

shareables

CHEFS SALSA BAR 9

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

PRAWN AGUACHILE* 24

seasonal spicy tomatillo aguachile, served with tortilla chips

ROCKFISH CEVICHE* 19

ceviche verde, salsa xnipec, cucumber, mango, avocado, served with tortilla chips

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

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

¡jaimé!
•TAQUERÍA•
¡lonche!

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

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

jaimé, 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

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



*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, 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 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

MATCHA LATTE 7.5

DULCE DE LECHE LATTE 7.5

HORCHATA LATTE 7.5

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