

LUNCH & DINNER MENU

STARTERS



SIKIL PAK POBLANO

"Mexican Hummus" Roasted pepita (pumpkin seeds) & poblano dip, served with totopos and raw veggies.

GUACAMOLE + TOTOPOS

Fresh avocado, lime, pico, tortilla chips. \$8  

QUESADILLAS

Flour tortilla, chihuahua cheese, chorizo & guac. \$9.  +sub vegan chorizo. 

ENTREES

Served with rice, beans & tortillas. 


COCHINITA PIBIL

Pulled pork, citrus achiote, habanero-red onion escabeche. \$13 

MOLE ALMENDRADO

Roasted chicken, mole sauce made with cacao, spices, dry chiles and almonds. \$13 

LION'S TINGA

Lion's mane & oyster mushrooms from **Flying Saucer** chipotle, crema, queso fresco. \$14 


TAMALES

Three tamales, pan seared, rice & beans. \$12 

CHICKEN & GREEN SALSA

Roasted chicken, roasted tomatillo salsa. 

PORK & RED SALSA

Braised pork in a red dry chile adobo. 

ROASTED POBLANOS & CHEESE

Blue corn, roasted peppers, panela cheese. 

CALABACITAS

Blue corn, Mexican squash, poblanos, corn.  


TOSTADITAS

Four **Cochinita's** mini tostadas. + Fideo \$3 


SHRIMP TOSTADITAS

Beans, morita aioli, grilled pineapple pico. \$14 

MUSHROOM TOSTADITAS

Mushrooms from **Flying Saucer Farms**, beans, chipotle adobo, crema, queso fresco. \$12 

NOPALITOS TOSTADITAS

Cactus paddle salad, refried beans, pico de gallo, queso fresco. \$12 

COCHINITA PIBIL TOSTADITAS

Pulled pork, refried beans, habanero-red onion escabeche. \$12 

TACOS

Two tacos served with fideo soup. 

SHRIMP

Grilled pineapple pico, morita aioli. \$13 


COCHINITA PIBIL

Pulled pork, citrus achiote, habanero-red onion escabeche. \$10 

BARBACOA

Braised beef cheeks, cilantro & onion. \$10


MOLE ALMENDRADO

Roasted chicken, mole sauce made with cacao, spices, dry chiles, almonds. \$10 


ROASTED CHICKEN

Pico de gallo, queso fresco. \$9

LION'S TINGA



Lion's mane & oyster mushrooms from **Flying Saucer**, chipotle, crema, queso fresco. \$10 

GRILLED PANELA & CHORIZO

Panela cheese, chorizo, pico de gallo. \$9  + sub vegan chorizo. 

SALADS


PASSION BEET SALAD

Quinoa, mixed greens, cherry tomatoes, golden raisins, pickled red onions, candied pepitas, passion fruit dressing. \$11  

ROASTED CORN & CHICKEN SALAD


Quinoa, mixed greens, roasted corn, panela cheese, cherry tomatoes, green onions, crispy fava beans, jicama, oregano vinaigrette. \$12

PINEAPPLE SHRIMP SALAD

Quinoa, mixed greens, grilled pineapple, cherry tomatoes, morita aioli, jicama, cilantro, crispy fava beans, passion fruit dressing. \$14 

SIDES


ELOTE

Roasted corn, morita aioli, cotija, lime, chile. \$5 



PAPITAS

Crispy potatoes, morita aioli, cotija. \$5 


FRIJOLE CAMPESINOS

Black beans, epazote, queso fresco, pico. \$3 

FIDEO SOUP BOWL

Mexican noodle soup seasonal vegetables. \$5  

NOPALITOS SALAD

Cactus, pico de gallo, jicama, roasted corn, oregano vin, queso fresco. \$6 

HOUSE SALAD

Mixed greens, oregano vin, cherry tomatoes, jicama, pickled red onions. \$6 