



**ONE HITTERS**

<b>SURF + TURF</b> wagyu beef tartare, kaluga caviar*	<b>7</b>
<b>GARBANZO SOPE</b> lime, cabbage + carrot slaw	<b>5</b>
<b>BRISKET</b> avocado puree, queso fresco	<b>7</b>
<b>CRAB CAKE</b> guajillo goat cheese, corn pico	<b>8</b>

**MARISCOS**

<b>SALMON CEVICHE</b> salsa macha, citrus	<b>20</b>
<b>CRAB CLAWS</b> mojo verde, jicama	<b>28</b>
<b>CHARRED OCTOPUS</b> aji amarillo, encurtidos, jicama	<b>22</b>

**VEGETALES**

<b>REFRIED LENTILS</b> hoja santa creme fraiche	<b>15</b>
<b>TIJUANA CAESAR</b> little gem, poblano, chorizo	<b>21</b>
<b>BROCCOLINI</b> carrot sauce, figs, corn nuts	<b>16</b>
<b>BEETS</b> ajo blanco, pistachio, grapefruit	<b>15</b>
<b>OKRA + SHISHITOS</b> pistachio salsa macha, hoja santa	<b>18</b>

**HAND-MADE MASA**

<b>SQUASH TETELA</b> mayan hummus, black beans	<b>22</b>
<b>CHORIZO MOLOTES</b> salsa roja, refried beans	<b>21</b>
<b>DUCK CONFIT TLACOYO</b> cherry mole, orange	<b>26</b>
<b>EL MACHETE</b> cut to order	<b>32</b>

**GRILL**

<b>GUAJILLO CHICKEN</b> mole madre, potato hash	<b>34</b>
<b>PORK AL PASTOR</b> berkshire secreto, pineapple butter	<b>39</b>
<b>TAMARIND HALIBUT</b> sweet corn, huitlacoche rice	<b>42</b>
<b>CARNE ASADA</b> chayote salad, molcajete style salsa	<b>64</b>
<b>WHOLE FISH</b> "divorced", herb salad	<b>MKT</b>

**DULCES**

<b>KEY LIME</b> guava, shortbread	<b>13</b>
<b>MEXICAN CHOCOLATE</b> pot de creme, crispy meringue	<b>14</b>
<b>BUÑUELO</b> crisp pastry, coffee gelato, orange, hazelnuts	<b>13</b>



**SPARKLING**

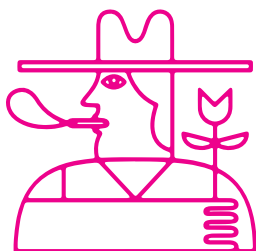
Cielo Cellars Prosecco, Veneto, Italy NV	14
Raventos, Blanc de Blancs	16
Pierre Sparr Crémant Brut Rosé, Alsace, France NV	18

**WHITE/ROSE**

Novas Sauvignon Blanc, Maipo Valley, Chile, 2022	15
Familia Montaña, Blanco Rioja, Spain 2020	16
Pichot Vourvray, Chenin Blanc, Loire Valley, France 2022	17
Basa Lore Txakoli, Rosé, Basque, Spain 2022	15

**RED**

Artuke Tinto Rioja, Spain 2022	15
Honoro Vera, Cabernet Sauvignon, Jumilla, Spain 2020	17
Breca, Grenacha, Munébrega, Spain 2019	17
Cuvelier Los Andes, Malbec, Mendoza, Argentina 2018	18



**DE LA CASA**

**LEGIT MICHELADA**

Pacifico or Negra Modelo  
12

**CAFE BESOS**

Mezcal, Espresso, Licor 43, Orange  
18

**TIO ROSSO**

Townes Vodka, grapefruit soda, rosemary  
17

**ESTRELLITA**

El Dorado Rum, Pear, Lemon, Allspice  
17

**CHERRY MOON**

Buffalo Trace, Cherry, Lemon, Vanilla  
17

**NEGRONI CAFE**

Cocoa-nib infused Campari, Sweet Vermouth, Desolas Mezcal  
18

**LA FAMOSA**

Sotol, Blood Orange, Strega, Aperol  
18

**MARG**

**EL CARLITOS**

Derrumbes Salmiana, hickory salt  
18

**JAMAICA MEZCAL**

Banhez Ensemble, hibiscus, gusano salt  
19

**COCO LOCO**

Cimmaron Blanco, Coconut, Lime, Nutmeg  
18

**PAPI TROPICAL**

Uruapan Charanda Blanco, Cazcabel Blanco, Passion Fruit  
18

**LIMONADA STAND**

12

Ace's Bell Pepper  
Jamaica-Hibiscus  
Pear Lemonade

**Try adding your favorite shot**

**AGAVE FLIGHT PLANS**  
curated by El Carlos Elegante  
ROTATES MONTHLY