

## DINNER MENÚ

All Prices are Pre-Tax

### Botanas

#### CHIPS & SALSA TRIO

Roasted Tomato, Tomatillo, Salsa Cruda | 2

#### GUACAMOLE

Tomato, red onion, jalapeño, cucumber, fennel, citrus and fresh herbs, and served with Chips & Salsa Trio | 10

#### ROASTED CAULIFLOWER QUESO

Crisp tostones, pico and sambale | 10

#### TAJIN FRIES

Served with pineapple habanero ketchup | 5

#### HATCH CHILI & CHEDDAR CORNBREAD

Chipotle spread | 6

#### EMPANADAS

Ever changing, siempre delicioso, served with homemade dipping sauce | 10

#### KAMOOSH DE LA CHOZA

Creamy black beans topped with melted cheese, guacamole and sour cream | 12

Add Steak, Pork, Vegan Chorizo, Chicken Mole, or Wood-Roasted Chicken | 4

Add Salmon, Garlic Shrimp or Seared Ahi Tuna | 8

#### SEARED AHI TUNA TOSTADA

Curtido, avocado, grape tomatoes, and ginger ponzu aioli | 16

### Verduras

#### ROASTED CAULIFLOWER & BROCCOLI

Roasted garlic and onions in a rich citrus poblano mole | 8

#### CARAMELIZED BABY CARROTS

Chili de arbol, orange, agave ricotta butter, cashews | 8

#### PLANTAINS

Roasted pineapple, cotija | 7

#### ROASTED BEETS

Fresnos, orange, red onions, smoked almonds | 8

#### ANCHO CHILI RICE | 5

#### SWEET POTATO & GREEN CHILI LATKE

Pineapple salsa, citrus crema | 8

#### PERUVIAN POTATO HASH

Fingerlings, Spanish chorizo, roasted garlic, sundried tomatoes, diced chilis and onions | 8

#### FRIJOLES RANCHEROS

Garlic, tomato, dried chilis, pickled onion, queso cotija | 5

#### ELOTES

Wood grilled corn, lime, crema, chili and fresh herbs | 6.5

### Ensalada

#### ENSALADA DE CASA

Mixed greens, queso cotija, grilled mango, jicama and radish | 12

#### ¿QUE PESCADO? | 22

##### Pick one protein:

Seared Ahi Tuna, Grouper, Salmon, or Shrimp

Romaine, avocado, roasted corn, cashews, hearts of palm, tomato, red onion, cornbread croutons, ancho vinaigrette

#### ENSALADA HOMBRE

12oz strip steak salad with romaine, arugula, blue cheese, fingerlings, shallots, roasted corn, grape tomatoes, bacon, avocado, pickled jalapeños, scallions, telera croutons and oregano vinaigrette | 26

#### BYO BOWL

Over a bed of mixed greens | 15

**Pick one grain:** ancho chili rice, sweet potato quinoa or black beans, half beans/half rice | 1

**Pick up to 4 toppings:** Diced tomato, grape tomato, cucumber, red onion, radish, cilantro, jicama, pickled pepper, pickled jalapeño, pickled onion, pepitas, peanuts, pineapple, shredded cheese, feta and cotija

**Pick one protein:** Steak or Vegan Chorizo | 6,

Pork or Chicken | 4,

Salmon, Garlic Shrimp, Grouper, or Seared Ahi Tuna | 10

**Select a dressing:** avocado poblano, lemon garlic vinaigrette, citrus vinaigrette, ancho vinaigrette, and jalapeño agave


#### ADD A PROTEIN TO ANY SALAD

STEAK or VEGAN CHORIZO | 6 PORK, CHICKEN MOLE or WOOD-ROASTED CHICKEN | 4

SALMON, GARLIC SHRIMP, GROUPEL, or SEARED AHI TUNA | 10

### Sabosa Tacos

\*\* All tacos served on flour tortillas, unless corn tortillas are preferred \*\*

 Tacos served with corn tortillas are gluten free except Crispy Shrimp and the Crunchy Picadillo

#### SHORT RIB

Caramelized onion, pickled carrot and jalapeño, horseradish aioli | 5.5

#### SKIRT STEAK

Salsa crudo, queso fresco, cilantro | 5

#### CRISPY SHRIMP

Guacamole, mango salsa, chipotle aioli | 5.5

#### SPICE GLAZED GROUPEL

Jicama slaw, scotch bonnet relish | 5.5

#### ROASTED MUSHROOM

Leeks, poblanos, watercress, queso fresco, chipotle-balsamic reduction | 4

#### THE CRUNCHY PICADILLO

Romaine, queso, diced tomatoes, hot sauce | 3

#### WOOD GRILLED CHICKEN

Jack and cheddar, bacon, avocado, chipotle aioli | 5

#### PASILLA CHILI SMOKED CAULIFLOWER

Cabbage, corn relish | 4

#### PINEAPPLE & ACHIOTE BRAISED PORK SHOULDER

Pineapple salsa, pickled jalapeno | 5

#### PULLED WOOD-ROASTED TURKEY

Mole verde, diced onions and cilantro, queso fresco, red cabbage | 5

#### VEGAN SHAWARMA

Cucumber-serrano pico, grape tomato, herb crema | 5

### Platos Grandes

#### VEGETABLE CARIBBEAN CURRY\*

Quinoa, fried plantains, scotch bonnet relish | 15

#### ARROZ CON PATO Y PUERCO

Duck leg confit, slow roasted pork shoulder, and Spanish chorizo, served with our Latin Fried Rice with a runny duck egg | 24

#### COMIDA CUBANO

Carnitas, applewood smoked ham, roasted red pepper, mango, pineapple serrano mustard, spicy butter pickles, swiss cheese. Served with Tajin fries | 14

#### LATIN VEGETABLE FRIED RICE\*

Basmati rice slow cooked with ancho chiles, stir fried with green beans, asparagus and wood grilled seasonal vegetables | 14

#### ENCHILADAS

**Pick one protein:**

Chicken or Roasted Vegetables | 15

Short Rib | 18

Corn tortillas served in mole with blended cheese, sour cream, and guacamole.

#### WOOD GRILLED PORK TENDERLOIN

Sweet potato and green chili latke with pineapple salsa and citrus crema | 20

#### VEGGIE FAJITAS\*

Grilled vegetables, cheese, sour cream, and cilantro. Flour or corn tortillas | 12

#### BURRITO GRANDE\*

Black beans, rice, mixed vegetables, shredded cheese, garnished with guacamole, sour cream, green chili sauce | 14




#### ADD A PROTEIN\*

STEAK or VEGAN CHORIZO | 6 PORK, CHICKEN MOLE or WOOD-ROASTED CHICKEN | 4

SALMON, GARLIC SHRIMP, GROUPEL, OR SEARED AHI TUNA | 10

### Desserts

DESSERT EMPANADA - Flavors change regularly | 8

 LA COMIDA PICANTE (Ask us to turn up the heat!)  VEGETARIAN  GLUTEN FREE

VEGAN? WE ARE HAPPY TO ACCOMMODATE! (Please let us know!)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### Cerveza

#### DRAFT:

MODELO NEGRA Mexico | 7

MODELO ESPECIAL Mexico | 7

TEMPERANCE SEASONAL DRAFT

Evanston | 7

SKETCHBOOK SEASONAL DRAFT

Evanston | 7.5

#### BOTTLES & CANS:

TECATE (12oz can) Mexico | 4

MODELO ESPECIAL Mexico | 7

PACIFICAOL Mexico | 6

CORONA Mexico | 5.5

CRUZ BLANCA MEXICO CALLING Chicago | 6

HALF ACRE DAISY CUTTER Chicago | 6

HIGH NOON HARD SELTZER | 7

### Cocktails

| 10.75

#### THE COMIDA MARGARITA

sub mezcal | 1

Blanco tequila, fresh lime, agave, salted rim

\* Add strawberry, mango, or guava | 1

#### CAIPIRINHA

Cachaça, fresh lime, cane sugar, soda

\* Add strawberry, mango, or guava | 1

#### DAIQUIRI

Aged rum, fresh lime, cane sugar

\* Add strawberry, mango, or guava | 1

#### PALOMA

sub mezcal | 1

Blanco tequila, fresh lime, grapefruit soda, salted rim

### Vino

#### reds

##### CHONO CARMÈNERE

Colchagua Valley, Chile | 11

##### CRIOS MALBEC

Valle de Uco, Argentina | 10

##### NATURA PINOT NOIR

Colchagua Valley, Chile | 10

#### rose

##### CUVELIER LOS ANDES ROSE MALBEC

Valle de Uco, Argentina | 9

#### whites

##### PRISMA SAUVIGNON BLANC

Casablanca Valley, Chile | 10

##### ZUCCARDI TORRENTES

Salta, Argentina | 11

##### CONO SUR BICICLETA CHARDONNAY

Santiago, Chile | 10

#### sparkling

##### CVNE CUNE CAVA BRUT

Catalonia, Spain | 9.5

### Soda

Topo Chico, Jarritos (Ask your server for available flavors) | 3.50

Coke, Diet Coke, Sprite, Root Beer, Ginger Ale | 3

Sparkling Lemonade | 3

Mexican Coke, Ginger Beer (12oz can) | 5