

shareables

CHEFS SALSA BAR 9 *🌶️🌶️*

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

PRAWN AGUACHILE CEVICHE* 25 *🌶️🌶️🌶️*

seasonal spicy tomatillo aguachile, served with tortilla chips

ROCKFISH CEVICHE* 20

ceviche verde, salsa xnipec, cucumber, mango, 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

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



¡jaimé!

•TAQUERÍA•

dinner

tacos

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

CITRUS-ACHIOTE CHICKEN 21 *🌶️*

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

FILET MIGNON 24 *🌶️*

crispy melted cheese, pistachio-serrano salsa, avocado, cilantro

SHRIMP GOBERNADOR 24 *🌶️*

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

MUSHROOM "PASTOR" 21 *🌶️*

crispy melted cheese, roasted maitake mushroom, achiote, pineapple, toasted quinoa

CARNITAS 22 *🌶️*

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

BEEF CHEEK QUESABIRRIA 22

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

SWEET POTATO 19 *🌶️*

feta, scallion, crunchy masa, pepita-almond salsa

BAJA FISH 23 *🌶️*

citrus crema, salsa macha, cabbage, pico de gallo

exceptional ingredients thoughtfully sourced from the usa & mexico



platos

served with rice, black 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, red 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

jaimé, maizena, crunchy



sides

RED RICE 5

jasmine rice, rich tomato broth, spicy crunchy corn bits

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

**We are obliged to tell you that 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!*

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

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



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

seasonal

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



MAKE IT A MARGARITA +3

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

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