

# shareables

## CHEFS SALSA BAR 8

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

## PRAWN AGUACHILE CEVICHE\* 24

seasonal spicy tomatillo aguachile, served with tortilla chips

## ROCKFISH CEVICHE\* 19

ceviche verde, salsa xnipec, cucumber, mango, 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

melly stringy cheese, chorizo, serrano chile

# 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

# ¡jaime!

## •TAQUERÍA•

# ¡lonche!

## 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



## 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

# 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

\*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



# 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**