






GUACAMOLES


single 9.5 | pair 13.5 | trio 15.5

-  **tradicional**
tomatillo pico de gallo, jalapeño, garlic, key-lime, cilantro
-  **piña**
pickled pineapple, scallions, lime, charred jalapeño, tomatillo, thyme
- tocino**
bacon, corn, habanero, crispy hominy, pico de gallo
-  **mango**
jícama, chipotle, pico de gallo
-  **nopal**
grilled cactus, serrano, jalapeño, oregano, parsley, queso fresco
-  **toreado**
sautéed chile serrano, garlic, oregano, tomatillo pico de gallo

CEVICHES

single 13.5 | pair 21.5 | trio 28.5

- dorado**
mahi mahi, jalapeño, guajillo, cilantro, tomatillo pico de gallo, watermelon-lime broth
- camarón**
shrimp, pico de gallo, pickled pineapple, roasted serrano, tomato-vegetable broth
- mixto**
mahi mahi, calamari, shrimp, cucumber, mint, crispy avocado, mandarin-habanero broth

 **lobster** m/p
please ask your server for details about the daily preparation

SALSAS

single 3 | pair 5 | trio 7

-  **chipotle**
roasted tomatillo, roasted garlic, piloncillo-pickled chipotle
-  **tomatillo**
grilled tomatillo, chile serrano, garlic, onion, cilantro
-  **chile de árbol**
grilled tomatillo, garlic, onion
-  **roja**
roasted tomato, garlic, onion, chile de árbol
-  **habanero**
grilled tomato, sautéed onion, garlic
-  **verde**
tomatillo, chile serrano, cilantro.

BOTANAS

- flautas** 12  **corn masa quesadillas** 12
crispy rolled tortillas, chicken tinga, black bean hash, tomatillo salsa, crema fresca
chihuahua & oaxaca cheese, corn, roasted poblano, zucchini, tomatillo salsa, crema fresca
-  **queso fundido** 12.5 **camaroncitos al chipotle** 14.5
baked chihuahua & oaxaca cheese, corn tortillas
crispy beer-battered rock shrimp, bibb lettuce, jícama, cucumber, tomatillo salsa
- choice of wild mushrooms, short ribs, or chorizo**
- fish dip** 12.5
smoked whitefish, pico de gallo, garlic, grilled serrano pepper, tostadas

TACOS

four tacos of the same type per order with homemade corn tortillas or substitute tortillas for bibb lettuce 16.5

- espada**
blackened swordfish, spicy aioli, cabbage-jalapeño slaw
-  **estilo baja**
crispy beer-battered mahi mahi, chipotle aioli, mexican-style coleslaw
- camarón**
shrimp, roasted garlic, avocado, chipotle mojo
-  **carne**
epazote & oregano-marinated skirt steak, watercress-jícama slaw, crispy shallots, serrano-roasted garlic aioli
-  **pollo**
chicken al carbón, corn & avocado, queso fresco, salsa cruda, crispy avocado
- carnitas de puerco**
michoacán-style braised pork, chile de árbol coleslaw, toasted peanuts
- pescado**
sautéed tilapia, poblano-tomatillo mojo, avocado, pickled red onion
- pancita**
dry roasted chile-rubbed pork belly, grilled peach salsita, chicharrón, creamy tomatillo salsa
-  **pastor**
chile ancho rubbed pork, chile de árbol salsa, grilled pineapple
-  **hongos**
wild mushrooms, tomato sofrito, queso fresco, salsa roja, crispy potato

 **lobster** m/p
please ask your server for details about the daily preparation

tacos for strength m/p
please ask your server for details about this month's specialty taco

PLATOS FUERTES

served with home-style rice & black beans

- pescado a la talla** 25.5  **chile relleno** 22.5
grilled marinated red snapper, mexican-style coleslaw, chipotle vinaigrette
stuffed chile poblano, shrimp, chihuahua & oaxaca cheese, roasted tomato-chile de árbol salsa
- pollo a las brasas** 18.5 / 28.5 **carne asada** 26.5
chile morita-árbol crusted chicken, plantain rice
epazote & oregano marinated skirt steak, watercress-jícama slaw, grilled scallions,
-  **enchiladas** 22.5
shrimp, creamy tomatillo sauce, chihuahua & oaxaca cheese

TAQUIZAS

served with house-made corn tortillas

- costillas de res** 23.5 **brochetas** 23.5
red wine-braised short ribs, chipotle reduction, pickled vegetables
skewers of grilled shrimp & chimichurri, grilled steak & salsa toreada, smoked chicken & mole-q sauce
- mariscada** 24.5 **alambre de pollo** 22.5
shrimp, octopus, grilled calamari, roasted tomato habanero mojo served with mexican-style coleslaw
adobo marinated grilled chicken, sautéed peppers & onions, melted oaxaca cheese, salsa roja served with refried pinto beans

PARA ACOMPAÑAR

-  **mac & cheese** 7  **plátanos machos** 6
poblano, manchego cheese, corn
fried plantains, ginger-jalapeño sauce
-  **elote mexicano** 6  **arroz y frijoles** 6
mexican-style corn on the cob
home-style rice, black beans
-  **arroz verde** 7.5 **frijoles pintos** 6
green rice, chihuahua & oaxaca cheeses
refried pinto beans, queso fresco
-  **three corn pico de gallo** 6  **ensalada** 7.5
hominy, yellow & white corn
mixed greens, corn, jícama, queso fresco, chipotle-balsamic vinaigrette

mercadito

new york
chicago
las vegas

www.mercaditohospitality.com

 = item is/or can be made vegetarian

COCKTAILS

w/ TEQUILA

margarita tradicional 11.5
el jimador blanco, grand marnier,
lime, organic agave nectar
add fruit 1.5 | add smoke 3

paloma diabla 11.5
maestro dobel, grapefruit, lime,
agave, habanero, cinnamon

V-9 12.5
cuervo tradicional blanco,
pineapple, super greens, ginger,
lime

big nose goes to mexico 13
herradura blanco & reposado,
dark rum, guava, almond, fire

pepino el pyu 12
hornitos blanco, cucumber, lemon,
hoja santa, cumin salt

little market 12.5
olmecca reposado, pineapple, chile
guajillo, cilantro, pico piquín

smokey pablo 12.5
cazadores reposado, mango,
chile morita, blueberry float

tres viejos 13
gran centenario, chile verde, honey,
citrus trio

misty's sleeve 12.5
el tesoro platinum, ginger, hibiscus,
orange, yucateco, hibiscus salt

pera te 12.5
black tea infused tres generaciones
blanco, mezcal, pear, lime, agave
nectar

three trees 11.5
hornitos reposado, pear, ginger,
lemon, smoked brown sugar,
apple soda

w/ MEZCAL

sean's outta thyme 11.5
mezcal, averna, pomegranate,
thyme, soda

los hermanos 11.5
mezcal, passion fruit, mint,
agave nectar, yucateca

dizzy oaxacan 11.5
mezcal, grapefruit, lemon,
ginger beer, bitters, cayenne

w/ BEER

michelada 8
beer of choice, salsa inglesa,
secrets, lime

el pirata 9.5
cazadores blanco, pineapple, spices,
chile, negra modelo

TEQUILA

BLANCO

casa noble	13	fortaleza	15
cazadores	12	gran cent.	14
chinaco	13	herradura	13
clase azul	17	hornitos	12
cuervo trad.	10	milagro	11
cuervo res.	16	milagro esp.	16
don julio	14	ocho	12
dulce vida	14	olmecca altos	9
el jimador	9	partida	15
el tesoro	12	siete leguas	12
espolon	10	tres gen.	12

REPOSADO

casa noble	14	fortaleza	16
cazadores	14	gran cent.	15
chinaco	14	herradura	13
clase azul	19	hornitos	13
cuervo trad.	10	milagro	12
don julio	15	milagro esp.	18
dulce vida	15	ocho	14
el jimador	12	olmecca altos	10
el tesoro	14	partida	17
espolon	11	siete leguas	13
		tres gen.	14

AÑEJO

casa noble	15	gran cent.	16
chinaco	15	herradura	15
cuervo res.	22	hornitos	14
don julio	16	milagro	15
don julio 1942	25	milagro esp.	20
dulce vida	16	ocho	15
el jimador	13	partida	19
el tesoro	15	siete leguas	14
fortaleza	17	tres gen.	16

EXTRA AÑEJO & ESPECIAL

casa dragones	45
casa noble añejo single barrel	21
chinaco negro	40
don julio real	50
el tesoro 70th	35
herradura seleccion suprema	48
maestro dobel	18
partida elegante	45

BEER

mexican

corona light	6
dos equis	6
negra modelo	6
pacifico	6
tecate	5
victoria	6

other

ayinger brau weisse	9
breckenridge agave wheat	6
sixpoint 'the crisp' lager (16 oz.)	7
revolution anti-hero IPA	6
goose island matilda	7
xingu black lager	7

ask your server about
our available drafts

limes available upon request

MEZCAL

chacmol
reposado 7

del maguey
chichicapa 15
crema de mezcal 11
minero 15
pechuga 35
san luis del rio 15
santo domino albarradas 15
vida 11
wild mountain / tobalá 25

fidencio
clasico 13
madrecuixe 29
sin humo 13
pechuga 20

ilegal
joven 14
reposado 17
añejo 22

sombra 14

WINE

SPARKLING

cava brut
segura viudas/aria/nv 9/32
raventos reserva / 2008 42
champagne brut 80
laurent perrier / nv

WHITE

pinot grigio 11/40
lageder / alto adige / italy / '11
sauvignon blanc 12/38
ata rangi / martinborough / n.z. / '11
chardonnay 12/44
talbott kali hart / monterrey / cali / '10

ROSÉ

rose de malbec 9/32
crios / mendoza / argentina / '11

RED

pinot noir 13/48
paraiso / santa lucia / cali / '09
cabernet sauvignon 12/44
montoya / napa valley / cali / '10
malbec 12/44
graffito / mendoza / argentina / '12

chef/partner: **patricio sandoval**
executive chef: **aldo ayala**
beverage program: **tippling bros.**
wall art by **erni vales | evlworld.com**