

shareables

CHEFS SALSA BAR 9
roasted tomato, jalapeño molcajete, salsa roja, and salsa macha, handmade, small-batch chips from heirloom corn tortillas

PRAWN AGUACHILE* 25
seasonal spicy tomatillo aguachile, served with tortilla chips

ROCKFISH CEVICHE* 20
ceviche verde, salsa xnipec, cucumber, mango, avocado, served with tortilla chips

SWEET CORN TAMALES 18
michoacán-style

POTATO & CHEESE TAQUITOS 16
avocado salsa verde, queso fresco, scallion

CHICKEN FLAUTAS 18
citrus crema, iceberg, queso fresco, pico de gallo

QUESO FUNDIDO 15
melty stringy cheese, chorizo, serrano chile

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

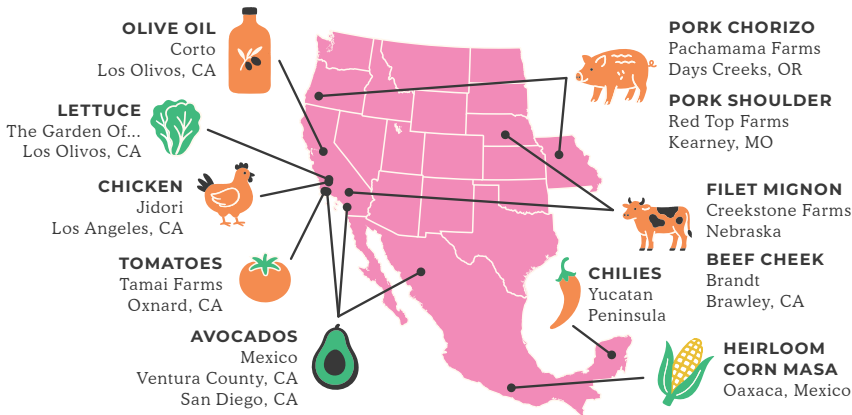
MAKE IT ¡ESTILO-SAKA!
side of habanero salsa & flour tortillas +3

BREAKFAST BURRITO 19
bacon, scrambled eggs, melted cheese, tots

¡jaimé!
•TAQUERÍA•
dinner

tacos, burritos & krunchwraps
with choice of rice or beans
1 choose your style
2 choose your filling
CITRUS-ACHIOTE CHICKEN 21
CARNITAS 22
FILET MIGNON 24
BEEF CHEEK QUESABIRRIA 22
SHRIMP GOBERNADOR 24
SWEET POTATO 19
MUSHROOM ADOBADO 21
BAJA FISH 23

exceptional ingredients thoughtfully sourced from the usa & mexico



platos

served with rice, beans, and a side of flour or corn tortillas
CRISPY BRAISED PORK SHANK “PASTOR” 36
achiote marinade, pineapple glaze

SKIRT STEAK* 45
black bean chipotle salsa, mx street potatoes

STRIPED BASS 36
mojo al guajillo, green rice

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

MAYOCOBA BEANS** 5
refried, pickled onions, queso fresco

SWEET CORN ESQUITES 6
brown butter, parm crema, house chile powder

BLACK BEANS 5
"de la olla," queso fresco

*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 🍷
ispy! reposado & blanco tequilas, pineapple, cucumber, habanero

CADILLAC 20
siete leguas blanco tequila, lime, topped with a mini bottle of gran marnier

FIERY PASSION 19 🍷
ispy! reposado & blanco tequilas, passionfruit, habanero

DESPACITO 19
despacio mezcal, pineapple-cilantro cordial, lime

JAMAICA JOSH 18
olmea 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

specialty

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, catedral 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

mocktails

AGUA FRESCA 9
watermelon, cucumber mint, pineapple, or passionfruit

CHICARITA 12
non-alcoholic tequila, lime, agave

LIGHT & STORMY 12
lime, ginger, makrut lime, mint

wine

PROSECCO 16

SAUVIGNON BLANC 16

ROSÉ 16

ORANGE 16

PINOT NOIR 17



agave spirits

	blanco	reposado	añejo
PUEBLO VIEJO	15	17	
OLMECA ALTOS	15	17	17
ESPOLÒN	15	17	28 <i>cristalino</i>
NOSOTROS	15	17	34
ANGELISCO	16	17	
SIETE LEGUAS	16	17	
CASAMIGOS	17	19	21
DON JULIO	17	18	27
CODIGO	17	21	
OCHO	19	23	25
AZUÑIA	20	22	28
DON FULANO	20	23	33
VOLCÁN	23	32 <i>cristalino</i>	
FORTALEZA	25	27	29
CASA DRAGONES	33	41	46
CLASE AZUL	34	39	70
DON JULIO 1942			45

mezcal

LOS VECINOS 16
400 CONEJOS 18
DEL MAGUEY 18
CATEDRAL 19
DESPACIO 19
BOZAL TEPEZTATE 25

MAKE IT A
MARGARITA +3