

shareables

CHEFS SALSA BAR 8 🌶️🌶️

roasted tomato, jalapeno 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

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



¡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: salsa roja, 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, frijoles, 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, cilantro

SHRIMP GOBERNADOR 22 🌶️

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

MUSHROOM “PASTOR” 19 🌶️

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

KALE 17

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

CAESAR 16

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

LA REINA 18

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

*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

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



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 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