

STARTERS

- CHIPS & SALSA GF tortilla chips served with house red and green salsas 4.5
- APPRETALADOS GF bacon wrapped wild caught shrimp | bell peppers | onions | chipotle crema 25
- SHRIMP CEVICHE GF shrimp | serrano | cucumber | pico de gallo | avocado | corn tostadas 18
- HONGOS AL AJO GF butter garlic sauteed mushrooms | cotija | tomato | avocado 11.5
- STREET CORN QUESO GF fire roasted corn | jalapeno | queso blend 12
- QUESO FUNDIDO GF mexican queso blend | chorizo | pico de gallo | fresh pressed corn tortillas 20
- TACOS DE PAPA (3) GF seasoned potatoes | cilantro lime slaw | crema | cotija | guajillo tomato sauce 13.5

CHEF'S SPECIALTIES

Head Chef Jhomeny Ramos

- CABRÓN STEAK GF 64
14oz Gold Canyon angus ribeye | heirloom cherry tomatos | grilled onion + nopales | chile butter
yuca frites + guajillo chile aoili
chef kindly requests no modifications available after 3pm
- BIRRIA BRAISED SHORT RIB GF 38
served with Mexican elote risotto
consomé reduction
chef kindly requests no modifications available after 3pm
- LOBSTER ENCHILADAS GF 32
Chula Seafood lobster | chorizo crumble
bell pepper brandy sauce | crema
arugula + cucumber salad

- CHILE RELLENO GF 22
breaded roasted poblano | Mexican queso blend
fire roasted corn | guajillo tomato sauce
poblano rice + beans
- MOLÉ ENCHILADAS GF 20
AWARD WINNING
three handmade corn tortillas | oaxacan cheese slow-cooked guajillo chicken | toasted peanut and sesame
plantain, ancho chile molé
add rice + beans +3
- TACOS DE PESCADO GF 28
grilled Chula Seafood mahi | pico de gallo | cilantro lime slaw | cotija | avocado crema
fresh pressed corn tortillas
poblano rice + whole beans

ENSALADAS

- AZTECA SALAD GF 18
pollo asado | baby shrimp | fresh lettuce + spring mix
pico de gallo | cotija | avocado
choice of poblano ranch or piloncillo vinaigrette
- BEET SALAD GF 15
arugula and spring mix | sliced beets | orange segments sliced avocado | candied pecans
queso fresco
fig chamoy vinaigrette

PLATOS

served with poblano rice and refried beans | vegetarian whole beans available by request
substitute fresh pressed corn tortillas +4

- CARNE ASADA PLATE GF 25
flame grilled USDA prime angus skirt steak
- TAMPIQUENA GF 35
carne asada | garlic baby shrimp
mushrooms | queso | avocado
- CARNITAS PLATE GF 23
slow roasted citrus + herb pork
caramelized jalapeno + onion | tomato
- CHILI VERDE PLATE GF 18
slow roasted pork
tomatillo and serrano sauce
- POLLO A LA CREMA GF 22
marinated chicken breast
mushrooms | guajillo crema sauce
add chipotle +1

FAJITAS

served with poblano rice and refried beans
vegetarian whole beans available

- SHRIMP GF 27
jumbo wild caught shrimp
bell peppers | onions | mushrooms
- STEAK GF 26
guajillo marinated angus sirloin
bell peppers | onions
- CHICKEN GF 22
guajillo chile marinated chicken breast
bell peppers | onions
- VEGETABLE GF 16.5
mushroom | red and green bell peppers | onions

parties of 6+ may incur a 20% service charge + be limited on the number of split checks

ALLERGEN NOTICE: menu items may contain or come into contact with wheat, eggs, nuts and milk. alert your server to all food allergies so that proper precautions can be made in the preparation and handling of your food. we pride ourselves on our gluten-free safety and while we make our best attempt to handle other allergies, accommodations may be limited. if you do not communicate your needs with your server when placing your order you may be charged for the replacement meal.

CONSUMER ADVISORY:consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses.

SIGNATURE COCKTAILS

thoughtfully crafted by our skilled barstaff

BLUSH BOMB

NEW

pink starburst infused tequila blanco - acid - agave
rosa vermouth - lime zest

15

SHARON'S SUNSET SPRITZ

NEW

elderflower liqueur - passionfruit liqueur
rosa vermouth - prosecco - soda water

16

BUCKHORN BATHS

♥

coconut rum - passion fruit liqueur - pineapple - lime
orgeat - butterfly pea vodka float - thyme

15

XITLALI

♥

gin - falernum - lemon - mango - cucumber
fire tincture - homemade chamoy + tajin

13

of Nahuatl origin meaning Star - "sit-la-lee"

THIRST TRAP

mezcal - nectarine liqueur - orange - lime - pineapple
coconut

17

THE GULF OF MAIN STREET

🍷

ghost tequila blanco - cantaloupe - peychauds liqueur
lime - thyme - chili threads

17

substitute ghost reposado +3

VICE & VIRTUE

butterfly pea vodka - cocchi americano - lemon oil
luxardo cherry

13

sub empress gin +4

BANANA VODOO

house rum blend - banana liqueur - pineapple - lime
cinnamon brown sugar - vanilla bitters

18

THE LOST DUTCHMAN

●

gin - pomelo liqueur - lime - blueberry - almond - mint
powdered sugar

14

add egg white +3

THE VIOLET HOUR

3 star white rum - dry vermouth - bitter bianco
mt. rigi liqueur - lavender - rose pedals

16

ICE MACHINE FUND

rotating cocktail - ask your server for details

15

MOCKTAIL

fruity - juicy - delicious

8

DEALER'S CHOICE

* bar top exclusive *

16

CLASSIC COCKTAILS

some of our staff's favorites

PAINKILLER

white rum - pineapple juice - orange juice - coconut
nutmeg

16

dark rum float +6

PALOMA

tequila blanco - grapefruit - lime - agave

12

sub reposado +3

SAGE GIMLET

vodka or gin - lime - sugar - sage

12

SUFFERING BASTARD

vodka - gin - lemon - lime - turmeric - ginger beer
mint

14

LEMON DROP MARTINI

vodka - sugar - lemon - sugar rim

12

add a flavor +1

WHITE NEGRONI

gin - blanc vermouth - bitter bianco - orange & lemon oil

13

PAPER PLANE

bourbon - aperol - amaro - lemon

15

sub mezcal +3

OLD FASHIONED

bourbon - bitters - sugar - orange oil

10

smoked +1

WHISKEY SOUR

●

bourbon - lemon - sugar - bitters - luxardo cherry

11

add egg white +3

MANHATTAN

rye whiskey - sweet vermouth - bitters - luxardo cherry

13

sub bourbon no charge

LIONS TAIL

bourbon - allspice dram - lime - brown sugar - bitters
orange oil

13

SAZERAC

cognac - rye whiskey - brown sugar - peychauds bitters
lemon oil - herbsaint

12

THE GUAD MARGARITA

tequila blanco - lime - agave nectar

10

FLAVORS +1

mango / coconut / watermelon / tumeric
prickly pear / dragon fruit / passion fruit
toasted almond / blueberry / cucumber
strawberry / pineapple / raspberry

UPGRADE

reposado +3 / anejo +6 / mezcal +3
spicy +3 / cadillac +6 / skinny +0

VINO BLANCO

TERRA MADI SAUVIGNON BLANC

●

Querétaro, Mexico
herbaceous, buttery with oak notes

GL BTL
14 42

TERRA MADI TRIVARIETAL

●

Querétaro, Mexico
blend of chardonnay - malbec - muscat grapes
fruit forward, peach, pear, lychee. dry,
moderate acidity

13 39

SYMMETRIA LOLA

●

Valle de Guadalupe, Mexico
chenin blanc - colombard
white flower, stone fruits, citrus. soft, refreshing
finish. aged 6mo in stainless + french oak

18 55

TERRA MADI BRUT RESERVA

●

Querétaro, Mexico
sparkling - fruit forward, dry, lively

X 39

MONTEX XANIC CALIXA CHARDONNAY

●

Valle de Guadalupe, Mexico
ripe fruit aromas of pineapple, yellow apple,
pear, and passion fruit, with hints of chamomile
and orange blossom. refreshing + structured

16 48

POZO DE LUNA VIOGNER

●

San Luis Potosi Mexico
a dry white wine, with stone fruit character;
notes of apricot, peaches, and honeysuckle

18 54

VINO TINTO

TERRA MADI ROSADO *ROSÉ*

●

Querétaro, Mexico
dry and crisp, fruity aftertaste. strawberries,
cherries, cranberries and hibiscus

GL BTL
12 36

MERKIN VINEYARDS CHUPACABRA

●

Wilcox, Arizona
rhone grenache -syrah - mourvedre varietals
smooth, dark fruit, spices + hint of earthiness

14 39

TERRA MADI MALBEC

●

Querétaro, Mexico
packed with red fruit notes, balanced acidity,
silky tannins

15 45

TERRA MADI TEMPRANILLO CRIANZA

●

Querétaro, Mexico
Fruity and floral aromatics, lively acidity, smooth
tannins

15 45

COFFEE OR ESPRESSO

6

BEER + WINE BY THE BOTTLE
ARE AVAILABLE FOR
PURCHASE TO GO

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