

The Story Of "MI CARIÑO" Gastro-Cantina SALT, SMOKE & STORIES Mescaleria

Inspired by passion and made with care, this menu is a love letter to the senses – told through heat, salt, spice, and heart. Thank you Charlotte, for letting our story begin with you.

Apertura

We open with a spark. A teaser. A taste of what's to come. These first bites are bold, bright, and made to be shared—an opening scene to draw you in and bring you together.

GUACAMOLE ^{GF} 16
chunky avocado, lime, white onion, serrano chile, tomato confit, served with chips

TRUFFLE CORN DIP 19
sweet corn, truffle gouda mornay, queso fresco, grana padano, black truffle, crispy tortilla chips

RAJAS CON CREMA ^{GF} 16
roasted onions and poblanos, garlic cream, queso oxaca, served with housemade sourdough tortillas

SALSA ROBUSTA ^{GF} 12
charred tomatillos, onion and chiles, infused with coffee, crispy tortilla chips

PAPAS DORADAS 14
crispy kennebec potatoes, grana padano, serrano buttermilk ranch

* **LAMINAS DE BEEF** 26
seared tenderloin carpaccio, ponzu, red onion, purslane, avocado mousse, chipotle mayo, served with blue corn tortilla puffs



Con Tortillas

Our ode to tacos: from the familiar classics to the bold new creations. Fresh tortillas packed with flavor and folded with care—and just a little mischief.



TACO ROYALE 1 pc 14
housemade sourdough flour tortilla, seared akaushi ribeye, griddled cheese, charred onion, potato batonettes

LAMBO ^{GF} 2 pc 14
beef tongue tacos, nixtamal corn tortilla, pasilla salsa, white onion, purslane

TACO VAQUEIRO 1 pc 14
housemade sourdough flour tortilla, picanha steak, bacon-wrapped banana pepper stuffed with queso fresco

CARINITOS ^{GF} 4 pc 18
locally made corn tortillas, traditional street-style tacos, choice of skirt steak, grilled sinaloa chicken, or house recipe chorizo, served with red and green salsa

OYSTERS ^{locally sourced} 6 / \$18 | 12 / \$32

 * **BICHI** ^{GF}
raw on the half shell

 * **MADONNA** ^{GF}
white chocolate emulsion and caviar

 * **BLOODY** ^{GF}
smoky tomato sauce, infused with mezcal

 **GOLDEN**
fried oysters, pickled slaw, habanero mayo

Con Tostadas

Inspired by the sun-soaked Mexican coast, where the air smells of salt and citrus. These chilled dishes—served with crackers and tostadas—are light, bright, and perfectly refreshing.

The following items are served with tostadas, seasonal chips and crackers.

* **CEVICHE TROPICOSO** ^{GF} 25
leche de tigre, coconut, lemon grass, mango, hokkaido scallop, tuna, hamachi, grapefruit, serrano, red onion

* **AGUACHILE PRIETO** 25
argentinian red shrimp, charred aguachile, sesame oil, ponzu, onion, cucumber, avocado, aioli, habanero

* **MUSSELS** ^{GF} 24
EM CONSERVA
tomato escabeche, aji amarillo, fried caper, baby cilantro

* **HAMACHI TOSTADA** ^{GF} 24
green aguachile, jalapeño, cucumber, avocado, red onion, aioli

Optima Cena

The heart of the meal—larger plates, prepared with purpose—meant for those who wish to savor life's richness and depth.

ENCHILADAS SUIZAS ^{GF} 23
stuffed with potato, shredded chicken picadillo, covered in a creamy tomatillo sauce, brûléed cheese, cotija, sour cream, red onion, cilantro

* **14OZ AKAUSHI WAGYU RIBEYE** 78
seared & smoked wagyu ribeye, served over miso hominy porridge, ponzu butter sauce, charred asparagus and cambray, served with a side-car of homemade salsas, sauces, pickles and 4 housemade sourdough flour tortillas

* **ELEGANTE/48 DAY DRY AGED IN MEZCAL** 125
seared & smoked wagyu ribeye, served over miso hominy porridge, ponzu butter sauce, charred asparagus and cambray, served with a side-car of homemade salsas, sauces, pickles and 4 housemade sourdough flour tortillas

HATORI HANZO ^{GF} 25
beef birria, queso oxaca, footlong corn tortilla, avocado salsa, slaw

AGNUS COSTA ^{GF} 28
slow cooked lamb ribs, charred squash and black lime barbecue, fresh herbs

CAMARONES KORA ^{GF} 40
a traditional nayarita recipe, seared jumbo shrimp in a butter sauce infused with citrus, chile and garlic, served with coconut rice

KAN-KAN CARNITAS 65
sous vide in mexican tea and flash fried, chicharron chile crunch, mezcal infused caramel, served with a side-car of homemade salsas, sauces and pickles, 4 housemade sourdough flour tortillas

TO CHARLOTTE, CON AMOR

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

^{GF} We are not a gluten free kitchen. Cross contamination can occur.



This is where conversation begins and stories loosen their edges. A sip of something bright, bold, or quietly familiar. Whatever your mood, there's a glass that speaks your language.



Co-Caña

"PARTNERS IN CANE"

OCUPADO 18
 paranubes blanco oaxacan aguardiente de cana, hibiscus infused montelobos joven mezcal, ginger syrup, agave syrup, orange juice, bittermens scarborough herbal bitters

PIRATA TORTUGA 16
 pelacanes blanco agricole rum, coconut, goat milk, pineapple, lime

Cariniños

"LITTLE DARLINGS"

* **LECHE DE TIGRE** 14
ceviche shooter
 pequin chile/cinnamon infused el jimador blanco, salted coconut, citrus

PEANUT M&M 12
peanutty goodness
 toasted peanut amaro montelobos, cacao montenegro joven mezcal

POBLANO PAPI 12
oaxacan your way
 montelobos joven mezcal, ancho reyes verde

Cocktails de la Casa

CARAJILLO CAROUSEL 16
 choose a spirit addition- mezcal, tequila, rum, whiskey, or amaro*
 licor 43, cold brew concentrate, regan's orange bitters, angostura bitters

CHILI CON CARNE 16
 mezcal vago elote, cruzan blackstrap rum, fernet branca, pineapple, morita chile, cinnamon, 18.21 havana & hyde tobacco & leather bitters

MÁS PASIÓN, MÁS ENERGÍA 16
 el tequilano reposado tequila, hibiscus, ginger, coconut, lime

PICANTE INFANTE 22
 tapatio 110 tequila blanco infused with habanero, mango, orgeat, lime

SATANICO PANDEMONIUM 17
 banhez ensamble joven mezcal, ancho verde, ceylon cinnamon, piloncillo, cacao, lemon

SHAMAN SHOWDOWN 17
 herradura blanco tequila, guanabana, lime,

YELLOW BANDANA 18
 mezcal vago el manantial, tempus fugit creme de banana, pedro ximenez sherry, bittermens xocolatl mole bitters

Cerveza

MODELITO bottle 3
NEGRO MODELO bottle 6
PACIFICO draft 8
SOL bottle 6
TECATE can 6
VICTORIA bottle 6
ATLANTA HARD CIDER 8
TEPACHE PINEAPPLE can
ATHLETIC BREWING CO. 12
N/A ATHLETICA
MEXICAN STYLE COPPER can

Bebidas NA

MEXICAN COKE bottle 6
MEXICAN SPRITE bottle 6
MEXICAN FANTA orange / bottle 6
JARRITO grapefruit / bottle 6
JARRITO tamarindo / bottle 6
SANGRIA SEÑORIAL bottle 6
SIDRAL MUNDET 6
APPLE SODA bottle
LOYAL OILS LE SPICE THC can 15

Agua

MINERAL WATERS

AGUA DE PIEDRA 6
 carbonated, 12 oz bottle
AGUA DE PIEDRA 12
 non- carbonated, 22 oz bottle
VICHY CATALAN 12
 carbonated, 1L bottle

Vino

	BTG	BTB
CAVA SPARKLING		
can sumoi muntanya <i>catalunya, spain</i>	16	64
raventos i blanc, conca del riu anoia blanc de blancs <i>catalunya, spain</i>	19	76
WHITE		
can sumoi, penedes xarel-lo <i>catalunya, spain</i>	16	64
marques de riscal, rueda verdejo <i>castilla y leon, spain</i>	15	60
terras gauda, rias baixas o rosal <i>galicia, spain</i>	18	72
laberinto, cenizas sauvignon blanc <i>maule valley, chile</i>		64
alberto orte, atlantida blanco <i>andalucia, spain</i>		86
RED WINE		
bernabevea, vinos de madrid camino de navaherreros tinto <i>madrid, spain</i>	15	60
corazon del sol, malbec <i>mendoza, argentina</i>	18	72
bodega colome, malbec single vineyard auténtico valles calchaquies <i>salta, argentina</i>		75
vik, milla cala millahue red blend valle del cachapoal <i>central valley, chile</i>		90
vik, stone vik valle del cachapoal <i>central valley, chile</i>		375

Agua Fresca

GUANABANA 7
HIBISCUS 6
PASSION FRUIT 6

SALUD, MI AMOR