

ANTOJITOS

❖ MASA OF THE DAY ❖

Masa - corn dough - is a staple in Mexican cuisine. It is used in various ways from empanadas to tamales, to sopas. Each week we showcase one of these forms.

COCTEL DE CAMARON 12

Mexican shrimp cocktail / tomato juice / avocado
jicama / cucumber / tomato / onion / cilantro
served with tortilla chips & crackers

CHIPS AND SALSA 5

MEDIUM | roasted tomato & tomatillo
chipotle / onion / garlic

SPICY | roasted tomato / chile de arbol / onion / garlic

BEST GUACAMOLE IN TOWN *MP*

the ripest avocados / onion / garlic / lime juice
jicama / pomegranate / pumpkin seed / serrano

🔪 FESTIVA QUESO AND CHIPS 7

chilli pepper queso topped with serranos

POBLANO FUNDIDO 10

whole roasted poblano / chorizo / jack cheese
ranchera salsa / cilantro / tortillas

* *vegetarian option – substitute with zucchini sofrito* *

SOPA Y ENSALADA

🔪 POZOLE 14

rich guajillo broth / chicken / hominy
cabbage / tostadas / sour cream / queso fresco

FESTIVA CHOPPED SALAD 8 / 13

spicy salad greens / cucumber / chayote / jicama
mango / tomato / corn / queso fresco
pumpkin seed-ginger vinaigrette
add chicken 4 | steak 6 | shrimp 6

STREET TACOS

tacos served three to an order with
Mexican rice & frijoles charros

* *substitute garlic rice and black beans V* *

TACOS AL PASTOR 15

adobo-pineapple marinated pork / tomatillo salsa
pineapple pico de gallo / cilantro / onion

BAJA FISH TACOS 16

beer battered tilapia / chipotle-lime mayo
cabbage slaw / cilantro / pickled purple onion

SHRIMP TACOS 16

salt 'n pepper dredged / caramelized
onion-chipotle salsa / cilantro / onion

CHICKEN TACOS 15

achiote marinated / tomatillo salsa / cilantro / onion

BIRRIA DE RES 17

ancho-guajillo marinated / slow roasted shredded beef
morita-tomatillo salsa / cilantro / onion

* *served disassembled* *

PLATILLOS FUERTES

❖ DAILY FEATURE ❖

CARNE ASADA 22

cilantro marinated skirt steak
roasted onions & poblanos / rajas con papas
cilantro / molcajete salsa

PECHUGA AZTECA 19

chicken breast / huitlacoche stuffed / poblano cream
pico de gallo / cilantro / Mexican rice

COSTILLAS

half rack 25 | full rack 40
adobo dry rubbed braised pork ribs
agave-guajillo glaze / cilantro / chipotle crema
avocado coleslaw / frijoles charros

PESCADO TIKIN XIC 26

achiote marinated / banana leaf wrapped
grilled corvina / morita salsa / garlicky white rice
cilantro / frijoles de la olla / queso fresco

🔪 CAMARONES A LA DIABLA 24

garlic marinated shrimp
chipotle-morita salsa / garlicky white rice
plantain sofrito / cilantro / pickled purple onion

ENCHILADAS

POLLO CON MOLE 16

chicken tinga / homemade mole poblano
sour cream / queso fresco / cilantro
frijoles charros / Mexican rice

NORTEÑAS 16

shredded beef / jack cheese / flour tortillas
creamy morita salsa / sour cream / queso fresco
cilantro / frijoles charros / Mexican rice

VEGETARIANO 15

roasted butternut squash / corn / cauliflower
jack cheese / mole verde / sour cream / queso fresco
cilantro / frijoles de la olla / calabacita sofrito

SHAREABLE SIDES

FRIJOLES CHARROS 5

pinto beans / bacon / chorizo / chipotle

FRIJOLES DE LA OLLA 5

black beans / onion / epazote

RAJAS CON PAPAS 5

yukon gold potatoes / poblano / onion / chipotle crema

CALABACITAS SOFRITO 5

zucchini / tomato / onion / corn

PLANTAIN SOFRITO 7.5

tomato / onion / corn

PLANTAINS 7.5

mole poblano / sour cream / queso fresco / cilantro

MEXICAN RICE 5

GARLICKY WHITE RICE 5

❖ WE INCLUDE A 3% SERVICE CHARGE FOR OUR KITCHEN STAFF ON ALL CHECKS ❖

MARGARITAS

ON THE ROCKS

Festiva MARGARITA 11 | 38
camarena blanco / pierre ferrand dry curacao
lime / lemon / orange / agave

MARGARITA ESTACIONAL 12 | 42
changes seasonally

MARGARITA MEJOR 13 | 48
herradura reposado tequila / pierre ferrand dry curacao
lime / lemon / agave / orange blossom water

MARGARITA DEFINITIVO 18
casa noble añejo / grand marnier
lime / lemon / agave

POLANCO MARGARITA 50
komos cristalino anejo
grand marnier cuvee du centenaire
lime / lemon / agave
made tableside

**ADD SMOKEY FLOATER OF DEL MAGUEY
CHICHICAPA MEZCAL TO ANY COCKTAIL +3**

CERVEZAS

BOTTLE 6

Pacifico / Dos Equis Lager / Dos Equis Ambar
Corona Extra / Corona Light / Bohemia / Negra Modelo

CAN

Corona Familiar 24oz 9
Modelo Especial / Tecate / Tecate Light 5

MICHELADA +3

beer of choice / tajin rim / lime
house made sangrita / served over ice

ASK SERVER ABOUT DRAFT LIST

SANGRIA

Red or White Peach 9 / 32

VINO

Segura Viudas, Brut Cava, Spain	9 / 30
'19 Marques de Caceras, Verdejo, Spain	8 / 28
'18 Natura, Chardonnay, Chile	9 / 30
'20 Natura, Rose, Chile	8 / 28
'18 Almira, Los Dos Grenache / Syrah, Spain	9 / 30
'18 Trivento, Malbec Reserve, Argentina	9 / 30
'19 Cava Mont Marcal, Brut Rosé, Spain	56

SPECIALTY COCKTAILS

DAMIANA WILDFIRE 12

banhez joven mezcal
damiana tea simple / lemon / blackberry
mata hari absinthe bohemian

AMOR DE MI VIDA 13

herradura reposado tequila / papaya / lemon
campari / angostura / agave / egg white / cava

REMOLACHA BORRACHA 13

peloton de la muerte mezcal / poblano liqueur
fresh beet juice / cilantro / ginger / lime

LIVIN LA PIÑA LOCA 13

tanteo habanero tequila / pierre ferrand dry curacao
pineapple / lime / agave / tanteo jalapeño salt

PLAYA DE LOS COCOS 12

plantation 3 star rum / guava / passionfruit
pineapple / orange / lime / orgeat / pierre ferrand
dry curacao / rum haven coconut water rum floater

MEZCAL OLD FASHIONED 13

yuu baal joven mezcal / chocolate mole bitters
orange bitters / demerara / lemon oil

COWBOY HORCHATA 10

buffalo trace bourbon / homemade horchata

PALOMA 10

camarena blanco tequila / grapefruit / lime / squirt

FLIGHT BOARDS

**ALL FLIGHTS ARE 3/4 OZ POURS
SERVED WITH HOUSE MADE SANGRITA**

ask your server about creating your own flight

BLANCO FLIGHT 16

fuenteseca | chamucos | partida

REPOSADO 17

codigo | casa noble | fortaleza

AÑEJO 16

don julio | gran centenario | herradura

EXTRA AÑEJO 34

casa noble | don julio 1942 | jose cuervo reserva

MEZCAL 17

creyente | don amado rustico | los nahuales reposado

EL JEFE 16

arte nom blanco | el tesoro reposado | chinaco anejo

WEEKDAY

TUESDAY | \$7
TECATE & CAMARENA BLANCO

DRINK

WEDNESDAY | \$28
FESTIVA MARGARITA PITCHER

SPECIALS

THURSDAY | \$5
ALL DRAFT BEER

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