

PARA LA MESA

Bouldin Forest Salad, Sesame, Guajillo, Puffed Amaranth	13
Avocado Tostada, Badger Flame Beets, Salsa Macha Verde	8
Huauzontle Fritters, Quesillo, Habanero Ash Emulsion	12
Chicken Liver Mousse, Churro, Beet, Strawberry	12
Heirloom Tomato Aguachile, Honey Doe Queso Fresco, Burnt Chile Costeño, Masa	15
Albacore Tuna, Chile Costeño-Texas Citrus Aguachile, Charred Cucumber	18
Scallop Crudo, Tepache Broth, Pasilla Mixe	18
Smoked Tuna, Octopus & Shrimp Tostada, Cilantro Emulsion, Salsa Macha	17
Sotol-Grilled Carrots, Bayo Beans, Fermented Chile, Masa Miso	14
Masa Spaetzle, Esquites, Burnt Corn Husk	14
Windy Hill Goat Barbacoa Tamal, Goat Fat Salsa	15
Quesadilla, Texas Mushrooms, Huitlacoche, Quesillo de Oaxaca	17
Bone Marrow Tacos, Quelites, Smoked Butter, Hoja Santa-Pecan Gremolata	36

FUERTE

Riverence Steelhead Trout, Salsa Macha Verde	44
Mextlapique Halibut, Charred Allium Dashi, Pasilla Mixe	34
Cochinita Pibil & Pork Belly Memela, Xni-Pec	27
A Bar Ranch Coulotte, Chichilo Negro Mole	48
Double-Cut Pork Chop, Chintestle, Manchamanteles Mole	48

Origen de Maíz

Chalqueño Blanco, Estado de México

Farmer: Mendoza

Elevation: 8,000 - 12,999 ft.

MARCH 2020

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WE INCLUDE A 1.5% HEALTHCARE & WELLNESS SURCHARGE ON THE BILL TO HELP OFFSET THE COST OF HEALTHCARE FOR OUR STAFF.
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COCKTAILS

Comedor Margarita 14
Blanco Tequila, Lime Citrus-Blend, Cointreau,
Simple, Salt 20%ABV

Agave Chamomile 14
Mezcal, Chamomile Blanco Tequila, Tamarind Syrup,
Lemon, Cardamon Tincture 19%ABV

Tequila Honey 13
Blanco Tequila, Créma Mezcal, Honey, Lemon 18%ABV

Sotol Tepache 13
Sotol, Jalapeno Blanco Tequila, Pineapple Syrup, Lime,
Tepache, Coriander Tincture 20%ABV

Mezcal Amaro 14
Mezcal, Amaro, Genever, Orange Bitters 32%ABV

Ancho-Guajillo Vodka 13
Vodka, Mango, Pineapple, Lime,
Ancho-Guajillo Tincture 16%ABV

Comedor Martini 15
Plymouth Gin, Blanc Vermouth, Créma Mezcal,
Jalapeno Blanco Tequila, Yellow Chartreuse 34%ABV

Mole Old Fashioned 16
Mole Bonded Rye, Bourbon, Angostura Bitters,
Chocolate Bitters, Orange 34%ABV

Repo Ginger 14
Reposado Tequila, Ginger, Lime,
Habanero Tincture 20%ABV

Oaxaca Margarita 16
Reposado Tequila, Créma Mezcal, Cointreau,
Lime, Lemon 24%ABV

Third Verse 10
Carrot, Thai Chile, Spicy Ginger, Lime, Soda 0%ABV

Faker Face 10
Orange, Lime, Grenadine 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
Live Oak Big Bark Amber Ale 7
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 Belguim Sour Ale 750ml 48

AGUA FRESCA

Hibiscus, Lime, Agave 8
Mango, Pineapple, Ginger 8

N/A BEVERAGES

Topo Chico 3
Mexican Coca-Cola 5
Maine Root Lemon Lime 2
Maine Root Ginger Beer 2

CAFÉ

Espresso 4
Cappuccino 5
Latte 5

HOT TEA

Assam Breakfast 4
Lemongrass Ginger 4
Wild Mint 4

S P A R K L I N G**G L A S S****B O T T L E**

Louis Picamelot 'Les Terroirs' Crémant de Bourgogne Brut, France NV	13	52
Avinyó Cava Blanc de Noirs Penedés, Spain 2017	12	60
Anima Mundi Noguer Baix Ancestral Method Penedés, Spain 2017		96
Waris-Larmandier 'Racines de Trois' Champagne, France 2014		70
AR Lenoble Blanc de Blanc Chouilly Grand Cru Champagne, France NV		120
Moët & Chandon Dom Perignon Champagne, France 2008		350

R O S É

Stolpman Vineyards 'Para Maria' Santa Barbara, California 2018	13	52
Copain 'Tous Ensemble' Mendocino, California 2017	14	56
Bichi 'Rosa' Tecate, Valle de Guadalupe, Mexico 2018		72

W H I T E

Rezabal Txacoli de Getaria Euskal Herria, Spain 2018	12	48
Populis Venturi Vineyard Sauvignon Blanc Medocino, California 2019	14	56
Domaine Phillipe Raimbault 'Les Godons' Sancerre Loire Valley, France 2018		68
Bodegas Fillaboa Albariño Rías Baixas, Spain 2018	13	52
Jorge Ordonez 'La Caña' Albariño Rías Baixas, Spain 2018		60
Dr. Loosen Blue Slate Riesling Kabinett Mosel, Germany 2018	15	60
Joh. Jos Prum Wehlener Sonnenuhr Riesling Spatlese Mosel, Germany 2016		105
Clos de la Chapelle 1er Cru "Morgeot" Chassagne-Montrachet Burgundy, France 2016		243
D.R. Stephens Rutherford Estate Chardonnay Napa, California 2016		129
Frank Family, Chardonnay Carneros, California 2017	19	76

R E D

Bodega Chacra 'Barda' Pinot Noir Patagonia, Argentina 2018	18	72
Marietta 'Christo' Rhone Blend North Coast, California 2015	15	60
Casa Magoni 'Origen 43' Valle de Guadalupe, Mexico 2017	19	76
Comando G Viticolores 'La Bruja de Rozas' Madrid, Spain 2018	16	64
Melville Syrah Sta Rita Hills California 2016		89
Dolores Cabrera 'La Araucaria Tinto' Tenerife, Canary Islands 2017	16	64
López de Heredia Viña Bosconia Rioja Reserva Spain 2007		98
Orin Swift '8 Years In The Dessert' Red Blend Central Coast, California 2018		90
Turley 'Juvenile' Zinfandel California 2017	18	72
Unti Vineyards Zinfandel Dry Creek, California 2016		83
Areyna Malbec Lujan de Cuyo, Argentina 2018	12	48
Casa Madero Cabernet Sauvignon Valle de Parras, Mexico 2017	13	52
Solar Fortun 'O Positivo' Solar Fortun Valle de Guadalupe, Mexico 2017	25	100
Winston Hill Rutherford Cabernet Sauvignon Napa, California 2013		275
Château la Gaffelière Saint Emilion Bordeaux, France 2015		256

COMEDOR

MEZCAL

	1 oz	2 oz		1 oz	2 oz
Alipús San Andrés Ensemble	11	22	Farolito Horno	22	44
Alipús San Baltazar	7	14	Farolito Penca Verde	22	44
Alipús San Miguel Sola	9	18	Fidencio Clásico Espadín	6	12
Alipús Sta. Ana del Río	7	14	Koch Ensemble	12	24
Bañez Espadín Barril	5	10	Koch Arroqueño	18	36
Cinco Sentidos Azul y Pichomel	24	48	La Herencia de Sanchez Ponche de Frutas	15	30
Cinco Sentidos Candelillo	24	48	Leyenda Durango	13	26
Cinco Sentidos Espadín Tobaziche	16	32	Leyenda Oaxaca	10	20
Cinco Sentidos Espadín Capon	17	34	Los Nahuales Tobalá Still Proof	18	36
Cinco Sentidos Jabalí Tobalá	19	36	Madre Espadín Cuishe	8	16
Cinco Sentidos Pechuga de Mole Poblano	20	40	Mezcalosfera Espadín Tlaciahual	18	36
Cinco Sentidos Pechuga de Papalote	24	48	Mezcalosfera Espadín Zazamora	18	36
Cinco Sentidos Pichomel y Papalome	24	48	Mezcalosfera Maguey Madrecuixe	18	36
Cinco Sentidos Pizorra	24	48	Mezcalosfera Magueys Espadín Jabalí	14	28
Cinco Sentidos Sierra Negra	16	32	Mezcalosfera Magueys Tobasiche	18	36
Cinco Sentidos Tobalá	16	32	Mezonte Jalisco	26	52
Cruz de Fuego Cirial	15	30	Mezonte Michoacán	25	50
Cruz de Fuego Espadín	10	20	Mezonte Tepe	25	50
Cruz de Fuego Tepextate	19	38	Palenquero Espadín-Mexicano-Bicuishe	14	28
Cruz de Fuego Tobalá	19	38	Palenquero Ensemble Cinco	14	28
Cuish Cuiche	15	30	Palenquero Espadín-Madrecuishe	14	28
Cuish Ensemble	12	24	Palenquero Espadín	14	28
Chacolo Brocha Ixtero	15	30	Palenquero Tobalá	14	28
Chacolo Ixtero Amarillo	15	30	Palenquero Tobasiche	14	28
Del Maguey Arroqueño	20	40	Palenquero Tobasiche-Tobalá	14	28
Del Maguey Boca del Cerro	32	64	Pierde Alamas Tobaziche	22	44
Del Maguey Chichicapa	12	24	Real Minero Barril Madrecuishe	26	52
Del Maguey Crema de Mezcal	7	14	Real Minero Espadín Largo	20	40
Del Maguey Espadín Especial	20	40	Real Minero Five Blend	22	44
Del Maguey Iberico	34	68	Real Minero Four Blend	26	52
Del Maguey Las Milpas	13	26	Real Minero Largo	20	40
Del Maguey Madrecuixe	18	36	Real Minero Pechuga	26	52
Del Maguey Pechuga	34	68	Rey Campero Arroqueño	24	48
Del Maguey San Luis del Río	12	24	Rey Campero Cuish	13	26
Del Maguey San Luis del Río Azul	20	40	Ray Campero Espadín	7	14
Del Maguey San Pablo Ameyaltepec	20	40	Ray Campero Jabalí	17	36
Del Maguey Tobalá	22	44	Ray Campero Mexicano	14	28
Del Maguey Vida	7	14	Ray Campero Sierra Negra	20	40
Del Maguey Wild Tepextate	20	40	Ray Campero Tepextate	17	34
Del Maguey Wild Jabalí	20	40	Ray Campero Tepextate Pulquero	22	44
Derrumbes Durango	11	22	Ray Campero Three Blend	16	32
Derrumbes Tamaulipas	12	24	Ray Campero Tobalá	17	34
Derrumbes Oaxaca	7	14	Sombra Espadín	6	12
Derrumbes San Luis Potosí	6	12	Susto Espadín	8	16
Don Mateo Alto	12	24	Vago Cuixe	14	28
Don Mateo Cupreata	17	34	Vago Elote	9	18
El Jolgorio Barril	18	36	Vago Espadín	8	16
El Jolgorio Cuixe	18	36	Vago Ensemble Jarquin	14	28
El Jolgorio Espadín	14	28	Vago Ensemble el Barro	12	24
El Jolgorio Madrecuixe	18	36	Vago Madrecuixe	14	28
El Jolgorio Mexicano	18	36	Vago Tobalá	18	36
El Jolgorio Tobalá	15	30	Union Espadín Cirial	6	12
El Silencio Espadín	6	12	Wahaka Espadín	6	12
			Wahaka Manzanita	15	30

TEQUILA

ArteNOM Selección de 1146 Añejo	18
Altos Blanco	8
Altos Reposado	9
Arette Blanco	7
Arette Reposado	7
Arette Añejo	8
Arette Artesenal Suave Reposado	14
Caballito Cerreo	23
Cabeza Blanco	10
Cascahuín Blanco	15
Cascahuín Blanco 48	14
Cascahuín Extra Añejo	24
Casa Noble Blanco	10
Casa Noble Reposado	14
Cimarron Blanco	7
Clase Azul Reposado	18
Don Julio 1942	30
Don Fulano Extra Añejo	39
Dulce Vida Blanco	9
El Tesoro Blanco	11
El Tesoro Reposado	12
El Tesoro Añejo	14
Espolon Blanco	8
Fortaleza Blanco	14
Fortaleza Reposado	16
Fortaleza Añejo	22
G4 Blanco	12
G4 Reposado	17
G4 Añejo	26
La Gritona Reposado	14
Lalo Blanco	11
Ocho Plata	11
Ocho Reposado	13
Ocho Añejo	16
Patron Silver	12
Patron Estate Release	24
Roca Patron Silver	20
Siembra Azul Blanco	11
Siembra Azul Reposado 12th Anniversary	18
Siembra Valles Blanco	14
Siembra Vallese Ancestral	22
Siete Leguas Blanco	12
Siete Leguas Reposado	14
Siete Leguas Añejo	18
Tapatio Blanco	9
Tapatio Reposado	12
Tapatio Excelencia Extra Añejo	30

1.5 oz BACANORA

Colectivo Regional	10	20
Rancho Tepúa	13	26

RAICILLA

	1 oz	2 oz
La Venenosa Sierra del Tigre	22	44
La Venenosa Tabernas	9	18
La Venenosa Tutsi	36	72
Mezonte Japo	30	60

SOTOL

	1.5 oz
Clande Joven	15
Desert Door Texas Sotol	14
Flor del Desierto Desierto	19
Flor del Desierto Sierra	19
Hacienda de Chihuahua Plata	7
La Higuera Dasyllirion	11

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HAPPY HOUR

MON - FRI 5P - 6:30P

DRINKS

Comedor Margarita 8

Mezcal Mule 8

Ancho Guajillo Vodka 8

Tequila Honey 8

Marietta 'Christo' Rhone Blend 11

Populis Venturi Vineyard Sauvignon Blanc 9

Pacifico 4

HAPPY HOUR TACO TASTINGS

FIVE COURSE TASTING \$25 / THREE COURSE TASTING \$15

COURSE 1

Masa-Fried Halibut

COURSE 2

Badger Flame Beet Greens

COURSE 3

Carnitas

COURSE 4

Lengua

COURSE 5

Dessert

AGUACHILES

Heirloom Tomato, Honey Doe

Queso Fresco, Burnt Chile

Costeño, Masa 8

Yellowfin Tuna, Chile

Costeño-Texas Citrus,

Charred Cucumber 8

MEZCAL PAIRING

\$ 25



B R U N C H

PAN DULCE Chocolate Concha, Chichilo Negro Babka, Kouign Amann, Castacán Scone 18

PANCAKE Cajeta, Brown Butter 14

FRUTA Y GRANOS Quinoa, Forbidden Rice, Buckwheat, Oat Milk, Fresh Fruit, Poppy Seed 13

TX MUSHROOM QUESADILLA Fried Egg, Quesillo de Oaxaca 16

HUARACHE Gulf Shrimp Omelette, Cured Salmon, Avocado, Poblano Crema 18

PLATO COMEDOR Fried Egg, Chorizo Verde, Papas, Black Beans, Heirloom Corn Tortillas 17

PAPAS FRITAS Hash Brown, Soft Boiled Egg, Cured Salmon, Creme Fraiche, Smoked Trout Roe 18

CARNITAS TACOS Confit Pork, Heirloom Corn Tortilla, Onion, Cilantro, Chile de Arbol Salsa 16

FISH TACOS Masa-Fried Halibut, Chile Toreado Mayo, Red Cabbage, Salsa Verde 16

PAMBAZO TORTA Red Chorizo, Potatoes, Fried Egg, Guacamole, Queso Fresco, Black Beans 18

FRIED CHICKEN SANDWICH Green Salsa Macha Emulsion, Cole Slaw, Buttermilk Dressing 15

CARNE ASADA Y HUEVOS Skirt Steak, Fried Egg, Salsa Roja y Verde, Chile Toreado 25

CHILAQUILES ROJOS Tortilla Chip, Salsa de Arbol, Poblano Crema, Fried Egg 15

McPLANCHA English Muffin, Soft Scrambled Egg, Avocado, Hash Brown, Griddle Cheese 14

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COCKTAILS

DAMIANA MIMOSA 11
Brut, Orange, Bitters, Damiana

CUCUMBER JALAPENO 12
Sherry, Jalapeno Tequila, Agave, Lime, Cucumber

MEZCAL MULE 12
Mezcal, Lime, Fresh Ginger, Topo Chico

AGAVE CUP 13
Mezcal, Pimm's #1, Lemon, Pineapple, Cucumber

LA PALOMA 12
Blanco Tequila, Grapefruit, Pink Peppercorn Tincture

COMEDOR MARGARITA 14
Blanco Tequila, Citrus Blend, Cointreau, Salt

MICHELADA 8
Cerveza, Lime, Tomato-Pepper Mix,
Death Tincture, Tajin

BLOODY MAYAHUEL 13
Blanco Tequila, Mezcal, Bloody Mix, Lime, Celery Bitters
Available as Bloody Mary with Vodka, or Maria with
Tequila

DRAFT

Pacifico 6
Hops & Grain The One They Call Zoe 8
Yellow Rose Lone Pint IPA 9

AGUA FRESCA

Hibiscus, Lime, Agave 8
Mango, Pineapple, Ginger 8

CAFE

Coffee 3.5
Espresso 4
Cappuccino 5
Latte 5

WINE

	GL	BTL
Sparkling		
Avinyó Cava Blanc de Noirs Penedés, Spain 2017	12	60
Rose		
Para Maria, Stolpman Vineyards, Santa Barbara 2018	13	52
Copain Tous Ensemble, Mendocino 2017	14	56
White		
Rezabal Txacoli de Getaria Euskal Herria, Spain 2018	12	48
Populis Venturi Vineyard Sauvignon Blanc Medocino, California 2018	14	56
Bodegas Fillaboa Albarino Rias Baixas, Spain 2018	13	52
Dr. Loosen Blue Slate Riesling Kabinett Mosel, Germany 2018	15	60
Bouchard Pere & Fils Reserve Chardonnay Burgundy, France 2017	14	56
Frank Family Chardonnay Carneros, California 2017	19	76
Red		
Bodegas Chacra 'Barda' Pinot Noir Patagonia, Argentina 2018	18	72
Marietta 'Christo' Rhone Blend North Coast, California 2015	15	60
Casa Magoni 'Origen 43' Valle de Guadeloupe, Mexico 2017	19	76
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Dolores Cabrera 'La Araucaria Tinto' Tenerife, Canary Islands 2017	16	64
Turley 'Juvenile' Zinfandel California 2017	18	72
Areyna Malbec Lujan de Cuyo, Argentina 2018	12	48
Casa Madero Cabernet Sauvignon Valle de Parras, Mexico 2017	13	52
Solar Fortun 'O Positivo' Valle de Guadeloupe, Mexico 2017	25	100