

## shareables

### CHEFS SALSA BAR 8 🍴

roasted tomato, jalapeño molcajete, salsa roja, and salsa macha, handmade, small-batch chips from heirloom corn tortillas

### SWEET CORN TAMALES 17

michoacán-style

### POTATO & CHEESE TAQUITOS 15

avocado salsa verde, queso fresco, scallion

### CHICKEN FLAUTAS 17

citrus crema, iceberg, queso fresco, pico de gallo

### QUESO FUNDIDO 14 🍴

melty stringy cheese, chorizo, serrano chile

## guacamole

served with tortilla chips

### CLASSIC 11

avocado, cilantro, touch of onion, fresh squeezed lime

### JAIME, HOLD THE "I" 13

parmigiano reggiano, roasted jitomate

### MAIZENA 13

sweet corn, crunchy corn bits

### CRUNCHY 13 🍴

custom scallion-black garlic chile crunch

### GUAC TRIO 23

jaime, maizena, crunchy

## sides

### GREEN RICE 5

jasmine rice, cilantro, roasted jalapeño

### SWEET CORN ESQUITES 6

brown butter, parm crema, house chile powder

### MAYOCOBA BEANS\*\* 5

refried, pickled onions, queso fresco

### BLACK BEANS 5

"de la olla," queso fresco



**MAKE IT  
¡ESTILO-SAKA!**  
side of habanero salsa &  
flour tortillas +3



# ¡jaime! •TAQUERÍA•

## brunch

### breakfast burritos

fully loaded with tater tots, scrambled hen eggs, melted artisan cheese, avocado, and queso fresco in a handcrafted flour tortilla.  
choice of sauce: roasted tomato, cilantro crema, chipotle aioli, or habanero salsa

#### EGG & CHEESE 15

#### BACON 17

#### CARNITAS 17

#### BIRRIA 17

#### FILET MIGNON 18



## classics

### CHILAQUILES 18 🍴

choice of salsa roja or verde, tortilla chips, scrambled eggs, refried mayocoba beans\*\*, pickled onion, queso fresco

### HUEVOS RANCHEROS 18 🍴

heirloom corn quesadilla, frijoles & chicharron salsa, queso fresco, sunny side egg

### HANGOVER BOWL 18 🍴

choice of chicken, carnitas, or filet (+2)

rice, black beans, sunny side egg, queso fresco, cabbage, guacamole, pico de gallo, side of habanero salsa

### LEMON RICOTTA PANCAKES 16

dulce de leche, whipped horchata, berries

### POZOLE ROJO 16 🍴

hominy, braised chicken, oregano, shaved cabbage

## tacos

served as two tacos on housemade heirloom corn tortillas with choice of rice or beans. (sub flour tortilla +2)

### CITRUS-ACHIOTE CHICKEN 19 🍴

crispy melted cheese, guacamole, guisado & tomatillo salsas, pico de gallo, serrano

### FILET MIGNON 22 🍴

crispy melted cheese, pistachio-serrano salsa, avocado

### SHRIMP GOBERNADOR 22 🍴

crispy melted cheese, mojo rock shrimp, fajita mix, aioli, cabbage, pico de gallo

### MUSHROOM ADOBADO 19 🍴

crispy melted cheese, epazote almond sikil p'ak, cotija, toasted quinoa

### CARNITAS 20 🍴

braised pork, crispy melted cheese, salsa verde, avocado, radish

### BEEF CHEEK QUESABIRRIA 20

crispy melted cheese, salsa roja, white onion, cilantro, consomme

### SWEET POTATO 17 🍴

feta, scallion, crunchy masa, pepita-almond salsa

### BAJA FISH 21 🍴

citrus crema, salsa macha, cabbage, pico de gallo

## salads

add citrus-achiote chicken +5 | add filet +9

### KALE 18

"the second-greatest" sweet and spicy pepita dressing, cilantro, parm & cotija cheeses

### CAESAR 17

baby romaine, roasted garlic caesar, masa croutons, jitomate, toasted quinoa

### LA REINA 18

local greens, honey vinaigrette, tostaditas, corn, jitomate, jicama, almond

### MEXICAN BBQ CHOP 19

à la "CPJ", macha ranch, jitomate, black beans, corn, pepper jack, tortilla strips

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We do not recommend gluten-free items for individuals with celiac or severe gluten intolerance. A 20% gratuity is added for parties of 6 or more. We are a cashless restaurant, gracias!

\*\*Contains pork

## margaritas

sub mezcal +2 | make it spicy +1

### CLASSICO 18

pueblo viejo blanco tequila, lime, touch of triple sec, agave, salt air

### ¡ANANAS! 19

ispicy! reposado & blanco tequilas, pineapple, cucumber, habanero

### CADILLAC 20

siete leguas blanco tequila, lime, topped with a mini bottle of gran marnier

### FIERY PASSION 19

ispicy! reposado & blanco tequilas, passionfruit, habanero

### DESPACITO 19

despacio mezcal, pineapple-cilantro cordial, lime

### JAMAICA JOSH 18

olmeca altos blanco tequila, aperol, lemon, mint, hibiscus

### WATERMELON 19

nosotros blanco tequila, watermelon, lime

### ROLLS ROYCE 42

clase azul reposado tequila, giffard triple sec, lime, agave, shaken tableside in a gold shaker



## cocktails

### MICHELADA 14

house umami-tomato mix, lime, clásica lager, tajin rim

### PALOMA 18

pueblo viejo blanco tequila, lime, grapefruit soda

### CARAJILLO ESPRESSO MARTINI 18

vodka, cold brew liqueur, licor 43

### OAXACA OLD FASHIONED 18

reposado tequila, cathedral mezcal, dash of agave, angostura bitters

### PERFECT OLD FASHIONED 18

buffalo trace bourbon, champagne sirop, pu-erh, dash of sherry

# bebidas

## tequila flights

three 3/4 oz pours of blanco, reposado, and añejo served with citrus and sal de chapulin



OLMECA ALTOS 20

AZUNIA 29

DON FULANO 32

CLASE AZUL 55

## beer

### CLÁSICA 9

mexican lager, el segundo brewing

### DEAD COWBOY 10

red lager, la ale works

### MAYBERRY 10

ipa, el segundo brewing

### CARPE NOCTEM 10

pale ale, MMH x el segundo brewing

### BEST DAY HAZY IPA N/A 10

non-alcoholic

## wine

### PROSECCO 16

### SAUVIGNON BLANC 16

### ROSÉ 16

### ORANGE 16

### PINOT NOIR 17

## agua frescas

### WATERMELON 9

### CUCUMBER MINT 9

### PINEAPPLE 9

### PASSIONFRUIT 9

## coffee

alternative milk +1 (almond milk, oat milk)  
make it iced +1

### ESPRESSO 3.5

### FILTERED DRIP COFFEE 4

### AMERICANO 4

### MACCHIATO 4

### PICCOLO 4

### CORTADO 4

### FLAT WHITE 5

### CAPPUCCINO 5

### LATTE 5

### COLD BREW 6

## specialty

### MATCHA 5.5

### MATCHA LATTE 6.5

### DULCE DE LECHE

### LATTE 6.5

### HORCHATA LATTE 6.5

### ORANGE JUICE 6

### GRAPEFRUIT JUICE 6

## tea

make it iced +1

### ENGLISH BREAKFAST 4.5

### JASMINE GREEN 4.5

### MINT 4.5

### CHAMOMILE 4.5