

## Antojitos

**GUACAMOLE** \$ 13  
Avocado, Roasted Jalapeño, Cotija Cheese  
**ADD CRAB \$5**

**CHIPS & SALSA** \$ 5  
Salsa Verde, Salsa Roja

**SUPER NACHO** \$ 11  
Queso Mixto, Poblano Rajas,  
Black Beans, Chile de Arbol, Crema  
**ADD CHICKEN ROPA VIEJA \$4**

**QUESO DIP** \$ 9  
Jalapeño & Cheddar Fondue,  
Queso Chihuahua, Melted Onions

**JICAMA SALAD** \$ 9  
Orange, Pepitas, Mango, Frisée, Lime Vinaigrette

**CHILANGO CHOP SALAD** \$ 12  
Romaine, Watercress, Black Beans, Queso Fresco,  
Tomato & Cumin Vinaigrette

**TORTILLA SOUP** \$ 9  
Chicken, Pasilla Chile Broth,  
Avocado, Crema

**CÓCTEL DE CAMARONES** \$ 9  
Shrimp Cocktail, Spicy Tomato,  
Plantain, Avocado

**MEXICAN POUTINE** \$ 12 / \$ 16  
Duck Fat French Fries, Jalapeño Fondue,  
Ground Beef, Black Beans, Cilantro

### CHOOSE YOUR

**TACO** \$ 3.50  
House Made Corn Tortilla, Cilantro, Onion (One Per Order)

**BURRITO** \$ 9.50  
White Rice, Black Beans, Crema, Queso Fresco, Salsa Mexicana

**BURRITO SUIZO** \$ 12  
Smothered in Red Chile Sauce & Queso Mixto

**QUESADILLA** \$ 9.50  
Queso Chihuahua, Black Beans, Corn, Poblano Rajas



*Comidas*

### CHOOSE YOUR

**ADOBO CHICKEN**  
**CHIPOTLE BRAISED CHICKEN**  
**CHILE BRAISED BEEF**  
**PORK AL PASTOR**  
**CRISPY PORK CARNITAS**  
**TOFU CHORIZO (VEGETARIAN)**  
**WILD MUSHROOM & CORN**

## Signature Tacos

**CHICKEN ROPA TACO** \$ 4 / EACH  
Chipotle Braised Chicken, Avocado,  
Romaine, Crema

**FRESH FISH TACO** \$ 4.50 / EACH  
Plantain Crust, Red Cabbage, Avocado,  
Chipotle Remoulade, Flour Tortilla

## Enchiladas

SERVED WITH BLACK BEANS & RICE

**CHICKEN** \$ 16  
Coconut Habanero Chicken, Epazote,  
Red Chile Sauce, Crema

**VEGETABLE** \$ 15  
Quinoa, Kale, Black Beans, Chipotle Crema

**CRAB** \$ 19  
Crab, Poblano Rajas, Spinach, Manchego,  
Smoked Yellow Tomato

## Fajitas

SERVED WITH BLACK BEANS & RICE

**STEAK ADOBO** \$ 24  
**CHICKEN ADOBO** \$ 19  
**GARLIC SHRIMP** \$ 20  
**WILD MUSHROOM** \$ 18

SERVED WITH FLOUR TORTILLAS,  
GRILLED ONIONS, ROASTED PEPPERS,  
SALSA MEXICANA,  
GUACAMOLE & CREMA

## Huaraches

MEXICAN FLATBREADS

**MUSHROOM** \$ 14  
Wild Mushrooms, Huitlacoche, Queso Mixto,  
Black Truffle, Cilantro

**SHORTRIB** \$ 15  
Queso Mixto, Three Chile BBQ,  
Poblano Rajas, Radish, Cilantro

**SHRIMP** \$ 13  
Shrimp, Chorizo, Queso Mixto,  
Pasilla Chile Sauce, Jalapeños

## Acompañamientos

**BLACK BEANS & RICE** \$ 3  
**ESQUITES (SWEET CORN)** \$ 5

**POBLANO CORN BREAD** \$ 6

**SWEET PLANTAINS** \$ 4  
**PAPAS FRITAS** \$ 5

# \* Bebidas \*

## Margaritas

PITCHERS AVAILABLE ON ALL MARGARITAS

### TRADICIONAL \$9

Sauza Blue Silver, DeKuyper Triple Sec, Fresh Lime Juice

ADD FRUIT \$2 OR HEAT \$1

### FROZEN LIME MARGARITA \$9 / \$32

### SEASONAL FROZEN MARGARITA \$11 / \$40

### EL JEFE \$15 / \$56

Our Signature Margarita, Jose Garces Double Barrel Patrón Reposado, Cointreau, Fresh Lime Juice

ADD FRUIT \$2 OR HEAT \$1

### FLAQUITA \$12 / \$42

Sauza Blue Silver Tequila, Organic Agave Nectar, Fresh Lime Juice

ADD GRAND MARNIER FLOAT \$2

## Vino

### SPARKLING & ROSÉ

#### SPARKLING WINE \$12

Sofia Blanc de Blanc, California (187ml Can)

#### ROSÉ \$11 / \$45

Campos Garnacha, Cariñena, Spain 2016

### WHITE

#### SAUVIGNON BLANC \$10 / \$40

Santa Ema, Maipo Valley, Chile 2015

#### ALBARIÑO \$12 / \$50

Condes de Albarei, Rías Baixas, Spain 2014

### RED

#### TEMPRANILLO \$11 / \$45

Montaña, Rioja, Spain 2015

#### CABERNET SAUVIGNON \$10 / \$40

Guenoc, California 2015

#### MALBEC \$10 / \$40

Uxmal, Mendoza, Argentina 2015

## Cerveza

AVAILABLE AS HALF OR FULL TOWERS

### DRAFTS

#### CORONA LIGHT \$5

#### DOS EQUIS AMBAR \$6

#### LAGUNITAS IPA \$6

#### NEGRA MODELO \$6

#### YUENGLING \$5

#### STAFF SELECTION MP

### CANS & BOTTLES

#### MEXICAN CITY WIDE \$6

Tecate with Shot of Sauza Blue Silver Tequila

#### TECATE \$4

#### CORONA \$5

#### PACIFICO \$5

#### MODELO ESPECIAL \$4

#### KALIBER N/A \$4

#### MICHELADA \$8

House Made Bloody Mary Mix, Tecate, Fresh Lime Juice, Spicy Salt Rim

## Cócteles Especiales

### PIÑA COLADA \$10

Cruzan Light Rum, Cream of Coconut, Pineapple

### PALOMA \$10

Sauza Blue Reposado Tequila, Grapefruit, Fresh Lime Juice



### ROSE GOLD \$12

Tito's Vodka, Passion Fruit, Rosemary, Bitters  
\$2 from each Rose Gold will benefit the Garces Foundation  
[www.garcesfoundation.org](http://www.garcesfoundation.org)

### CUCUMBER MOJITO \$10

Cruzan Light Rum, Cucumber Purée, Fresh Lime Juice, Mint

### BURBUJAS \$12

Bluecoat Gin, Sparkling Wine, Bitters, Fresh Lime Juice

### SANGRÍA \$9 / \$28

Roja or Blanca

## Non-Alcoholic

### COCA-COLA MEXICANA \$4

### HORCHATA \$4

Sweetened Rice Milk

### JAMAICA AGUA FRESCA \$4

### JARRITOS \$4

Grapefruit, Fruit Punch or Mandarin

### HOUSE LEMONADE \$3

ADD FRUIT \$2

CONSUMERS ARE ADVISED THAT EATING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

HAPPY HOUR DAILY 5PM-7PM

DISTRITO