

ANTOJITOS

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

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 **

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

DESAYUNO

FRENCH TOAST 12

Rene's brioche stuffed with requesón
{Mexican ricotta} piloncillo syrup / side of fresh fruit

HUEVOS MOTULEÑOS 12

two tostadas spread with black beans
eggs your way / tomato-habanero salsa / ham
fried plantains / peas / queso fresco

MEXICAN EGGS BENEDICT 13

two sopas filled with black bean puree
chorizo / poached eggs / poblano cream sauce
sour cream / queso fresco / papas abuelitas

CHILAQUILES ROJAS OR VERDES 10

tortilla chips cooked in salsa with cheese
crema / queso fresco / eggs your way

add chicken 4 | steak 6 | shrimp 6

BISCUITS & GRAVY 13

homemade cornbread biscuits / chorizo gravy
diced avocado / scallions / radish / eggs your way

CASUELA 13

cast iron skillet baked with yukon gold roasted
potatoes / carnitas / chipotle salsa / jack cheese
sour cream / queso fresco / eggs your way

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

SHAREABLE SIDES

FRIJOLE CHARROS 5

pinto beans / bacon / chorizo / chipotle

FRIJOLE 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

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

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

BRUNCH BEVERAGES

❖ *serves four per pitcher* ❖

BLOODY MARIA PITCHER | 28
SPARKLING PALOMA PITCHER | 28
RED OR WHITE PEACH SANGRIA PITCHER | 28
HUBBARD & CRAVENS COFFEE 5

SPECIALTY COCKTAILS

PALOMA 10
camarena blanco tequila / grapefruit / lime / squirt
BLOODY MARIA 10
camarena blanco tequila / house made sangrita
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

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

DESSERT COCKTAILS

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**

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