

## DINNER MENU

- **SPREADS AND BREAD**

Daily Bread + Chicken liver paté, seasonal fruit marmalade. Pepita butter, lime zest. Cochinita rillettes, pickled red onions, creamy habanero.

- **CEVICHE TATEMADO**

Tuna, charred tomatillos, onion, garlic, serrano pepper, cilantro, cucumber, red onion, avocado.

- **CEVICHE VERDE**

Hamachi, cured fresh cactus, cucumber, cactus sorbet, serrano pepper, mint, cactus aguachile.

- **AVOCADO**

Flat bread, avocado, ricotta cheese, salsa macha, basil, home-cured lemon zest, serrano peppers, cilantro.

- **STEAK TARTAR**

NY, pickled cauliflower, guacamole, perfect egg, chipotle aioli, bread.

- **MEJILLONES**

P.E.I. Mussels, saffron beurre blanc, dried chorizo, pickled jalapeño, bread.

- **PULPO ENAMORADO**

Guajillo oven roasted octopus, carrots, peas, potatoes, tuna aioli, dill.

- **PESCADO ZARANDEADO**

Skate wing, guajillo rub, orange fennel & brussel sprout salad, spicy tomato.

- **TRUCHA**

Smoked corn husk, trout, tomato-almond pesto, avocado/tomato salad.

- **CHILE RELLENO**

Stuffed poblano pepper, Chihuahua cheese, wild mushroom, tomato fondue, greens.

- **CHICHARRÓN DE PESCADO**

Fried fish, salsa veracruzana, pickled vegetables. (Serves 2)

- **CAMARÓN & SANDÍA**

Shrimp, watermelon aguachile, mint, cucumber, pickled baby cucumber, habanero pepper.

- **GUACAMOLE**

Fresh creamy Michoacán avocados, pico de gallo, grasshoppers, dried aged Huitzuco cheese.

- **CORN ESQUITES**

Tequesquite Sweet corn, saffron, chile de árbol, mayonnaise, Huitzuco cheese, chili powder, epazote, lemon zest, applewood.

- **TZUCO SALAD**

Arugula, oven-roasted tomatoes, avocado, Huitzuco añejo cheese, white anchovies, creamy poblano, amaranto.

- **BEETS SALAD**

Roasted red beets & yellow pickled beets, brie cheese fondue, radishes, toasted almonds.

- **FIDEO SECO**

Molcajete salsa tatemada, squid ink, sour cream, queso fresco.

- **TINGA DE POLLO TETELA**

Shredded chicken, onions, garlic, tomato, chipotle, sour cream, queso fresco, epazote.

- **FRENCH ONION SOUP WITH MEXICAN TWIST**

French onion soup, poblano peppers, Gruyère & Chihuahua cheese, bread.

- **BARBACOA DE CORDERO**

Magüey leaves steam lamb neck, garbanzo beans purée, jocoque, mint, dill, greens.

- **PORK PIBIL**

Guerrero style pork shank, avocado infused black beans, habanero pickled red onions.

- **COSTILLAS DE RES**

Braised short ribs, parsnips purée, fennel, baby kale, orange supreme.

- **CARNE ASADA**

Oven-roasted tomatoes, fingerling potatoes, goat cheese fondue.

Snake River Dry Aged Rib Eye (20 oz, bone-in

NY Angus (12 oz)

## COCKTAILS

- **RUM SMASH**

Plantation Pineapple rum, Fernet-Vallet, ginger, lemon, mint.

- **MOLE OLD FASHIONED**

Old Forester Bourbon, mole syrup, xocolatl mole bitters, chile ash.

- **PALOMA**

Pelotón de la Muerte mezcal, Granada-Vallet. grapefruit juice, lime juice, lemongrass.

- **PAPANTLA**

Casa Dragones Fat Wash Butter, Topo Chico water, butterfly pea, egg white, lemon, Giffard crème de violette, lavender, beet.

- **TZUCO MARGARITA**

Cimarrón tequila, Cointreau, St-Germain, cucumber, lime, coriander.

- **AMARGO AMOR**

Amargo-Vallet, CH Key Gin, Topo Chico water, chamomile.

- **MARCH OF THE DEAD**

Pelotón de la Muerte Mezcal, Italicus, Green Chartreuse, lime, lavender.