

BOTANAS

Chile con Queso
melty cheese, roasted chile peppers & charred onions served with tortilla chips

11

(add smoked brisket \$6)

Guacamole y Salsa

avocado, jalapeño, onions, lime and cilantro served with tortilla chips & ancho salsa

15

Aguachile de Camaron

rock shrimp, avocado, chiles, salsa de aji amarillo, persian cucumbers masa crisps & saltines

21

Smoked Wings

chipotle ranch dry rub, white widow sauce

17

Nachos

black beans, cheese, lettuce, pico de gallo, cilantro pickled jalapenos & crema

16

(add smoked brisket \$6)

VERDURAS

Beets

roasted - charred beets, quinoa, goats cheese, spiced pepitas chile - honey vinaigrette

14

Gem Salad

gem lettuce, jalapeño - mango vinaigrette, hooks aged cheddar, peanut yaji, persian cucumbers & radish

15

MAKE IT MUCHO MEJOR

Achiote Rice 5

Charro Beans 7

Escabeche 3

Corn or Flour Tortillas 4

CHILANGO

MEX-TEX

LOS FUERTES

Enchiladas Verdes

chicken, chile & cheese enchiladas, salsa de tomatillo verde, cilantro crema y queso fresco

24

Enchiladas de Camote

charred sweet potato, salsa macha, mole amarillo, crema, sesame seeds

23

Fajitas de Bistec

adobo marinated flank steak, rajas y cebollas, pico de gallo, crema, guacamole y tortillas

33

Camarones al Diablo

white gulf shrimp, lime, chile-garlic butter, masa panisse, herbs, crispy garlic

32

Market Fish

whole fried ocean fish, salsa maggi mint, cilantro, lime aioli, rice, beans & tortillas

55

La Parillada

(serves 2-4 people)

24 oz bone-in ribeye,grilled gulf shrimp, longaniza sausage, charro beans, achiote rice, guacamole, salsa tortillas and gem salad

150

TACOS

Baja Fish Taco

(2 tacos per)

battered white fish, red cabbage slaw, chipotle crema

14

Suadero Taco

(2 tacos per)

smoked brisket onions, cilantro, spicy salsa taquera

14

CHILANGO FAVORITES

MONDAY

Texas Tamale Pie

heirloom masa cake, beef picadillo, onions, poblanos, aged cheddar cheese

27

TUESDAY

Carne Guisada

tender beef simmered in mole colorado, arroz rojo, frijoles charros & jalapeño torreados

34

WEDNESDAY

Carnitas en Chile Verde

slow cooked pork in a chile verde sauce

34

THURSDAY

Chimichanga Ahogada

smoked pork shoulder, chihuahua cheese, salsa puya, pico de gallo crema y queso fresco

28

FRIDAY

STL Pork Ribs

hickory smoked salt and pepper cured Berkshire ribs 1/2 rack

38