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+ Sit down and let
the night kick in.



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TAPAS

TORTILLA SOUP 7

Chicken, tomato broth, queso fresco, onions, avocado, and tortilla chips

HUARACHE DOÑA EMI 13

Masa flat bread topped with goat cheese, mushrooms, huitlacoche (Mexican truffle), avocado, pickled onion, and tomatillo salsa

QUESO FUNDIDO 12

Queso chihuahua, roasted pumpkin seeds, chiltepin chile, served with tortilla chips

ELOTES CALLEJEROS 6

Grilled corn, queso cotija, mayonnaise and chiltepin chile

SALADS

ENSALADA DE LA CASA 12

Market greens, avocado, sesame seeds, tortilla strips, with balsamic vinaigrette and queso fresco

MANGO Y JICAMA SALAD 12

Arugula, mango, jicama, jalapeño vinaigrette

MIXTA SALAD 12

Chopped mixed greens, string beans, corn, radish, jicama, dijon vinaigrette, queso fresco, avocado, cherry tomatoes, red onions

CEVICHE

AGUACHILE DE CAMARON 15

(AGUACHILE ROJO)

Shrimp, house made spicy red sauce, radish, cucumber, red onions

SCALLOP CEVICHE 19

"Leche de Tigre", avocado, red onion, cilantro

MARKET CEVICHE 16

Lime, habanero peppers, garlic, cilantro, avocado, cucumber, cherry tomatoes, red onion, and apples



TACOS

BISTEC CON QUESO 12

Sliced angus rib eye, chicharron de queso, onions, cilantro and tomatillo salsa

PESCADO A LAS BRASAS 12

Grilled market fish, cabbage, chipotle mayo, salsa verde, and red onion

POLLO ROSTIZADO 11

Rotisserie pulled chicken, salsa verde, cilantro and onion

TACO DE COLIFLOR 11

Rainbow cauliflower, guacamole, queso fresco, adobo sauce

2 TACOS PER ORDER
SERVED ON FRESH CORN TORTILLAS

TOSTADAS

TINGA DE POLLO 11

Tinga chicken, bean purée, avocado, chipotle, crema, pickled red onion

PULPO 12

Grilled Spanish octopus, saffron mayonnaise, Veracruzana salsa

BEET 11

Mixed beets, cream cheese, pickled freso pepper, pomegranate reduction

CHORIZO CON PAPAS 11

Pork chorizo, bean purée, potatoes, avocado, pickled red onion, crema, salsa verde

CLASSICS

1/2 POLLO 25

Rotisserie style antibiotic free chicken, side of grilled sautéed vegetables with olive oil, garlic

ENCHILADAS DE MOLE 26

Chicken enchiladas topped with our 24 hr traditional mole sauce, onions, crema, & sesame seeds

CHILE RELLENO 20

Poblano pepper, quinoa, huitlachoche, apple, plantain, raisins, topped with crema, rice and cascabel salsa



FROM THE GRILL



SIZED TO SHARE WITH 2-3 AMIGOS
SERVED WITH CORN TORTILLAS
& YOUR CHOICE OF SALSA

CAMARONES

30

Garlic, olive oil, pico de gallo

VEGETALES MIXTOS

20

Sautéed vegetables with olive oil, garlic, lime juice with string beans

PORK BELLY

30

Tamarind chipotle sauce, pickled red onions

PESCADO

30

Roasted fish epazote marinade, avocado, watercress salad



16OZ BISTEC

40

16oz bone-in ribeye, Mexican slaw



LAMB

30

Spice rubbed lamb shoulder, cucumber pico de gallo



SIDES



5

MEXICAN SLAW

Jicama, carrots, cabbage, radish, red onion, radicchio, organic agave-habanero mayo

MOROS Y CRISTIANOS

Side of rice & black beans topped with queso fresco & pico de gallo

EJOTES

Grilled string beans, extra virgin olive oil, & garlic

AGUACATE

Mexican Hass avocado

PLATANOS MACHOS FRITOS

with salsa verde and queso fresco

SAUTEED KALE

extra virgin olive oil, & garlic

NOPALES

Nopal, pico de gallo, pickled jalapeño queso fresco



DESSERTS

9

TRES LECHES

TORREJA

MEXICAN CHOCOLATE LAVA CAKE

FLAN

FRUTA CON LIME Y CHILE

