

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 11

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

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

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

* 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 *

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 / fresh corn tamal 'grits'

🔪 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 *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 *

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 / 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, Malbec, Argentina	10 / 36
'21 El Porrón de Lara, Tempernillo, 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
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 / cafe 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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