



## H A P P Y H O U R

### T A C O

(\$4 Each)

Cochinita Pibil, Carnitas, Texas Mushrooms, Huitlacoche, Lengua

### T O R T A

(\$15 Each)

Cochinita Pibil, Black Beans, Habanero Ash Mayo

Carnitas, Chile Toreado, Black Beans, Guacamole, Tomato, Cabbage

Seasonal Vegetable, Sikil Pak, Cabbage, Avocado

Pambazo, Red Chorizo, Potatoes, Guacamole, Chile Toreado, Escabeche

### T O S T A D A

Avocado, Hausbar Nopales, Shishito Salpicon 5

Smoked Tuna, Octopus, Shrimp, Cilantro Emulsion, Salsa Macha 15

Vuelve la Vida, Shrimp Cocktail, Serrano, Onion, Avocado, Fermented Morita 16

### C O C K T A I L S

Comedor Margarita 14

Blanco Tequila, Lime Citrus-Blend, Cointreau,  
Simple, Salt 20% ABV

Oaxaca Margarita 16

Reposado Tequila, Cr ma Mezcal,  
Cointreau, Lime, Lemon 24%ABV

### W I N E

Casa Madero, Rose, MX 2019 8

Casa Madero Chardonnay, MX 2019 8

William Chris, Mourvedre, TX 2017 10

### D R A F T

Pacifico 5

Michelada 6



## PARA LA MESA

- Tostada, Avocado, Hausbar Nopales, Shishito Salpicon 6  
Tostada, Snapper, Oyster Emulsion, Shrimp Oil 16  
Tostada, Smoked Tuna, Octopus, Shrimp, Cilantro Emulsion, Salsa Macha 17  
Aguachile, Tomato, Honey Doe Queso Fresco, Burnt Chile Costeño, Masa 12  
Aguachile, Yellowfin Tuna, Texas Citrus, Watermelon, Chile Costeño 15  
Market Salad, Sesame, Guajillo, Puffed Amaranth 13  
Quesadilla, Texas Cremini Mushrooms, Huitlacoche, Quesillo de Oaxaca 17  
Ash Sweet Potato, Mole Blanco, Purslane, Macha Verde, White Chocolate 22  
Barton Springs Mill 'Ruby Lee' Agnolotti, Requeson, Esquites, Atole 22  
Bone Marrow Tacos, Quelites, Smoked Butter, Hoja Santa-Pecan Gremolata 36  
Zachary Pride Halibut, Coconut Veracruzana, Charred Olives, Row 7 Squash 35  
Pork Belly Memela, Cochinita Pibil, Xni-Pec 27  
Cooks Venture Half Chicken, Smoked Mushrooms, Pasilla Mixe Chicken Jus 36  
Peeler Ranch Coulotte, Chichilo Negro Mole 48

## POSTRE

- Tamal de Chocolate, Caramelized Milk Ice Cream, Amaranth 11  
Mangonada Pavlova, Chamoy Sorbet, Summer Fruit, Corn 12

# COCKTAILS

## Comedor Margarita 14

Blanco Tequila, Lime Citrus-Blend, Cointreau,  
Simple, Salt 20% ABV

## Masa Old Fashioned 15

Corn Whiskey, Bonded Rye,  
Nixta Liqueur, Bitters 19% ABV

## Seven Day Weekend 13

Mezcal, Ancho Liqueur, Honey-Ginger,  
Lime, Grapefruit 24% ABV

## Charanda Pineapple 13

Urupan Charanda, Grilled Pineapple Juice,  
Orgeat, Bitters 26% ABV

## Sotol Cucumber 14

Sotol, Lemon, Cucumber, Agave 32% ABV

## Comedor Martini 15

Plymouth Gin, Blanc Vermouth, Cr ma Mezcal,  
Jalapeno Blanco Tequila, Yellow Chartreuse 34% ABV

## Repo Ginger 14

Reposado Tequila, Ginger, Lime,  
Habanero Tincture 20% ABV

## Oaxaca Margarita 16

Reposado Tequila, Cr ma Mezcal,  
Cointreau, Lime, Lemon 24% ABV

## La Neta 16

Suntory Toki, Orgeat, Yuzu Bitters,  
Umamu Bitters 32% ABV

## Popol Vuh 10

Mango, Seasonal Chimoy, Lemon, Soda,  
Tajin Rim 0% ABV

## DRAFT

Pacifico 6

Hops and Grain The One They Call Zoe 8

Lone Pint Yellow Rose IPA 9

Michelada 8

## BOTTLE

Adelbert's Hibiscus Saison 7

Tecate Cerveza Lager 6

Victoria Cerveza Vienna Lager 6

Negra Modelo Cerveza Munich Dunkel Lager 6

Independence Redbud Berliner Weisse 7

Independence Convict Hill Oatmeal Stout 7

Real Ale Fireman's 4 Blonde Light 6

Jester King El Cedro Belgium Sour Ale 750ml 48

## AGUA FRESCA

Hibiscus, Lime, Agave 8

## SODA

Topo Chico 3

Mexican Coca-Cola 5

Maine Root Lemon Lime 2

Maine Root Ginger Beer 2

## CAF 

Espresso 4

Cappuccino 5

Latte 5

## HOT TEA

Assam Breakfast 4

Lemongrass Ginger 4

Wild Mint 4