

# 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

*V*

MEXICAN  
RICE

*V*

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*

**ÁLIVIN 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

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 MDZ, Malbec, Argentina	10 / 36
'21 El Porrón de Lara, Tempranillo, 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

❖ *bottomless drip* ❖

## SPECIALTY COCKTAILS

PAJARO DE LA SELVA 13  
herradura reposado / achiote infused pineapple  
brucato orchards amaro / lime / agave

MANGO APASIONADO 13  
banhez ensamble mezcal / chinola mango / lime  
caffo maraschino / contrato aperitivo / corazon bitters

CUCAMELON 13  
condesa classica Mexican gin  
cilantro liqueur / cucumber / honeydew melon  
lime / agave / morita chile oil

OAXACAN DAQUIRI  
*\* choice of rum \**  
Tso'ok 12 | Paranubes 12 | Paranubes Anejo 15  
alma tepec pasilla chile liqueur / lime / tiki bitters

DAMIANA WILDFIRE 12  
banhez ensamble 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

OAXACAN RUM OLD FASHIONED 15  
paranubes añejo Mexican rum  
alma tepec pasilla chile liqueur / demerara

MEZCAL OLD FASHIONED 13  
xicaru 102 mezcal / chocolate mole bitters  
orange bitters / demerara / lemon oil

PALOMA 10  
camarena blanco tequila / grapefruit / lime / squirt

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

MEZCAL NEGRONI 13  
xicaru 102 mezcal / cocchi vermouth di torino  
campari / chocolate mole bitters

CAFÉ BORRACHA 11  
cantera negra / pierre ferrand dry curacao  
house-made café de olla

**ASK YOUR SERVER  
ABOUT OUR EXTENSIVE  
TEQUILA & MEZCAL SELECTION**

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