

# shareables

## CHEFS SALSA BAR 9 🍴🍴

roasted tomato, jalapeño molcajete, salsa negra, 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 12

avocado, cilantro, touch of onion, fresh squeezed lime

## JAIME, HOLD THE “I” 14

parmigiano reggiano, roasted jitomate

## MAIZENA 14

sweet corn, crunchy corn bits

## CRUNCHY 14 🍴

custom scallion-black garlic chile crunch

## GUAC TRIO 24

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



# ¡jaime!

## •TAQUERÍA•

# brunch

## tacos, burritos & krunchwraps

with choice of rice or beans

### 1 choose your style



2 tacos  
housemade heirloom corn tortillas **or** fresh flour tortillas



burrito  
fresh flour tortilla



krunchwrap  
fresh flour tortilla **with** corn tortilla krunch

### 2 choose your filling

## 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

## 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

## FILET MIGNON 18

## CARNITAS 17

## BIRRIA 17



# 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 19 🍴🍴🍴

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 18

dulce de leche, whipped horchata, berries

## POZOLE ROJO 18 🍴

hominy, braised chicken, oregano, shaved cabbage

# 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. 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 21

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 4**

**FILTERED DRIP COFFEE 5**

**AMERICANO 5**

**MACCHIATO 5**

**PICCOLO 5**

**CORTADO 5**

**FLAT WHITE 6**

**CAPPUCCINO 6**

**LATTE 6**

**COLD BREW 6**

## specialty

**MATCHA 6.5** **HORCHATA LATTE 7.5**  
**MATCHA LATTE 7.5** **ORANGE JUICE 6**  
**DULCE DE LECHE LATTE 7.5** **GRAPEFRUIT JUICE 6**

## tea

make it iced +1  
**ENGLISH BREAKFAST 4.5**  
**JASMINE GREEN 4.5**  
**MINT 4.5**  
**CHAMOMILE 4.5**