



by rick bayless

RIVER NORTH

449 North Clark Street
Chicago, IL 60654

WICKER PARK

1471 North Milwaukee Avenue
Chicago, IL 60622

BREAKFAST

MADE-TO-ORDER

SERVED 8-10 AM

HUEVOS RANCHEROS

two eggs, roasted tomato-serrano sauce, corn tortillas, black beans, homemade fresh cheese **8.00**

CHORIZO-EGG TORTA

scrambled eggs, pork chorizo, poblano rajas, Samuel's cheese, avocado **8.00**

ZUCCHINI-EGG-POBLANO TORTA

scrambled eggs, roasted zucchini, poblano peppers, Samuel's cheese, roasted serrano, cilantro crema **7.50**

TORREJA

wood-oven French toast, local maple syrup, Gunthorp bacon-pecan sprinkle **6.50**

WOOD-OVEN CHILAQUILES

tortilla chips, roasted tomato-serrano sauce, Samuel's cheese, scrambled eggs or chicken *dine-in only* **7.00**

PORK BELLY CHILAQUILES

crunchy tortillas, tomatillo-serrano sauce, Samuel's cheese, scrambled eggs, tatume squash *dine-in only* **9.50**

SATURDAY BREAKFAST ENCHILADAS

handmade tortillas, scrambled eggs, creamy roasted poblano-tomatillo cream salsa *Saturdays & dine-in only* **9.00**

• add roasted chicken **+2.00**

TOASTED BOLILLO

with butter and seasonal jam **3.25**

ON-THE-GO

SERVED 8-11 AM

CHORIZO EGG EMPANADA

homemade chorizo, scrambled egg, roasted poblano **4.75**

CHICKEN EMPANADA

butternut, poblano chiles, artisan Jack cheese *Fridays & Saturdays only* **4.75**

SMOKY BACON MOLLETE

Gunthorp bacon, Samuel's cheese, smoky chipotle, añejo cheese, local mushrooms, grilled red onions **6.00**

VEGETABLE MOLLETE

wood oven-roasted vegetables, ancho chile, oranges, tomato marmalade, Samuel's cheese, avocado-lime dressing **6.00**

HAZELNUT BISCOCHO

dried cherries, hazelnut glaze *Saturdays only* **3.75**

FALL MUFFIN

local apple muffin **3.75**

FRESH-SQUEEZED ORANGE JUICE

4.00

YOGURT BAR

GREEK-STYLE PLAIN YOGURT

with honey or cajeta **4.00**

TOPPINGS: **+.75 each**

- fresh fruit
- dried fruit
- granola

OUR CHOCOLATE IS DIFFERENT

Xoco's chocolate is unlike any other in the city, because we're the only restaurant in Chicago with its own bean-to-cup chocolate program. Huge sacks of cacao beans arrive at our door from Tabasco.

We roast them, winnow them (*that is, shake off the husks*) and grind them under a heavy granite wheel. The beans have now been transformed into a smooth paste, which we form into large chocolate bars and allow to cool. When you order a cup to drink, we mix the chocolate with steamy milk (*or water*) and organic sugar. The rest is up to you.

SHORT ON TIME? ORDER ONLINE

UP TO A WEEK IN ADVANCE!

Order on: Xocotogo.com, [Facebook.com/xocochicago](https://www.facebook.com/xocochicago) or download the Xoco app for iPhone and Android!

Breakfast 8-10:30AM
Lunch & Dinner 10:30AM-CLOSE



@xocochicago

BEAN-TO-CUP CHOCOLATE

AUTHENTIC fresh-ground chocolate & water **2.75**

AZTEC fresh-ground chocolate, water, chile & allspice **2.75**

CLASSIC chocolate shot & 2% milk **3.25**

ICED MINT CHOCOLATE chocolate, 2% milk, Bayless Garden mint **4.00**

CHOCOLATE & COFFEE

CHOCOLATE ESPRESSO **3.00**

CHOCOLATE CAPPUCCINO **4.25**

CHOCOLATE CAFÉ CON LECHE **4.25**

HOT DRINKS

OAXACAN COFFEE PRESS POT

• 12 oz. **4.75**

• 16 oz. **6.50**

CAFÉ DE OLLA served hot **4.00**

TAMARIND APPLE CIDER Seedling Farm apple cider, tamarind, lime **4.00**

AGUA FRESCA

AGUA DEL DIA fresh fruit cooler, changes daily **3.00**

AGUA DE JAMAICA tangy hibiscus flower tea **3.00**

LIMONADA fresh squeezed limeade **3.00**

COCKTAILS

XOCO MARGARITA Milagro blanco tequila, Combiar, fresh lime & cucumber, homemade lime bitters **10.00**

MELON MEZCAL MARGARITA Peloton Nichols Farm cantaloupe, Pelotón de la Muerte mezcal, blanco vermouth, fresh lime, cinnamon **10.00**

SEEDLING FARM CIDER MARGARITA Corazón blanco tequila, Seedling Farm apple cider, Ancho Reyes, cinnamon, fresh lime **10.00**

SNACKS & SIDES

CHIPS & SALSA tomatillo salsa, 3-chile salsa, just-made chips **3.00**

CHICHARRONES Tamazula hot sauce, queso añejo, onion, cilantro, lime **3.50**

OAXACAN-STYLE PEANUTS roasted garlic, arbol chile, lime **2.50**

BACON CARAMEL CORN Nichols Farm popcorn, salted caramel, smoky bacon, ancho chile **3.00**

SIKIL PAK smooth dip of pumpkin seed, roasted tomato, sour orange, habanero served with cucumber, jicama & tortilla chips **5.50**

GUACAMOLE BAR

ALMOST NAKED roasted garlic-tomatillo guacamole with choice of two toppings, tomatillo salsa, three-chile salsa, just-made chips **7.00**

FULLY DRESSED with a little of each topping **8.00**

TOPPINGS:

- spicy roasted poblano
- chicharron (*crispy fried pork skin*)
- grilled onion
- Xoco rooftop tomato queso fresco (*fresh cheese*)
- pumpkin seeds
- smoky bacon

TORTAS

MEXICAN SANDWICHES

FROM THE WOODBURNING OVEN

BAJA CHICKEN Gunthorp chicken, homemade chipotle mayo, cabbage-radish slaw, black beans, queso fresco **11.00**

AHOGADA golden pork carnitas, black beans, tomato-arbol chile broth, pickled onions **11.00**

CHORIQUESO homemade chorizo sausage, roasted poblanos, artisan Jack cheese, tomatillo salsa **9.00**

ALBONDIGAS Gunthorp Farms pork meatballs, black bean spread, chipotle sauce, añejo cheese, cilantro **10.00**

WOODLAND MUSHROOM wood-roasted River Valley Ranch mushrooms, chipotle-garlic mojo, Prairie Fruits Farm goat cheese, black beans, wild arugula, 3-chile salsa **9.50**

PEPITO braised Creekstone short ribs, caramelized onion, artisan Jack cheese, black beans, pickled jalapeños **12.00**

COCHINITA PIBIL wood-roasted Gunthorp suckling pig, achiote, black beans, pickled onion, habanero **12.00**

MEXICAN SANDWICHES FROM THE GRIDDLE

CUBANA smoked Gunthorp pork loin, bacon, black beans, avocado, spicy morita, artisan Jack cheese, chipotle mustard **12.00**

MILANESA crispy Gunthorp chicken, artisan Jack cheese, pickled jalapeños, red onions, Napa cabbage, tomatillo-avocado salsa, black beans **12.00**

DAILY SPECIAL SANDWICHES

TUESDAY CARNE ASADA Creekstone flank steak, salsa verde mojo, woodland mushroom, homemade crema **12.75**

WEDNESDAY PORK BELLY dark salsa negra glaze, Gunthorp bacon, arugula, queso añejo, zucchini **12.00**

THURSDAY SHORTRIB guajillo-braised Creekstone shortribs, grilled cactus salad, avocado, black beans **12.50**

FRIDAY CHIPOTLE SHRIMP Mexican blue shrimp, avocado-tomatillo salsa, local artisan Jack, pickled manzano chiles, arugula **12.50**

SATURDAY GOAT BARBACOA braised goat, Oaxacan pasilla-tomatillo salsa, avocado, onions, cilantro **12.75**

SEASONAL SPECIALS

¡AUTUMN FIESTA!

ANCHO CHICKEN TORTA red chile roasted Gunthorp chicken, mojo de ajo mushrooms, caramelized onion, creamy napa slaw, queso añejo **12.00**

CALDO DE RES braised Creekstone shortrib and chuck, velvety poblano cilantro broth, roasted potatoes, zucchini, corn, avocado, pea shoots **12.00**

HONEY-GARLIC GRILLED CHICKEN SALAD Gunthorp chicken, sweet 'n' sour tomatillos and poblano chile, romaine and arugula, homemade fresh cheese, pepitas **11.50**

Allergies? Dietary restrictions? Please let our cashier know and we'll help you out.

CALDOS

MEAL-IN-A-BOWL SOUPS

SHORTRIB RED CHILE SOUP braised Creekstone shortribs, red chile broth, roasted vegetables, epazote, arugula, lime **12.00**

WOOD-ROASTED CHICKEN POZOLE Gunthorp chicken, pozole corn, rich broth, crunchy garnishes, crushed red chile, lime **11.50**

PORK BELLY VERMICELLI (Fideos) crispy-tender pork belly, toasty-tender noodles, woodland mushrooms, zucchini, avocado, salsa negra **12.00**

SEAFOOD Mexican blue shrimp, mussels, catfish, red chile broth, potatoes, knob onion, peashoots, cilantro, lime **13.00**

CARNITAS slow-cooked Gunthorp pork, potato-masa dumplings, chayote, roasted serrano chile, greens, arugula, avocado **12.00**

VEGETABLES black beans, woodland mushrooms, zucchini, potato-masa dumplings, greens, avocado, serrano chile **10.50**

SALADS

XOCO SALAD romaine, arugula, marinated black beans, crispy tortilla threads, avocado-lime dressing, grilled onions **9.50**
● add pork carnitas, golden-crispy chicken or mushrooms **+ 2.00**

SIDE SALAD romaine, arugula, jicama, cucumber, avocado-lime dressing **4.00**

SEAFOOD

COCTEL ROJO Sea of Cortez shrimp and scallops, Mexican cocktail sauce, Tamazula, lime, avocado, cilantro **12.50**

COCTEL VERDE Sea of Cortez shrimp and scallops, tangy tomatillo salsa, avocado **12.50**

PASTRIES

PINK RIBBON CHURRO Hibiscus flower glaze, \$1 donation to breast cancer research for every 3 sold **2.25 each / 3 for 6.00**

APPLE CAJETA EMPANADA Seedling Farm apple, homemade dulce de leche **6.00**

PLUM TART local fruit, frangipane filling, chocolate drizzle, toasted meringue **6.00**

COCONUT LAYER CAKE local blueberry filling and piloncillo buttercream **6.00**

CARAMEL VANILLA SOFT SERVE ICE CREAM with choice of two toppings **4.50**

ICE CREAM TOPPINGS:

- bacon pecan streusel
- cider poached local apples
- homemade chocolate ganache
- cajeta

CHURROS **1.60 each / 3 for 4.00**

- with chocolate shot for dipping **+1.25**
- with small soft-serve ice cream **+2.60**

GLAZED CHURROS pistachio, hazelnut or chocolate-peanut **2.25 each**



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Sous Chefs: Glenn Wang | Alfonso Sotelo

Manager: Arthur Mullen