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## Chicago, Illinois

508 N. State Street  
Chicago, IL 60654  
312-955-0014 (tel:312-955-0014)

Hours  
Sun - Thur 11:30am - 10pm  
Fri - Sat 11:30am - 11pm  
Brunch Hours  
Sat - Sun 10:00am - 3:00pm  
Happy Hour  
Mon - Fri 3:30pm - 6:30pm

## Menu

### ESPECIALIDADES

**CEVICHE VERDE** \$12.00

*Shrimp, pineapple, jicama, cucumber, salsa cruda*

**CRISPY CARNITAS BOWL** \$9.00

*Pork carnitas, cilantro lime rice, black beans, corn, jalapeno, pico de gallo and monterey jack. With chipotle wine sauce and cilantro vegetarian*

**ENCHILADAS POTOSINAS** \$13.50

*House-made requesón cheese on a bed of guajillo sauce, crema and cabbage jalapeño slaw  
gluten-free*

**ENCHILADAS MOLE** \$14.00

*Pulled chicken breast, with a sauce from a sweet, spicy blend of dried Mexican peppers*

**SALMON** \$14.75

*Grilled salmon, chimichurri sauce, asparagus, arroz blanco  
gluten-free*

### FAJITAS

grilled chicken \$15.00

fire-charred steak \$16.50

combinación \$16.00

**SANDWICH DE MILANESA** \$15.00

*Breaded skirt steak, pickled jalapeño slaw, monterey jack, chile ancho mayo on a toasted brioche bun, French fries, habanero ketchup*

**CARNE ASADA HUARACHE\*** \$15.00

*Grilled skirt steak, black beans, queso fresco, crema, pico de gallo  
vegetarian*

### TACOS

#### Two hand-made fresh corn tortillas

**CARNE ASADA** \$12.75

*Grilled skirt steak, beef fat salsa, grilled green onion and corn relish, radish*

**POLLO Y CHICHARRON** \$11.75

*Grilled chicken, mango-pineapple pico de gallo, salsa morita, chicharron*

**BARBACOA** \$12.75

*Slow-roasted, pulled Certified Angus Beef,™ cilantro, charred corn, marinated red onion, roasted tomatillo sauce*

**TACOS AL PASTOR** \$11.50

*Grilled pork shoulder, guajillo sauce, grilled pineapple*

**BEER-BATTERED SHRIMP TACOS** \$12.50

*Beer-battered shrimp, cucumber and carrot escabeche, chipotle aioli drizzle*

**PESCADO** \$12.00

*Sautéed Mahi Mahi, monterey jack, cilantro, chipotle aioli, Veracruz vegetables, mango-pineapple pico de gallo, roasted red pepper, queso fresco*

### Ensaladas Y SOPA

**ENSALADA Y FRESA** \$14.75

*Grilled chicken or shrimp with field greens, pineapple, jicama, strawberries, avocado, candied walnuts, queso fresco*

**ENSALADA CESAR**

*Green rose lettuce, cotija poblano dressing, oregano croutons, chives*

\$14.00

**SOPA DE TORTILLA**

*Pulled chicken, avocado, crispy tortillas*

cup \$5.00  
bowl \$7.25

**Botanas**

**FLAUTITAS**

*Pulled chicken flautas, roasted poblano sauce, crisp lettuce, black bean puree, pico de gallo, queso fresco, cilantro, monterey jack*

\$8.00

**TAMALES**

*Spiced seasoned pulled beef tamales, roasted red bell pepper, tomatillo sauce, cilantro, queso fresco, roasted chorizo corn*

\$9.00

**TLAYUDA DE CHORIZO**

*Crispy Oaxacan tortilla, dark mole, queso cotija, chorizo, pickled cabbage slaw, crema*

\$9.00

**QUESADILLAS**

*Monterey jack, green onions, tomato*

Grilled Chicken \$11.75  
Fire-Charred Skirt Steak \$12.75  
Vegetarian \$9.00

**SEASONAL CEVICHE**

\$12.00

**CEVICHE VERDE**

*Shrimp, pineapple, jicama, cucumber, salsa cruda*

\$12.00

**AHI TUNA TACOS**

*Three crisp tacos, sushi grade tuna, jicama, ginger slaw, guacamole, pickled red onion, chipotle aioli*

\$10.50

*Ask about our GLUTEN-FREE versions. Steak, eggs & seafood are available cooked to order and may be served undercooked. Ceviche is served raw. Please direct any food allergy concerns to the manager prior to placing your order.*

*Disclaimer: Always check with the business for pricing and availability of menu items. SinglePlatform is not responsible for menu or pricing changes, but the information is believed to be accurate when posted. Listing of a menu does not mean that there is any affiliation, endorsement or sponsorship between SinglePlatform and the listed business.*