

ANTOJITOS

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 11

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

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

DESAYUNO

MOLLETES 12 *V*

* *Mexican avocado toast* *

split toasted bun / black bean puree
cheese / sliced avocado / morita salsa
queso fresco / pickled purple onions
add eggs 2 | add chorizo 3

TINGA TOSTADAS 13

two tostadas spread with black bean puree
tinga chicken / eggs your way / morita salsa
crema / queso fresco / shredded cabbage

HUEVOS MOTULEÑOS 13

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

DESAYUNO ENCHILADAS 14 *V*

huevos a la Mexicana / flour tortillas / jack cheese
sour cream / queso fresco / cilantro / frijoles de la olla
* *served with your choice of* *
poblano cream OR creamy morita

CHILAQUILES ROJAS OR VERDES 11 *V*

tortilla chips cooked in salsa with cheese
crema / queso fresco / eggs your way
add chicken 4 | steak 6 | shrimp 6

CASUELA 14

cast iron skillet baked with yukon gold roasted
potatoes / carnitas / chipotle salsa / jack cheese
sour cream / queso fresco / eggs your way
sub achiotte veggies *V* | chicken tinga | deshebrada beef 2

FRENCH TOAST *V* | half 6 | whole 12

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

MEXICAN SHRIMP & GRITS 16 *P*

fresh corn tamal 'grits'
charred esquites / shrimp a la diabla / queso fresco

BISCUITS & GRAVY | half 7 | whole 13

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

MEXICAN EGGS BENEDICT 14

two sopas filled with black bean puree
chorizo / poached eggs / poblano cream sauce
sour cream / queso fresco / papas abuelitas
sub sliced avocado for chorizo V

OMELETTES 13

Potato & Chorizo – jack cheese / potato / chorizo
*V*egitarian – mushrooms enchipotlados / onions / poblanos
Machaca – deshebrada beef a la Mexicana / jack cheese

ENCHILADAS

POLLO CON MOLE 17

chicken tinga / homemade mole poblano
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 *

NORTEÑAS 17

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

SOPA Y ENSALADA

POZOLE 14

rich guajillo broth / hominy / cabbage
tostadas / crema / queso fresco
chicken OR mushrooms enchipotlados V

FESTIVA CHOPPED SALAD 8 / 13

spicy salad greens / cucumber / chayote / jicama
mango / tomato / corn / queso fresco
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

TACOS AL PASTOR 15

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

CHICKEN TACOS 16

achiote marinated / tomatillo salsa / cilantro / onion

TACOS DE CARNITAS 15

pork carnitas / tomatillo salsa / cilantro / onion

FRIJOLAS
CHARROS

FRIJOLAS
DE LA OLLA
V

RAJAS CON
PAPAS
V

CALABACITAS
SOFRITO
V

PLANTAIN
SOFRITO
V

PLANTAINS
& MOLE

MEXICAN
RICE

GARLICKY
WHITE RICE
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 / Modelo Especial / Negra Modelo
Bohemia / Corona Extra / Corona Light
Dos Equis Lager / Dos Equis Ambar

CAN

18th 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, Bonarda, Argentina | 10 / 36 |
| '21 El Porron de Lara, Temperrillo, Spain | 12 / 44 |

BRUNCH BEVERAGES

❖ *serves four per pitcher* ❖

SPARKLING PALOMA PITCHER | 24

BLOODY MARIA PITCHER | 32

RED OR WHITE PEACH SANGRIA PITCHER | 32

HUBBARD & CRAVENS COFFEE 5

SPECIALTY COCKTAILS

SPARKLING PALOMA 10
camarena blanco tequila / grapefruit
lime / squirt / topped with cava

BLOODY MARIA 10
camarena blanco tequila / house made sangrita

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
xicaru silver 102° / chocolate mole bitters
orange bitters / demerara / lemon oil

COWBOY HORCHATA 10
pinhook whiskey / homemade horchata

DESSERT COCKTAILS

TRINIDAD SOUR 13
18th st rye / lemon / angostura bitters / orgeat

MEZCAL NEGRONI 13
xicaru silver 102° / 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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