

APPETIZERS

Guacamole, chips & salsa \$14
Corn chips. Topped with pomegranate seeds.

Queso Fundido \$12
House blend of Mexican cheese. Comes w/ tortillas to make your own tacos. Add steak + 7 chorizo or vegan chorizo + 6, Grilled Chicken or Carnitas + 6

Tamales Sampler \$15
Three tamales, verde w/ chicken, cheese & jalapeño and one chicken Mole (Mole contains nuts)

Fried Goat Cheese & Honey \$16
Pistachio cream & crushed pistachios. Customer favorite.

Cheese Quesadilla \$12
Avocado crema and pico de gallo, pickled jalapeño.
(add steak \$7 grilled chicken \$6 chorizo or vegan chorizo \$6)

Elote Corn on the Cob \$12
Mexican mayo, cotija cheese & chile piquin
Or prepared CDMX style with Flaming Hot Takis (add \$3)

TACOS (ORDER OF 3)

Carne Asada Tacos \$18
Skirt steak CDMX taqueria style with melted cheese

Pollo Asado Tacos \$16
Pico de gallo & avocado crema. Add avocado +3

Beer Battered Baja Style Fish Tacos \$18
coleslaw and habanero mango salsa

Shrimp Tacos \$18
Grilled or breaded. Served w/ avocado crema, Chipotle Mayo, pickled red onion and a side of Hot Salsa Macha.

Grilled Mushroom Al Tequila Tacos \$15
Asparagus, grilled onions, Poblano & cheese. Add avocado+3

Chorizo and Potatoes Tacos \$15
Vegan or pork chorizo, potatoes, topped w/ cilantro and onion. (Vegan Option) add avocado +3

Carnitas Tacos \$16
Slow cooked pork confit, marinated w/ orange and other Mexican spices. Add avocado +3

Tacos al Pastor \$18
Classic Mexico City tacos. Pork marinated in Guajillo, Ancho & Chipotle, served w/ grilled pineapple.

TOSTADAS Y CEVICHES

Ahi Tuna Tostadas (2pcs) \$20
Tuna tartare, avocado crema, chipotle oil, Tamari sliced avocado and sesame seeds. *Extra piece \$9

Mini Tostadas de Jaiba y Camarón (3 pcs) \$20
Premium Blue crab & shrimp tostadas w/ jalapeño mayo cucumber pico de gallo, avocado and salsa Macha chile oil
*Extra piece \$6

Golden Acapulco Shrimp Cocktail \$18
Peeled, cooked shrimp & avocado in a cocktail tomato sauce Mexico City style with chips.



MAINS

Enchiladas Verdes \$25

Traditional Enchiladas (3 pcs) covered in salsa verde. Your choice of chicken, skirt steak, carnitas, homemade chorizo, vegan chorizo, vegan grilled mushrooms or grilled shrimp. Served w/ crema, red onions and melted cheese.
You can ask for dish to be 100% vegan.

Enchiladas Divorciadas \$27 (contains nuts)
The best of both worlds, half Mole & half Verde sauce. Your choice of chicken, skirt steak, carnitas, grilled mushrooms, homemade chorizo, vegan chorizo or grilled shrimp.

Carne Asada Plate \$30
Grilled, beer marinated skirt steak plate (12 oz) served w/ your choice of a side salad or french fries, truffle fries +2, fries w/ melted cheese + 5

Xolo Burrito \$22
Rice & beans, guac, lettuce, french fries w/ melted cheese & pico de gallo. Choice of protein: Carne Asada, Pollo Asado (recommended), Chorizo, Vegan Chorizo Vegan Grilled mushrooms, Grilled Shrimp, Pork al pastor.

SALADS

Jicama & Mango Salad \$14
with chile piquin

Ensalada de Maria \$15
Baby arugula, apple, radishes, cherry tomatoes, Manchego cheese and pistachios
Add grilled chicken \$6, grilled shrimp \$7, steak \$7

Baby Kale Cesar \$15
Green apples, gouda cheese and chile pepitas (pumpkin seeds) Add grilled chicken \$6, grilled shrimp \$7 steak \$7

SIDES

Rice & Beans \$8 Side of Avocado \$5 Grilled Chicken \$10
Side of Grilled Skirt Steak \$14 Side of Grilled Shrimp \$12
French fries \$9 (truffle +1) French fries w/ melted cheese \$15

DESSERTS

Churros \$12
With two dipping sauces, Mexican chocolate & Cajeta (Mexican Dulce de Leche)
Add a 1oz shot of Tequila Reposado for \$5 extra

Cajeta Lava Cake \$14
Mexican Dulce de Leche (cajeta). Scoop of vanilla ice cream.
Add a 1oz shot of Tequila Reposado for \$5 extra.

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