

## ANTOJITOS

### COCTEL DE CAMARON 14

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

### *SPICY* FESTIVA QUESO AND CHIPS 7

chilli pepper queso topped with serranos

### POBLANO FUNDIDO 10

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

\* *Vegan* – substitute zucchini sofrito & vegan cheese \*

## 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 16

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 17

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

### NORTEÑAS 17

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

### VEGETARIANO 16 *V*

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

\* *Vegan* – substitute vegan cheese \*

## 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 14

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

### CHILAQUILES ROJAS OR VERDES 11

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 14

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

## SOPA Y ENSALADA

### *SPICY* 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

## SHAREABLE SIDES

### FRIJOLES CHARROS 5

pinto beans / bacon / chorizo / chipotle

### FRIJOLES DE LA OLLA 5 *V*

black beans / onion / epazote

### RAJAS CON PAPAS 5 *V*

yukon gold potatoes / poblano / onion / chipotle crema

### CALABACITAS SOFRITO 5 *V*

zucchini / tomato / onion / corn

### PLANTAIN SOFRITO 7.5 *V*

tomato / onion / corn

### PLANTAINS 7.5

mole poblano / sour cream / queso fresco / cilantro

### MEXICAN RICE 5

GARLICKY WHITE RICE 5 *V*

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

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

## MARGARITAS

### ON THE ROCKS

*Festiva* MARGARITA 12 | 42  
camarena blanco / orange liqueur  
lime / lemon / orange / agave

MARGARITA ESTACIONAL 13 | 46  
*changes seasonally*

*/* LIVIN LA PIÑA LOCA 13 | 48  
tanteo habanero tequila / pierre ferrand dry curacao  
pineapple / lime / agave / tanteo jalapeño salt

MARGARITA MEJOR 14 | 50  
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 75  
herradura seleccion suprema  
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

18<sup>th</sup> 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
NV Marques de Caceres, Cava Brut, Spain	10 / 36
'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 Colonia Las Liebres, Bonarda, Argentina	10 / 36
'21 El Porrón de Lara, Tempranillo, Spain	12 / 44

## BRUNCH BEVERAGES

❖ *serves four per pitcher* ❖

BLOODY MARIA PITCHER | 32

SPARKLING PALOMA PITCHER | 32

RED OR WHITE PEACH SANGRIA PITCHER | 32

HUBBARD & CRAVENS COFFEE 5

## SPECIALTY COCKTAILS

### PALOMA 10

camarena blanco tequila / grapefruit / lime / squirt

### BLOODY MARIA 10

camarena blanco tequila / house made sangrita

### WALK LIKE A COATI 13

paranubes Mexican rum / cantera negra  
banana liqueur / orange liqueur  
pineapple / orange / lime / orgeat

### CUCAMELON 13

condesa classica Mexican gin / cilantro liqueur  
cucumber / honeydew melon  
lime / agave / morita chile oil

### DAMIANA WILDFIRE 12

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

### PLAYA DE LOS COCOS 12

plantation 3 star rum / guava / passionfruit  
pineapple / orange / lime / orgeat / pierre ferrand  
orange liqueur / 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

## DESSERT COCKTAILS

### ENCANTO OAXAQUEÑO 12

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

### TRINIDAD SOUR 13

18<sup>th</sup> 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**

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