINOA 24 [mushrooms, corn, squash]

CHAMPIÑONES 24 [mushrooms, corn, squash]

ARRACHERA 34 [skirt steak]

CAMARONES 34 [shrimp]

ARRACHERA & CAMARONES 38 [skirt steak, shrimp]

CHEF'S PICK

CARNITAS PLATTER 65 [pulled pork]
avocado salsa, pico de gallo, salsa asada, radish, charred chiles, cilantro, corn tortillas

GUARNICIONES [SIDES]

MEXICAN RICE 5

REFRIED BEANS 5

ESQUITES 6 "street corn"

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 invented 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



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.

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
MONOPOLIO ipa, mexico 6.2%	8
CONY 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%	7
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
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

JARRITOS - TAMARINDO / PINK GUAVA / GRAPEFRUIT 5

MEXICAN COKE 6 | TOPO CHICO 6

CUCUMBER SODA 9 | HIBISCUS LEMONADE 9

MOCKTAILS & SODAS

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]

black lava salt | toasted coconut | tajin |

CHOOSE YOUR SALT:

pineapple | mixed berry | pink guava

tamarind | hibiscus | cucumber | coconut | mango |

CHOOSE YOUR FLAVOR:

create your own margarita with milagro silver 16 / 80 carafe

[MADE MY WAY]

A MI MANERA



bar manager: francisco velasco
beverage director: nancy santiago



DESDE LA BARRA

[FROM THE BARI]

NIGHT IN JALISCO 17

cazadores reposado, oj, grapefruit soda, lime, agave, tajin

DE LA CALLE 17

peloton de la muerte mezcal, chipotle infused
cazadores blanco tequila, berry compote, triple sec,
lime, agave, chamoy, tajin

ON ROCKAWAY BEACH 17

ghost tequila, watermelon, cucumber, lime, tajin

ROOFTOP AT SUNSET 17

legal mezcal joven, lime, agave, mango, chamoy, tajin

WAITING ON A TABLE 18

peloton de la muerte mezcal, walnut liqueur,
coffee liqueur, espresso

BY THE OFRENDA 17

curamina reposado, legal mezcal, chili, agave, pineapple,
angostura and orange bitters, palo santo, smoked

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 aged for four years and
blended with exceptional añejo and reposado tequilas),

agave, grand marnier, lime juice, grapefruit soda,
saline, sparkles