



COMIENZA CON ESTOS

Chile con Queso melty cheese, roasted chiles served with tortilla chips 10 (add brisket 4)

Guacamole y Salsa avocado, jalapeño, onions, lime and cilantro served with tortilla chips and ancho salsa 15

BOTANAS

Aguachile salsa de aji amarillo, shrimp, avocado, serrano peppers, eggplant ash, masa crisp & saltines 21

Smoked Wings chipotle ranch dry rub, white widow sauce 16

Suadero Tacos (2 per order) smoked brisket, onions, cilantro, salsa taquero 14

Baja Fish Tacos (2 per order) fried white fish, cabbage, chipotle crema, cilantro 14

Nachos black bean, queso blanco, lettuce, pico de gallo, pickled jalapeños, crema & cilantro 15 (add brisket 4)

VERDURAS

Beets charred beets, quinoa, goats cheese & burnt chile schmear, pickled fresnos, black lime ash, pilpechuma 12

Papas Machas crispy fried yukons, salsa macha, whipped requeson, cured jalapenos, herbs, freso powder 12

Gem Salad mango–jalapeño vinaigrette, aged cheddar, peanut yaji, cucumber, radish 15

MAKE IT MUCHO MEJOR

Achiote Rice 5

Black Bean Puree 6

Rajas y Cebollas 6

Charro Beans 7

Escabeche 3

Corn or Flour Tortillas 4

RESPONSIBLY SOURCED

We proudly serve handmade tortillas featuring organic corn from Mexico and Minnesota. Our goal is to serve you seasonal sustainably raised vegetables, meat & poultry from local farms. All of our proteins are hormone and antibiotic free, from humanely raised animals. Following the Monterey Bay Aquarium’s Seafood Watch guidelines, we source only from sustainable fisheries.

Our Providers: Creekstone Farms (Beef) | Berkwood Farms (Pork) | Peterson Craft Meats (Beef/Pork) | Hidden Stream Farms (Produce/Eggs) | Waxwing Farm (Produce) | Masienda (Masa) | Nixta, Tortilla Campesina (Tortillas) | Belle and Evans (Chicken)

We add a 4.95% surcharge to each order to support fair wages and benefits for our entire team. Pursuant to Minnesota Statute 1.77.23, subdivision 9, this charge is not a gratuity for employee service. 20% gratuity will be added to checks for parties 8 or more.

LOS FUERTES

Enchilada de Camote charred–spiced sweet potato, salsa macha, mole amarillo, crema, sesame seeds 24

Enchiladas Verdes heritage breed chicken, chiles, cheese, salsa de tomatillo, cilantro, crema, queso fresco 26

Cochinita Pibil adobo grilled pork, achiote bbq sauce, black bean puree, chiltomate, pickled onions 28

Fajita de Bistec chile marinated flank steak, rajas y cebollas, pico, crema, guacamole y tortillas de harina 29

Camarones al Diablo jumbo white shrimp, lime, chile–garlic butter, masa panisse, herbs, crispy garlic 32

MRKT 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

CHILANGO FAVORITES

MONDAY

Beef Birria chile braised short rib, frijole de la ojalla, cilantro, onions, salsa boracha 32

TUESDAY

Carnitas en Chile Verde slow cooked pork in a chile verde sauce, frijoles charros arroz rojo & jalapeños torreados 30

WEDNESDAY

Carne Guisada tender beef simmered in mole colorado, arroz rojo, frijoles charros & jalapeño torreados 28

THURSDAY

Chimichanga Ahogada smoked pork shoulder, chihuahua cheese, rice, black beans, salsa guajillo, pico de gallo, crema y queso fresco 28

FRIDAY

Pollo al Carbon 1/2 grilled achiote rubbed Yucatecan style heritage chicken, frijoles mayocoba, salsa habanero 29