

SMALL PLATES

Sopa de Tortilla

chicken, tomato, onion, ancho chile
and cotija cheese
7.00

Sopa de Calabazas

local pumpkin, chayote, grilled corn, radish
9.00

Ceviche Acapulco

market fish, fresh tomato, avocado,
jalapeno, lime
12.00

Vuelve a la Vida

yellowfin tuna, shellfish, fire roasted tomatoes,
avocado, chipotle
16.00

Quesadilla de Huitlacoche

mexican "truffle", roasted corn,
mushrooms, queso oxaca
11.00

Quesadillas Mexicana

grilled nopales, poblanos, queso oxaca,
salsa picante
9.00

Empanada de Chorizo

traditional corn masa filled with chorizo,
queso oxaca and pico de gallo
11.00

Tamal de Mole

chicken, La Esquina mole negro, crema,
plantains
9.00

Tostadas

crisp tortillas served 3 per order
12.00

Cangrejo

lump crabmeat, mango, chipotle mayo

Pulpo

octopus a la plancha, mayonesa de azafran

Contramar

raw tuna, smoked chili aioli, pepino

Tinga de Pollo

slow-cooked chicken, avocado, chipotle pepper

Chapulines

farm raised crickets, avocado salad,
salsa yucateco, queso fresco

Taquitos

2 tacos served on 4" soft corn tortillas
with homemade salsa
10.00

Lengua

veal tongue a la plancha, avocado crema,
black beans

Bistec

grilled and marinated steak,
charred onions, salsa roja

Pollo Rostizado

citrus-rubbed rotisserie chicken,
cilantro, salsa verde

Pescado

char-grilled market fish, red onions
salsa verde

Cochinita Pibil

slow-cooked pulled pork, pickled onions
habanero

Camarones

sauteed Mayan shrimp, onions, peppers,
lettuce, chipotle salsa

Carnitas Michoacan

crispy pork, onions, lettuce, radish, cilantro,
salsa macha

ENSALADAS

De la Casa

organic baby greens, avocado,
queso fresco, sesame seeds, tortilla strips,
balsamic vinaigrette
9.50

Ensalada de Nopales

cactus salad,
Harpersfield organic cheese
7.00

Mixta

cabbage, string beans, cucumber,
red onion, tomato, queso fresco,
mustard vinaigrette
10.00

Mango y Jicama

arugula, mango, jicama,
agave jalapeno vinaigrette
9.50

MAIN COURSES



From the Grill

Carne Asada

grilled Angus strip steak, gratin de rajas, chimichurri sauce
28.00

Camarones a la Plancha

grilled Mayan shrimp, calabazas, fire roasted tomatoes, honey, lime glaze
22.00

Chuletas de Carnero

grilled lamb chops, epazote, esquites de maiz, chayote, mint jalapeno recado
28.00

Costillas de Puerco

charred chipotle-guava glazed pork spare ribs, sweet plantains, escabeche
21.00

Pescado a las Brasas

grilled fish of the day
29.00

Chile Relleno

roasted poblano pepper, organic quinoa, manchego cheese, calabaza, tomato caldo
18.00



Rotisserie

Pollo Domingero Tradicional

1/2 traditional sunday rotisserie chicken, papas fritas, string beans
22.00

La Esquina Mole Negro

1/2 rotisserie chicken in mole sauce, rice, string beans
23.00

PARA ACOMPAÑAR

Aguacate

avocado
4.00

Gratin de Rajas

poblano pepper, potato gratin
5.00

Moros y Cristianos

black beans, rice, pico de gallo
4.00

Ejotes

grilled string beans
5.50

Acelgas

sauteed greens, white beans
5.00

Arroz Blanco

white rice, pico de gallo
4.50

Elotes Callejeros

grilled corn
4.00

Frijoles Negros

black beans, queso fresco
3.50

Platanos Machos Fritos

plantains, salsa verde, queso fresco
5.00

Tequilas Blancos

Clear and transparent, Blanco, Plata (white or silver) tequila can be aged up to 59 days after distillation process. It has the true bouquet and flavor of the blue agave.

Arette Blanco 20
Asombroso Blanco 11
4 Copas Blanco *Certified Organic* 14
1800 Blanco 10
1921 Blanco 13
Cabo Wabo Blanco 11
Casa Noble Blanco 12
Cazadores Blanco 11
Chinaco Blanco 12
Corazon Blanco 12
Corralejo Blanco 11
Corzo Blanco 14
Don Diego Blanco 11
Don Eduardo Silver 12
Don Julio Blanco 11/64*
El Diamante Del Cielo Blanco 12
El Jimador Blanco 9
El Mayor Blanco 10
El Tesoro Platinum 11/64*
Espolon Silver 11
Frida Kahlo Blanco 12
Gran Centenario Plata 12
Herradura Silver 9/52*
Jose Cuervo Plation Blanco 15
Milagro Silver 11/64*
Oro Azul Blanco 10
Partida Blanco 13
Patron Silver 13/76*
Quita Penas Blanco 12
Tres Generaciones Plata 13
Siembra Azul Blanco 11
Siete Leguas Blanco 11
Sol Dios Blanco 11
Tezon Blanco 14
Pepe Zevada Blanco 10
Pura Sangre Blanco 12
Hacienda del Cristero Blanco 12
Milagro Select Barrel Reserve Blanco 20
Patron Gran Platinum 45

Mezcal

All liquors distilled from any agave plant are "mezcal", but only those made from the blue agave in the region of Tequila are branded as "tequila".

Del Maguey Crema de Mezcal 14
Del Maguey Luis del Rio 16
Del Maguey San Domingo 16
Del Maguey Chichicapa 17
Los Danzantes Blanco 12
Los Danzantes Reposado 14

Premium Mezcal

Del Maguey Tobala 26
Del Maguey Pechuga 42

Tequilas Reposados

Blanco that has been rested in white oak container for more than two months and up to one year. The oak container give Reposado a mellowed taste, pleasing bouquet, and its pale color.

Asombroso Reposado aged 3 months 12
Asombroso Rep aged 11 months 15
4 Copas Reposado *Certified Organic* 15
1800 Reposado 11
1921 Reposado 14
1921 Reserva 15
Aguila Reposado 11
Cabo Wabo Reposado 13
Casa Noble Reposado 14
Cazadores 12/70*
Centinela Reposado 12
Chamucos Reposado 12
Chinaco Reposado 13
Corazon Reposado 13/76*
Corralejo Reposado 12/70*
Corzo Reposado 15
Cuervo Tradicional 11/64*
Don Diego Reposado 12
Don Eduardo Reposado 13
Don Julio Reposado 12
El Diamante Del Cielo Reposado 13
El Jimador Reposado 10
El Mayor Reposado 11
El Tesoro Reposado 12
Espolon Reposado 13
Frida Kahlo Reposado 15
Gran Centenario Reposado 13
Herradura Reposado 10
Los Arango Reposado 14
Milagro Reposado 12
Oro Azul Reposado 11
Partida Reposado 14
Patron Reposado 14/82*
Trago Reposado 14
Tres Generaciones Reposado 14
Sauza Hornitos 10
Siembra Azul Reposado 12
Siete Leguas Reposado 12/70*
Tenoch Reposado 12
Tezon Reposado 15
Pepe Zevada Reposado 11
Pura Sangre Reposado 13

Extra Añejo Tequilas

Distiller's Reserve Anejos aged up to 8 years.

Cabo Uno Reserve Añejo 60
Chinaco 30th Anniversary Edition 60
Cuervo Reserva de La Familia 32/190*
Don Julio "1942" 44/262*
Don Julio Real 65
El Tesoro Paradiso 30
Herradura Seleccion Suprema 60
Milagro Select Barrel Reserve Anejo 25
Milagro Romance 43
Gran Centenario "Leyenda" 48
Partida Elegante Extra Añejo 60

Tequilas Añejos

Tequila aged in white oak casks from one to three years. The amber color and woody flavor are picked up from the oak, and the oxidation that takes place through the porous wood develops the rich bouquet and taste.

4 Copas Añejo *Certified Organic* 16
1800 Añejo 12
Cabo Wabo Añejo 16
Casa Noble Añejo 24
Cazadores Añejo 14/82*
Centinela 3 Year Añejo 18
Centinela Añejo 16
Chinaco Añejo 14/82*
Corazon Añejo 17
Corralejo Añejo 14
Corzo Añejo 17
Don Diego Añejo 14
Don Eduardo Añejo 14
Don Julio Añejo 14
El Diamante Del Cielo Añejo 15
El Jimador Añejo 16
El Mayor Añejo 12
El Tesoro Añejo 13/76*
Espolon Añejo 14
Frida Kahlo Añejo 18
Gran Centenario Añejo 14
Herradura Añejo 12/70*
Los Arango Añejo 15
Milagro Añejo 13/76*
Oro Azul Añejo 13
Partida Añejo 16
Patron Añejo 15/88*
Porfidio Añejo 26
Tres Generaciones Añejo 15
Sauza Commemorative Añejo 9
Siembra Azul Añejo 16
Siete Leguas Añejo 14
Sol Dios Añejo 14
Tezon Añejo 16
Tonala Añejo 15
Trago Añejo 16
Pepe Zevada Añejo 12

Gran Patron Burdeos

This is a limited production anejo aged 12 months in Bordeaux barrels 125

1800 Coleccion

This exclusive tequila is handcrafted, produced and released in the best years of production, aged for no less than 10 years.

Every bottle year differ and different artists create a one of a kind pewter decanter, 1000 bottles are released. 150

Tequilas Marked with an *are available in 9oz carafe service

BAR MENU

Ceviche Acapulco

market white fish, avocado, jalapeno, lime juice

9.00

Ceviche de Camarones

shrimp, orange, grapefruit, charred tomato ketchup

9.00

Huitlacoche Quesadilla

oyster mushroom, roasted corn, queso Oaxaca

8.00

Chorizo Quesadilla

chorizo, tomato, onion, queso Oaxaca

7.00

Taquitos

Bistec steak, cilantro, salsa roja

Pescado fish, cabbage, red onion, salsa verde

Cochinita pulled pork, cabbage, pickled onions, jalapenos

8.00

Tostaditas

Congrejo crab, mango, tomato, grapefruit dressing

Tinga pulled chicken, black beans, avocado, crema fresca, chipotle salsa

Camarones rock shrimp, lime aioli

9.00

Sopa de Tortilla

tortilla-onion, avocado, chicken, totillas, chile ancho

6.50

Costillas

guava-chipotle glazed quarter rack of spare ribs

16.00

Platanos Macjós Fritos

fried sweet plantains, queso fresco, salsa verde

3.50

Ejotes

grilled string beans with salt and lime

5.50

DESSERT

Pastel de Chocolate - Cafe de Olla

warm chocolate cake, espresso, cinnamon, creme fraiche ice cream

8.00

Capirotado de Cajeta

bread pudding of figs, raisins, cajeta brandy sauce

7.00

Crema Cocida

panna cotta of mexican crema fresca, poached pineapple

7.00

Sorbets

ask waiter for selection

7.00

Ice Cream

ask waiter for selection

7.00

DESSERT WINE

Niepoort, LBV, Portugal	8
Lustau, Dry Amontillado Sherry, Los Arcos, Spain	9
Lustau, Deluxe Cream Sherry, Spain	11
Niepoort, 10 Year Tawny, Portugal	12
Rare Wine Company, Boston Bual NV, Madeira	14

CORDIALS

1921, Crema con Tequila, Mexico	9
Agavero, Licor de Tequila, Mexico	10
Del Maguey, Crema de Mezcal, Mexico	14

WHITE & ROSE

Con Class Verdejo, Sitios de Bodega, Rueda, Spain 2006	7	28
Essence Riesling, S.A. Prum, Mosel, Germany 2006	8	32
Tiara Sauvignon Blanc, Limari Valley, Chile 2007	9	36
Macon-Bussieres Chardonnay, Domaine de la Saraziniere, Burgundy, France 2006	11	44
Chateau du Rouet Rose Grenache, Syrah, Cuvee Reservee, Provence, France 2007	11	44
“il Mimo” Rosato Nebbiolo, Cantalupo, Piemonte, Italy 2006	42	
Bordeaux Blanc Sauvignon Blanc, Semillon, Chateau Belingard Bergerac, France 2004	36	
Auratus Alvarinho-Trajadura, Quinta do Feital, Vinho Verde, Portugal 2006	42	
Paul Achs Chardonnay, Burgenland, Austria 2006	48	
Charles Koehly Riesling, Saint Hippolyte, Alsace, France 2005	48	
Pedralonga Albarino, Rias Baixas, Spain 2006	52	
Sancerre Sauvignon Blanc, Domaine Hippolyte Reverdy, Loire, France 2006	56	
Movia Ribolla, Brda, Slovenia 2005	54	
Frederic Mochel Pinot Gris, Alsace, France 2005	58	
Nikolaihof Gruner Veltliner, “Hefeabzug”, Wachau, Austria 2007	65	
Meursault Chardonnay, Boyer-Martenot, Burgundy, France 200	90	

RED WINE

Boldo Cabernet Sauvignon, Porta, Aconcagua Valley, Chile 2006	8	32
Gotim Bru Tempranillo, Cabernet, Merlot, Castell de Remei Costers del Segre, Spain 2004	10	40
Cotes du Rhone Grenache, Vieilles Vignes, Clos du Mont-Olivet Rhone, France 2006	11	44
Punto Final Malbec, Bodega Renacer Perdriel, Reserva Mendoza, Argentina 2005	12	48
Syrocco Syrah, Alain Graillot, Morocco 2006		44
Lussac-Saint-Emilion Merlot, Cabernet, Chateau Tour de Segur, Bordeaux, France 2003		45
Beaujolais Gamay, Fleurie, Clos de la Roilette, Burgundy, France 2007		45
Valdrinal “6” Tempranillo, Ribera del Duero, Spain 2004		48
Petalos Mencia, J. Palacios, Bierzo, Spain 2006		48
Gigondas Grenache, Syrah, Domaine du Cayron, Rhone, France 2004		58
Susana Balbo Cabernet Sauvignon, Mendoza, Argentina 2005		60
La Rioja Alta Tempranillo, “Vina Ardanza”, Reserva, Spain 2000		68
Monteverdine Sangiovese, Tuscany, Italy 2002		75
Montgarnatx Garnacha, Francesc Sanchez Bas, Priorat, Spain 2003		95
Chateaufneuf du Pape Grenache, Syrah, Domaine Charvin, Rhone, France 2004		120

SPARKLING

Castellblanch Rosado Cava, Spain NV	9	40	Nicolas Feuillatte Rose, Brut, Champagne NV	85
Raventos i Blanc Cava, Spain NV	12	52	Bollinger La Grande Annee, Brut, Champagne 1999	210
Ruinart Rose 375ml Champagne NV		65	Krug Grand Cuvée, Brut, Champagne NV	375
L. Aubry Brut, Champagne NV		72		
Vueve Clicquot Yellow Label, Brut, Champagne NV	17	95		

COCKTAILS

Michelada 7.00

Classic Mexican beer cocktail
housemade chipotle puree, fresh lime, served on the rocks with a salted rim

Charro Negro 10.00

Centenario Blanco tequila, coca cola, fresh lime served on the rocks with a salted rim

Fruit Margaritas 13.00

Sauza Hornitos Reposado tequila, triple sec, fresh lime juice with choice of
passionfruit or blood orange

El Macizo Margarita 14.00

Correlejo Reposado tequila with Combier liqueur and fresh lime

Hibiscus Rose Margarita 14.00

Centenario Blanco tequila, triple sec, hibiscus syrup,
rose water, fresh lemon juice, served on the rocks with a salted rim

Agave Organico 16.00

4 Copas Blanco organic tequila, agave nectar, fresh lime

Cocktel Especial del Dia 14.00

Ask your server for the special cocktail of the day

TEQUILA FLIGHTS tasting of three

Herradura **Blanco**, Herradura **Reposado**, Herradura **Anejo** 30

Siembra Azul **Blanco**, Siembra Azul **Reposado**, Siembra Azul **Anejo** 34

Partida **Blanco**, Partida **Reposado**, Partida **Anejo** 38

4 Copas **Blanco**, 4 Copas **Reposado**, 4 Copas **Anejo** 40
**Certified Organic*