

Botanas

guacamole al tres 11 | chile, tomato, onion

chips & salsa 5 | three house-made seasonal salsas

albondigas 15 | 'beyond' meatball, roasted tomatillo salsa, pickled red onion, queso fresco

ceviche* 18 | rock cod, mexican white shrimp, chile dulce, cucumber, avocado, onion, coconut agua chile

OAX tlayuda 12 | refried beans, roasted summer squash, oaxaca cheese, pequin salsa on baked corn tortilla



Sopas y Ensaladas

sopa ranchera pulled rotisserie chicken, rice, corn, onion, cabbage, tomato, jalapeño | **11**

sopa de lima chile de árbol tomato sofrito, red pepper, onion, avocado, queso fresco, tortilla strips, cilantro | **10**

ensalada de la calle summer melon, pineapple, cucumber, orange, watermelon, chile de árbol, lime juice | **12**

ensalada de pollo little gems, yellow watermelon, spiced garbanzo, goat feta, chipotle-honey dressing | **15**

cesar cardini little gem, roasted pepper, pan fritto, cotija cheese, cesar dressing | **14**

add chicken 4 | add shrimp 6 | add steak 8

Tacos *1/2 per order*

carnitas 9 | slow roasted pork, molcajete salsa, escabeche

puerco 9 | marinated pork, grilled piña, onion, cilantro, avocado salsa

pollo 9 | achiote chicken, chile anaheim molcajete salsa, pineapple-chile dulce pico de gallo

pescado 12 | grilled mahi mahi, cucumber-heirloom tomato pico, preserved lime aioli, crispy arugula

jardín 9 | fried chayote, radish salpicon, queso fresco, black bean crema, chile pequin salsa

asada 11 | grilled sirloin, chile cascabel salsa, green onion relish

chef selection AQ | seasonal taco

Platos classicos

enchilada chicken chile verde, roasted tomatillo salsa, queso mixto, crema, chives | **16**

pozole verde pork shoulder & rib, chile serrano, tomatillo, chile anaheim, nixtamal | **11**

chile relleno 'beyond' meat picadillo, castelvetro olives, salsa veracruzana, queso fresco | **14**

tamal pumpkin seed masa, chile poblano, avocado-tomatillo salsa, crema, arroz & frijoles (limited) | **11**

Tortas

de la casa pollo OR carne asada, TRES cheese blend, crema, avocado, refried beans, habanero sofrito | **14**

especial 'beyond' meat, queso mixto, escabeche, heirloom tomato, lettuce, chipotle aioli | **14**

ahogada housemade carnitas, queso mixto, avocado, escabeche, drowned in adobo salsa | **14**

Platillos

arroz o frijoles 4 | seasonal

alcachofa 7 | fried artichoke heart, jalapeño, aioli

elote 7 | grilled elote, cotija cheese, chipotle aioli, lime

Executive Chef | Daniel Padilla Sous Chef | Lorenzo Caamal

Summer 2019.2

*Consuming raw or undercooked meat may increase your risk of foodborne illness.

~ 6% surcharge added for San Francisco employer mandates ~