

Guacamole

JM Trio de Guacamoles 24

Tradicional, Mild 13

Avocado, tomato, onion, cilantro, serrano

Frutas, Medium 13

Avocado, pomegranate, Vidalia onion, mango, apple, peach, habanero, Thai basil

Rojo, Spicy 13

Avocado, tomato, red onion, chipotle queso fresco

Ceviche

El Acapulco tasting of three 27

Aguachile de Camaron 14

Shrimp ceviche, peanut butter-chile de arbol citrus juice, red onions, Thai basil, crispy quinoa seeds

Atun 15

Spicy yellowfin tuna, key lime, Vidalia onion, radish, watermelon

JM Hamachi 15

Yellowtail, Meyer lemon, cucumber, huichol salsa, crispy avocado

Toro Taquitos 14

Tuna belly, sweet onion-habanero salsa

Acompañamientos

Fried Brussels sprouts, queso fresco 8

Sweet plantains 5

Avocado fries 9

Cactus fries 7

Huitlacoche mushrooms 6

Rice & black beans 6

Toloache corn on the cob 5

Chips & salsa 4

Soups & Salads

Sopa de Tortilla 9

Tomato & guajillo soup, crispy tortilla, Chihuahua cheese, avocado

Ensalada de Jicama 10

Jicama, avocado, mixed greens, orange, radish, almonds, tamarind vinaigrette

Caesar Toloache 11

Hearts of romaine, cotija cheese, roasted garlic dressing, crispy tortilla strips

Quesadillas

Queso Fundido 12

Mexican cheese fondué, tomatillo salsa, maitake & huitlacoche mushrooms

Quesadilla de Pollo 12

Roasted chicken, Chihuahua cheese, pico de gallo, crema

Quesadilla de Costilla 13

Braised beef short ribs, Chihuahua cheese, Chipotle BBQ sauce

Quesadilla de Camaron 13

Shrimp, chile de arbol salsa, Chihuahua cheese, pineapple salad

JM Quesadilla de Huitlacoche y Trufas 14

Manchego cheese, corn, black truffle, huitlacoche salsa

JM Chef/Owner Julian Medina signature dishes

20% gratuity will be added to parties of 6 or more

Los Tacos

Hongos y Nopales 10

Maitake & huitlacoche mushrooms, cactus, queso fresco

Pollo 11

Chicken breast adobado, pico de gallo, manchego cheese

JM Chapulines 11

Oaxacan-style dried grasshoppers, onions, jalapeño

De Pastor 11

Guajillo-marinated pork, grilled pineapple, chile de arbol salsa

JM Suadero 12

Bohemia-braised brisket, tomatillo salsa, horseradish crema

Platos Fuertes

Enchiladas de Pollo 20

Chicken enchiladas, dried fig-chipotle salsa, apple salad, Mexican cheeses

JM Pollo Toloache 24

Chipotle-marinated chicken breast a la plancha, crispy Mexican cheeses - pinto bean dumpling, corn, pico de gallo

Pescado Sarandeado 25

Wild striped bass, soft corn tortilla, black olive salsa, pasilla de Oaxaca salsa

Tumbada 27

Veracruz-style paella, epazote-scented rice, chicken, chorizo, shrimp, tilapia, clams, octopus

JM Camarones Toloache 26

Roasted garlic shrimp, crispy tortilla, black beans, chayote squash, spaghetti salad, cascabel salsa

JM Campechanos 13

Veal head, housemade chorizo, chicharron, salsa de chile pasilla

Camaron 13

Garlic-chipotle shrimp, hearts of palm slaw, tamarind salsa

Carne Asada 13

Chile-rubbed skirt steak, tequila salsa borracha

Pescado 13

Baja-style tilapia, spicy jicama slaw, guacamole

JM Langosta 17

Spicy lobster, morita salsa, avocado

JM Carnitas de Lechon 26

Brick oven-roasted shredded suckling pig, habanero-sour orange salsa, cactus, avocado, chicharron salad

JM Tlayuda de Costilla 27

Braised beef short ribs in mole negro, Mezcal glazed baby beets, kale, tlayuda

Carne Asada 27

Grilled skirt steak, potato gratin, guacamole, mole, cheese enchilada

Rib Eye 16 oz 32

Grilled rib eye, fried Brussels sprouts, queso fresco, pickled red onion salad, trio of salsas, chile de arbol, panca chimichurri

Berenjena Adobada 18

Adobo marinated Japanese eggplant, lentils, sweet plantains, achiote-habanero salsa

Executive Chef Venancio Tapia