

## 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 sopes. Each week we showcase one of these forms.

#### 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

#### 🔪 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 \*

## 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 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 \*

## PLATILLOS FUERTES

### ❖ DAILY FEATURE ❖

#### \* CARNE ASADA 25

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

#### \* CALLOS DE HACHA 29

pan seared scallops / creamy morita salsa  
charred esquites / poblano cream mashed potatoes

#### 🔪 CAMARONES A LA DIABLA 25

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

## 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 ✓

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

\* *Vegan* – substitute vegan cheese \*

## 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 ✓

\* 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 / Modelo Especial / Negra Modelo  
Bohemia / Corona Extra / Corona Light  
Dos Equis Lager / Dos Equis Ambar

### CAN

18<sup>th</sup> St Festiva Mexican Lager con Limón 7  
Tecate 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, Malbec, Argentina	10 / 36
'21 El Porrón de Lara, Temperrillo, Spain	12 / 44

## SPECIALTY COCKTAILS

PONCHE OAXAQUENO 11  
banhez joven mezcal  
ginger & orange mulled apple cider / lemon  
*served hot*

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  
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

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**

## DRINK SPECIALS

TUESDAY | \$8  
TECATE & CAMARENA BLANCO  
WEDNESDAY | \$32  
FESTIVA MARGARITA PITCHER  
THURSDAY | \$5  
ALL DRAFT BEER  
SUNDAY | \$24  
SPARKLING PALOMA PITCHER

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