

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 12

STREET CORN QUESO GF fire roasted corn | jalapeno | queso blend 12

QUESO FUNDIDO GF mexican queso blend | local 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

MOLÉ ENCHILADAS GF

AWARD WINNING

three handmade corn tortillas
oaxacan cheese
slow-cooked guajillo chicken
toasted peanut and sesame
plantain, ancho chile molé 20.5

add rice + beans +3

LOBSTER ENCHILADAS GF

Chula Seafood lobster
locally sourced chorizo crumble
bell pepper brandy sauce | crema
arugula + cucumber salad 35

TACOS DE PESCADO GF

grilled Chula Seafood white fish
pico de gallo | cilantro lime slaw
cotija | avocado crema
fresh pressed corn tortillas
poblano rice + whole beans 29

CHILE RELLENO GF

breaded roasted poblano
Mexican queso blend
fire roasted corn
guajillo tomato sauce
poblano rice + beans 23

BIRRIA BRAISED SHORT RIB GF

12 oz. short rib served with
Mexican elote risotto
consomé reduction 38

chef kindly requests no modifications
available after 3pm

ENSALADAS

AZTECA SALAD GF 18.5

pollo asado | baby shrimp | fresh lettuce + spring mix
pico de gallo | cotija | avocado
choice of poblano ranch or piconcillo vinaigrette

AUTUMN SALAD GF 16.5

roasted butternut squash | spring mix + arugula
piconcillo candied bacon | honeycrisp apples
queso fresco | dried apricots | pepitas
dressed with 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 24

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

BURGER DEL MOMENTO GF 18

double smash burger
candied bacon | grilled green chile and onion
cheese | lettuce | chipotle aioli
gluten free bun +3

SHRIMP ENCHILADAS GF 24

wild-caught baby shrimp | corn tortillas
red bell pepper brandy seafood sauce

ENCHILADA DUO GF 17.5

tomatillo green or guajillo red sauce
chicken | beef | pork | cheese
add onion +1

BURRITO OR BURRO BOWL

Carne Asada 25 | Pollo a la Crema 22
Chile Verde 18 | Shredded Beef 18 | Veggie 16.5
substitute Coyotas GF tortilla +3
GF chimichanga +4

FAJITAS

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

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 17

mushroom | red and green bell peppers | onions

TACOS

TACOS AL CARBON PLATE GF 25

three carne asada tacos | corn tortillas
cilantro | onion | lime
served with poblano rice + beans
substitute fresh pressed corn tortillas +4

BIRRIA TACOS PLATE GF 18

ancho chile angus beef | corn tortillas | queso
cilantro | onion | consomé
served with poblano rice + beans
substitute fresh pressed corn tortillas +4

TACOS DORADOS GF 4.25

individual crispy tacos
choice of: pork | beef | chicken
lettuce | tomato | cheese

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

pink starburst infused tequila blanco - acid - agave
rosa vermouth - lime zest
15

BUCKHORN BATHS ♡

coconut rum - passion fruit liqueur - pineapple - lime
orgeat - butterfly pea vodka float - thyme
15

XITLALI ♡

gin - falernum - lemon - mango - cucumber
fire tincture - Sugar Vice 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 petals
16

ICE MACHINE FUND

rotating cocktail - ask your server for details
15

MOCKTAIL

fruity - juicy - delicious
8

DEALER'S CHOICE

* bar top exclusive *

16

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

CLASSIC COCKTAILS

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

SUFFERING BASTARD

vodka - gin - lemon - lime - turmeric - ginger beer
mint
14

LEMON DROP MARTINI

vodka - sugar - lemon - sugar rim
12

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 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

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