

# BOTANAS

## CHIPS Y SALSA MARTAJADA 6 GF V

roasted tomato & tomatillo, smashed serrano, queso fresco, onion, cilantro, avocado chunks + chips

## GUACAMOLE 11 GF V

avocado, lime, tomatillo, onion, cilantro, serrano, cotija + chips

## GUACAMOLE DEL DIA 12 GF

chef's choice with a unique twist + chips

## ELOTE DIP 9 GF V

roasted corn, onion, cilantro, lime-pickled serrano, tajin + chips

## TRIO BOTANERO 14 GF V

guacamole tradicional + guacamole del dia + elote dip + tostadas & chips

## SOPA DE PIMIENTO 7 GF V

creamy roasted red bell pepper, chipotle, queso fresco (add mini quesadilla \$2)

## QUESO FUNDIDO DE CAMARON 15 GF

melted chihuahua cheese, pan seared shrimp, red onion, cilantro-serrano sauce + tortillas

## CEVICHE DE PESCADO 15 GF

tilapia marinated in lime juice, cilantro, red onion, radish, avocado, cucumber-serrano jugo

## TOSTADA DE ATUN 14

raw tuna cubes, orange-serrano soy, avocado, sesame, red onion, chorizo aioli, salsa macha

## FLAUTITAS DE POLLO 13

crispy rolled taquitos, shredded chicken, potato hash, crema, queso fresco, morita-serrano salsa

## LUNCH BOWLS AVAILABLE TUES - FRI 11:30AM-2:30PM

### PORK 15 GF

ancho-guajillo marinated pork, esquite, poblano rice, pinto beans, salsa morita, pico de gallo, avocado, serrano aioli

### SHRIMP 16 GF

sauteed shrimp in chipotle butter-mojo de ajo, poblano rice, pinto beans, esquite, avocado, pico de gallo, crema

### BEEF 17 GF

braised beef, poblano rice, pinto beans, esquite, serrano aioli, avocado, pico de gallo, morita salsa

# TACOS

## FULL ORDER = 4 TACOS

### CECINA GF HALF 10 FULL 18

pan seared thinly sliced beef pico de gallo, beans, radish, queso fresco, salsa borracha

### POLLO ASADO GF HALF 10 FULL 18

chipotle glazed chicken, avocado, beans, crispy potato, pickled carrot, salsa arbol

### AGUACATE V HALF 9 FULL 16

crispy beer battered avocado, pico de gallo, pineapple, chipotle aioli

### BARBACOA GF HALF 11 FULL 20

braised beef, melted chihuahua cheese, pepino relish, scallions, greens, salsa martajada

### PASTOR GF HALF 10 FULL 18

ancho-guajillo marinated pork, cilantro, onion, pineapple, morita salsa

### PESCADO HALF 10 FULL 18

crispy beer battered tilapia, red cabbage, onion, tomato, lime, chipotle-morita aioli

### CARNITAS GF HALF 9 FULL 16

confit pork shoulder, red onion-cilantro, radish, avocado salsa verde

### BIEN TRUCHA GF HALF 11 FULL 20

outer skirt steak, chorizo, melted chihuahua cheese, roasted serrano salsa

### RAJAS CON PAPAS HALF 9 FULL 16

roasted poblano peppers, potato cubes, queso panela, crema, serrano aioli

### DIABLA GF HALF 10 FULL 18

sauteed shrimp with chipotle butter-mojo de ajo, onion, avocado

## SOLO EN BRUNCH AVAILABLE SAT AND SUN 11:30AM-2:30PM

### TACOS AHOGADOS GF V HALF 8 FULL 14

scrambled egg poached in salsa verde, beans, rice, melted chihuahua cheese, pickled carrots

### TACOS DE CARNE C/HUEVO GF HALF 9 FULL 16

pan seared cecina, pinto beans, scrambled egg, salsa borracha, queso fresco

### CHILAQUILES 18 V

sunny side up egg, crispy tortilla chips, crema, queso fresco, avocado, onion, epazote, morita salsa

# GUARNICIONES

## GF ESQUITES 8

grilled corn, epazote-butter, lemon aioli, queso cotija, chile piquin

## GF ARROZ 6

white rice, poblano, crema, chihuahua cheese

## GF V FRIJOLES 4

refried pinto beans, chipotle, queso fresco

## V PAPAS 8

crispy potato cubes, roasted poblano aioli add fried egg 2.5

# POSTRES

## TRES LECHE 9

fluffy white cake soaked in three milks, almond chantilly, mix berries

## GF FLAN 9

vanilla hard custard, dark sugar, rompope (contains alcohol)



BIEN TRUCHA GROUP

Culinary Director - Abel Cortes  
Beverage Director - Patrick Timmis  
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As a way to offset rising costs associated with the restaurants' operation (employee benefits, rising wages, supply costs) we have added a 3% surcharge to all checks. You may request to have this taken off your check if you would like.

We are grateful for your support and that of our team members.

**20% SERVICE FEE WILL BE AUTOMATICALLY ADDED TO PARTIES OF 5 OR MORE GF /CAN BE GLUTEN FREE UPON REQUEST V/VEGETARIAN**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# COCTELES

**MARGARITA TRADICIONAL 13** make it a pitcher (approx 5 servings) **55**

fresh lime, sugar, orange liqueur, exotico blanco, salt

**MARGARITA DE LUJO 15**

fresh lime, demerara, orange liqueur, el mayor blanco, salt

**PEPINO 14**

cucumber, lime, orange liqueur, exotico blanco,

tajin **+1** make it spicy

**AHUACATL 15**

avocado, lime, orange liqueur, exotico blanco, mezcal mist

**PONCHECITO 15**

spiced pear, ponche de tamarindo, lime, real del valle reposado

**LA PAPAYA 15**

papaya, lime, ancho reyes, mal bien espadin, tajin

**PALOMA 15**

grapefruit, lime, choice of g4 blanco tequila or palomo

mezcal, bubbles, salt

**APASIONADO 15**

blood orange, lime, habanero tequila, palomo espadin, salt

**SANGRIA 13** make it a pitcher (approx 5 servings) **55**

spanish red wine, orange, lime, rebel yell bourbon, apple bitters, bubbles

**TRES CHILES 14**

grapefruit, lime, morita-infused exotico

reposado, ancho reyes, arbol tincture, chile salt

**ENSUEÑO 15**

pineapple, lime, caribbean orange liqueur,

cañada & paranubes rum, prickly-pear guava seltzer

**NOPALITA 12** (non-alcoholic)

prickly pear, lime, lyre's n/a gin & italian spritz, bubbles

## SOLO EN BRUNCH

AVAILABLE SAT AND SUN  
11:30AM-2:30PM

**'CHE PICANTE 10**

choice of beer served over our house sangrita, lime juice & habanero tequila

**LA ALOE' 14**

condesa mexican gin, chateau aloe liqueur, fever tree sparkling cucumber

**MIMOSA 8**

sparkling wine, orange juice add other flavors: papaya, mango, prickly pear **+1**

**NIXTAJILLO** (like a Carajillo but better) **14**

cold brew, nixta licor de elote, licor 43, tonic

**ASK YOUR SERVER OR BARTENDER FOR OUR  
EXTENSIVE TEQUILA & MEZCAL LIST!**

# CERVEZAS TEPACHE Y OTROS

Pacifico • Modelo Especial • Tecate  
Tecate Light • Negra Modelo • Bohemia **6**

**CHELADA +1**

served over fresh lime juice in a salted glass

**MICHELADA +1.5**

served over fresh lime juice,  
hot sauce & maggi in a salted glass

**+ 8 Rotating Drafts MP**

**Tepache Sazón 12**

fermented pineapple beverage with canela  
7% ABV from Nayarit, Mexico

# VINOS

Celler Vilafranca **Brut Cava** Spain **11/54**

Dancing Crow **Sauvignon Blanc** California **12/47**

Hedges CMS **Chardonnay**, Washington **12/47**

Flaco **Tempranillo** Spain **11/43**

Familia Bonfanti **Malbec** Argentina **14/55**

# SIN ALCOHOL

**TE HELADO 4**

hibiscus flower, orange, sugar

**LIMONADA 6**

fresh muddled limes, orange, sugar, bubbles

**REFRESCOS 3**

jarritos mineragua, jarritos grapefruit, jarritos mandarina,  
coca-cola, diet coke, sprite

**MEXICAN COKE 4**

**CAFE** (regular or decaf) **5**

QUIUBO blend by SPARROW COFFEE