

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

* ✓ *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

* *served with your choice of* *

avocado crema OR 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* ✓ *

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 23

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

SALMON CON COSTRA DE PEPITAS 23

pepita crusted salmon / pipian verde
roasted creamy chayote & corn / pickled chiles

✓ 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
chamucos 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

18th St Festiva Mexican Lager con Limón 7
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

NV Conquilla, Cava Brut Rosé, Spain	9 / 32
'20 Tres Palacios, Chardonnay, Chile	9 / 32
'21 Prisma, Sauvignon Blanc, Chile	10 / 36
'21 Mar de Viñas, Albariño, Spain	12 / 44
'20 Milenrama, Rioja Joven, Spain	9 / 32
'20 Legado del Moncayo, Garnacha, Spain	9 / 32
'20 Colonia Las Liebres, Bonarda, Argentina	10 / 36

SPECIALTY COCKTAILS

BAD BUNNY 11

camarena reposado / carrot / lime
cynar / cardamom bitters / agave / sage

DESERT ROSE 12

pinhook whiskey / pajarote tamarind liqueur
strawberry / lemon / agave / egg white

DAMIANA WILDFIRE 12

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

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

pinhook whiskey / homemade horchata

PALOMA 10

camarena blanco tequila / grapefruit / lime / squirt

AFTER DINNER DRINKS

ENCANTO OAXAQUEÑO 12

tso'ok oaxacan rum / kalani coconut liqueur
pistachio milk / chocolate bitters
shaved chocolate orange

TRINIDAD SOUR 13

18th st rye / lemon / angostura bitters / orgeat

MEZCAL NEGRONI 13

yuu baal joven / cocchi vermouth di torino
campari / chocolate mole bitters

CAFÉ AU LAIT 11

camarena blanco tequila
cinnamon / simple / caffe amaro
hubbard & cravens cold brew

**ASK YOUR SERVER
ABOUT OUR EXTENSIVE
TEQUILA & MEZCAL SELECTION**

WEEKDAY

TUESDAY | \$8
TECATE & CAMARENA BLANCO

DRINK

WEDNESDAY | \$30
FESTIVA MARGARITA PITCHER

SPECIALS

THURSDAY | \$5
ALL DRAFT BEER

* consuming raw or undercooked food can increase your risk of foodborne illnesses *

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