

# Santería

## para compartir

ESQUITES 9  
charred corn, crema, housemade tajin

GUACAMOLE 12  
con chicharrones de harina

QUESO FUNDIDO 10  
cheese blend, peppers, tomatoes, spices  
chorizo +2  
hongos +2

CEVICHE MIXTO 22  
shrimp, calamari, scallop, seasonal white fish

SALBUTES 18  
masa de achiote, chicken tinga, crema, guacachile

FLAUTAS 12  
chicken, avocado, sour cream, cotija, greens

QUESA TACOS 12  
griddled cheese, handmade tortilla, salsa borracha, side salad  
mushrooms +2  
chicken +4  
steak +5  
shrimp +6

PULPO AL PASTOR 20  
octopus, potatoes, caramelized pineapple, cilantro

## fuertes

ENSALADA SANTERIA 12  
mixed greens, candied walnuts, pepitas, citrus, tamarind vinaigrette  
grilled chicken +4  
steak +5  
shrimp +6

ENSALADA CESÁR 12  
little gem lettuce, anchovy, citrus, parmesan  
grilled chicken +4  
steak +5  
shrimp +6

MICHOACAN CARNITAS 20 (half lb)/36 (full lb)  
tender pork, cuerito, escabeche, refried beans, salsa cruda,  
handmade tortillas

CARNE ASADA 28  
skirt steak, nopal, spring onions, chile asado, rice, beans, handmade  
tortillas

SANTERIA SHRIMP 27  
chipotle cream, tequila, quinoa, handmade tortillas

SALMON CHAMUSCADO 26  
tamarind glaze, quinoa, sauteed vegetables

## postre

TRES LECHE TRIFLE 10  
vanilla cream, strawberries

CHURROS 10  
dulce de leche dipping sauce

## coctel

SANTERIA	13
tequila blanco, mezcal, falernum, jalapeño, lime	
RESTLESS SINNER	14
spiced hibiscus tequila, amaro blend no.1, carpano botanic, lemon, burlesque bitters	
LA BOTANICA	15
st george terroir gin, mezcal, ancho verde, cucumber, basil, aloe, lime	
SAYULITA MIRACLE	14
white rum, tequila, pineapple, coconut, mango, lime, bitters - clarified milk punch	
SPIRIT OF OAXACA	15
banhez joven mezcal, lo-fi gentian amaro, dry vermouth	
MEXICAN GRINGO	13
tamarind-chili tequila, mango cordial, lime	
EL CUCO	14
el jimador tequila, absinthe, maraschino liqueur, activated charcoal, lime	
GIRL DE POLANCO	13
vodka, peach de vigne, guava cordial, orange bitters, tonic	
EL BESITO	14
tequila blanco, carpano, rhubarb, strawberry-ginger cordial, lime, fuego bitters	
¡AL CARAJÓ!	13
bourbon, licor 43, cold brew, chocolate bitters	
NECESSARY EVIL	15
tequila reposado, mezcal, foro vermouth, mole bitters, palo santo smoked glass	

## margaritas

blanco, reposado or mezcal +1/+4	12/48
tradicional   prickly pear   guava   mango   cucumber-basil	
FROZEN MARGARITA	10
tradicional   prickly pear   guava   mango   cucumber-basil	
FROSE	10
Vivier rose of pinot noir, blanco tequila, elderflower, strawberry cordial, lemon	
SALTED PALOMA	12
blanco tequila, grapefruit, lime, agave	

## traguitos

house shooters	8
VIDA	
tequila blanco, cucumber-basil, lime	
SANGRE	
mezcal espadin, blood orange cordial, lime	
HUMO	
mezcal espadin, angeleno amaro	

## vino

DRY CREEK VINEYARDS	10/38
chenin blanc	
TRENTADUE OPR	10/38
zinfandel, petite syrah, carignane	
VIVIER	11/42
rose of pinot noir	

MONT MARCAL RESERVA	10/38
brut	
MIMOSA	8/32
HOUSE SANGRIA	10/40
red blend, flor de sauco, port, peche de vigne, bitters	

## cerveza

La Cura	10
tomato juice, lime, tajin, spices, choice of beer	

## BOTTLED BEER

Monstruo de Agua	8
blanca de maguey   nochtill prickly pear golden ale   sugoi agave blonde	
Corona	5
Pacifico	5
Negra Modelo	5
Modelo Especial	5
Lagunitas IPA	5

## virgen

Horchata (vegan)	4
Chia Lemonade	4
tradicional   prickly pear   guava   mango   cucumber-basil	
Mexican Coke	4
Jarritos (Mandarin, Lime, Tamarind)	4
Topo Chico Sparkling Water	4