

# MARGARITAS

## THE CLASSIC

Tequila Blanco, Lime Juice,  
Triple Sec & OJ \$11

## THE SCRATCH

Tequila Blanco, Cointreau,  
Fresh Lime Juice & OJ \$14

## SKINNY

Tequila Blanco, Fresh Lime Juice,  
Orange Juice \$15

## MEZCALITA

El Silencio Mezcal, Cointreau,  
Fresh Lime & Orange Juice \$14

## HIBISCUS

Tequila Blanco, Hibiscus, Triple Sec,  
Fresh Lime & Orange Juice \$14

## ALOE

Codigo 1530 Rosa Tequila,  
Choreau, Lime Juice \$14

## WATERMELON

Tequila Blanco, Fresh Watermelon,  
Agave, Lime Juice \$14

# COCKTAILS

## AMOR Y CHILE

Silver Tequila, Mezcal, Chili, Ginger,  
Crema de Cacao, Fresh Lime Juice  
\$14

## MEZCAL MULE

El Silencio Mezcal, Fresh Lime Juice,  
Ginger, Soda  
\$15

## PINK LADY

Gin or Vodka, Cointreau, Grenadine,  
Lime, Cucumbers, Grapefruit Bitters  
\$15

## PALOMA

Mezcal or Codigo 1530 Rosa Tequila,  
Grapefruit-Lime Soda  
\$14

## CAPTAIN CURT

Saltier Jerry's Spiced Rum,  
Lime and Pineapple Juice,  
Maraschino cherry  
\$15

## MEXICAN MARTINI

Vida Mezcal, Green Chartreuse,  
Orange Bitters  
\$15

## OAXACAN OLD-FASHIONED

El Silencio Mezcal, Whiskey, Ancho, Bitters  
\$14

# WINE

BY THE  
GLASS  
OR BOTTLE

Ask for our list!

## SANGRIA

\$11

# MEZCAL

## DEL MAGUEY

### Vida \$12

ginger, sandalwood, tangerine

### Chichicapa \$16

exotic fruit, guava, mint

### Madreculxe \$18

citrus, peanuts & mango

### San Luis del Rio \$16

smoky, spiced fruit, citrus

### Santo Domingo \$15

cedar, chipotle & tumeric

### Tepextote \$17

banana, taffy & cinnamon

### Wild Papolome \$19

citrus, peanuts & mango

## EL SILENCIO

### Espadin \$11

plantains & leather

## GEM & BOLT

### Espadin, Damiana \$15

green pear, white pepper, boot straps

## LA NINA

### Pechuga \$20

cherry, banana, rubber

## MADRE

### Espadin y Culce \$15

sage, earth, minerals

## PIERDE ALMAS

### Espadin \$17

wildflwr, earth, light wood

## UNION

### Espadin y Cirial \$12

mesquite, spring florals



## HACIENDA DE CHIHUAHUA

### Blanco \$11

herbal, mint, slightly earthy

### Reposado \$12

cedar, vanilla, oak aroma

### Añejo \$15

floral, green fruit, medium spice

# CERVEZA

BOTTLES,  
CANS & DRAFT

Current List on Yellow Menu

# TEQUILA

## BLANCO

### Codigo 1530 Rosa \$14

bright, floral, notes of cab sauce

### El Tesoro \$14

tropical fruit, pepper

### Forteleza \$14

strong agave, earthy

### Gran Cochese \$12

apples, pears, nuts

### Siete Leguas \$15

peppercorns & mesquite

### Tequila Ocho "Los Fresnos" \$14

sweet, cinnamon, mint

## REPOSADO

### Codigo 1530 \$15

vanilla, caramel, hint of cocoa

### El Tesoro \$14

strong agave, pepper, vanilla

### Forteleza \$15

fresh agave, spicy pepper

### Gran Cochese \$15

white oak, vanilla, dried fruit

### La Gritona \$12

bony, tobacco, chipotle

### Siete Leguas \$14

citrus, pepper & vanilla

### Tequila Ocho Los Fresnos 2013 \$15

earthy agave, sweet & oak

## AREJO

### Codigo 1530 \$24

fruit, oak, spice

### El Tesoro \$15

intense agave & smoky

### Forteleza \$18

oak, butterscotch, vanilla

### Gran Cochese \$14

cherries & savory nuts

### Siete Leguas \$15

smooth & gentle smoky

### Tequila Ocho "El Refugio" 2012 \$16

oak, pepper, citrus, maple

## SANGRIA \$2

# AGUAS FRESCAS

## HORCHATA \$5

## TAMARINDO \$5

## JAMAICA \$5

## LIMEADE \$5

## GINGER BEER \$4

## MEXICAN COKE \$5

## MOUNTAIN VALLEY \$5

## TOPO CHICO \$5

\*A 20% Service Charge is added to all checks and is shared with our entire staff

## PARA LA MESA

### GUACAMOLE

half \$6 whole \$10

### QUESO DIP

THREE CHEESES, ONIONS, PEPPERS, SPICES

\$9 con chorizo \$12

### SIETE LAYER DIP

BEANS, GUACAMOLE, SALSAS, CREME FRAICHE, CHEESE

\$9

### NACHOS

CHIPS, GUAJILLO SALSA, CHEESE, CREME FRAICHE, BLACK BEANS

\$10 con chorizo \$15

### QUESO FLAMEADO

BAKED OAXACAN CHEESE, MUSHROOMS,

SALSA VERDE, FRESH TORTILLAS

con hongos \$15 con chorizo \$16

### PAPAS BRAVAS

SPRING POTATO CONFIT, AIOLI \$8

### ASADA PAPAS

STEAK, POTATOES, GUACAMOLE, CHEESE, SOUR CREAM \$15

### ELOTE

YELLOW CORN ON THE COB, QUESO FRESCO, AIOLI \$7

or off the cob - just ask!

## ENSALADAS

### KALE

Queso Fresco, Pepitas, Avocado, Lime & Olive Oil \$13

Kale Salad + Grilled Shrimp \$19

### CHOPPED SALAD

Roasted Corn & Peppers, Avocado, Black Beans, Queso Fresco \$13

Chopped Salad + Grilled Shrimp \$19

### CHUY'S CAESAR

Romaine, Shaved Parmesan and Croutons \$13

Caesar Salad + Asada \$19

### TINY SIDE SALAD

Lettuce, Lime & Olive Oil \$4

Make any large salad a wrap +\$5.50

## ENCHILADAS

### RED OR GREEN

Served with beans and rice

QUESO

\$14

ASADA

\$17

HONGOS

\$16

POLLO

\$16

## BURRITOS

Black Beans, Rice, Cheese, Guacamole, Sour Cream, Pico de Gallo.

POLLO \$15 CARNITAS \$15 CHORIZO \$15

HONGOS <sup>VG</sup> \$15 ASADA \$16

Make it "Wet" +\$1

Make it a bowl - just ask

 VEGAN  VG VEGETARIAN

## QUESO LAS DILLAS

*Add beans and rice for \$2*

### SOLO QUESO

Cheddar Jack, Panela Cheese, Queso Fresco

\$12

### ASADA

Grilled Onion, Cheddar, Cilantro, Queso Fresco,

Roasted Corn, Red Pepper

\$16

### POLLO

Chicken, Queso Fresco, Jack and Cheddar,

Spring Onion, Corn

\$15

### HONGOS

Queso, Jack and Cheddar, Crimini Mushrooms,

Huitlacoche, Flor de Calabaza, Spring Onions

\$15

## TACOS

Served a la carte on house-made organic corn tortillas.

Salsa Mundial or Salsa Verde served on the side.

### CARNITAS

Chicharrón, Spring Onion

\$4.75

### HONGOS Y HUITLACOCHÉ

Crimini Mushrooms, Spring Onion, Flor de Calabaza

\$4.75

### ASADA

Spring Onion, Cilantro

\$5.25

### CHORIZO

Panela Cheese, Onion, Cilantro

\$4.75

### POTATO

Smashed Spring Potatoes, Aioli, Pickled Onion, Cilantro

\$4.50

### POLLO

Chicken, Cilantro, Guacamole, Pickled Onion

\$4.75

### PESCADO

Grilled Barramundi, Cabbage, Pico de Gallo, Adobo Aioli

\$5.25

### SHRIMP

Grilled Shrimp, Cabbage, Pico de Gallo, Adobo Aioli

\$5.75

### PLATTER

Your choice of two tacos with beans and rice

\$12.00

## PLATOS

Grilled Spring Onions, Black Beans, Rice,

Side Salad, Corn Tortillas

CARNE ASADA \$18 SHRIMP \$21

PESCADO \$18 POLLO \$18

### ALEX'S HOMEMADE FLAN OR

MEXICAN CHOCOLATE \$10



*a gluten-free menu except desserts, burrito & quesadilla tortillas*

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