MEXICO CALLING
LAGER ESPECIAL Endlessly refreshing Mexican-style lager.
ABV 4.7% GLASS 7.00 PITCHER 25.00
SIZE 0.4L HALF 3.50

EL TRAIN
AMERICAN IPA An elevated IPA with a Chicago backbone. Soft sweetness with pointed bitterness. Floral, piney, and citrus forward aroma & flavor from Mosaic, Citra, & Simcoe hops.
ABV 6.2% GLASS 7.00 PITCHER 27.00
SIZE 0.3L HALF 3.50

PALM SHADE
TROPICAL IPA Tropical fruit hop aroma of a modern IPA with deeply quenching drinkability of a pale ale. Subtle bitterness, vibrant notes of mandarin orange, mango, and pineapple.
ABV 6.0% GLASS 7.00 PITCHER 27.00
SIZE 0.3L HALF 3.50

THREE KINGS
MEXICAN PONCHE ALE Inspired by Mexican punch. A juicy and fruity ale, dry hopped with Mosaic and Citra. Finished with tangy tamarind, tart hibiscus, sweet red currant, dried orange peel, and a touch of cinnamon.
ABV 8.5% GLASS 8.00
SIZE 0.3L HALF 4.00

MARIGOLD
CELEBRATION ALE WITH BERRIES AND COFFEE Brewed in spirit of Mexico’s Dia de los Muertos. Tart and lively cherry, blackberry & blueberry unite with a cold brew of Metric Coffee’s Colossus dark roast to welcome celebration.
ABV 9.0% GLASS 8.00
SIZE 0.3L HALF 4.00

CORN GRISETTE
100% MALTED WHITE CORN MIXED CULTURE GRISETTE Brewed with 100% Illinois grown white corn and fermented with native bacteria and our house saison/brettanomyces culture. Naturally keg conditioned for carbonation. Our maltster only produces this corn once a year and in extremely limited quantities. A very special rare expression of Midwest terroir.
ABV 4.0% GLASS 7.00
SIZE 0.3L HALF 3.50

LA FLORIDITA
SPARKLING ROSE ALE Brewed with generous amounts of hibiscus and passionfruit. Refreshing burst of bubbles and fruit.
ABV 5.0% 12oz CAN 5.00

COCO FRIO CON CAFÉ TROPICAL LAGER An incredibly tasty tropical lager with pineapple juice, shredded coconut, and an extra dose of sunshine from Metric’s Honduras Evin Moreno coffee.
ABV 6.5% 16oz CAN 8.00

TODD UNO
OAK-AGED SAISON Classic saison aged 17 months in French oak puncheons. A delicate expression of oak, stone fruit, pineapple, and soft yet assertive wood structure. Dry finish, light body.
ABV 6.6% GLASS 8.00
SIZE 0.3L HALF 4.00

VIDAMIGA OAK-AGED SAISON W/ BLACK LIME Classic aged 16 months in French oak puncheons finished with dried black lime. Bright lime acidity and aroma, dry finish with mild funk.
ABV 6.2% GLASS 8.00
SIZE 0.3L HALF 4.00

LOZANO OAK-AGED FLEMIN RED W/ CHERRY Vibrantly tart Flemish style red ale aged in French Oak for 19 months, transferred to red wine barrels to referment on top of tart Michigan cherries for an additional 9 months. Very dry, high acid, and delightfully funky.
ABV 6.2% GLASS 8.00
SIZE 0.3L HALF 4.00

SCINOR BANDITO BA IMPERIAL STOUT Imperial stout aged in rye whiskey barrels with sweet cherry, cinnamon, and spices.
ABV 13.0% GLASS 7.00
SIZE 6oz

BARBA NEGRA COCONUT & CHOCOLATE PORTER Creamy coconut and Mexican chocolate unite in balance resulting in an effortlessly drinkable yet light bodied milk porter.
ABV 6.5% 16oz CAN 8.00
SPARKLING NV Castellar, Cava Brut, Penedès, Spain • 13.00 / 52.00

WHITE 2019 CVNE 'Monopole,' Rioja Blanco, Spain • 12.00 / 48.00

RED 2018 Luberri 'Seis,' Tempranillo, Rioja, Spain • 12.00 / 48.00

VIRTUE CIDER Clean and crisp up front with a dry, lightly oaky lingering finish • 6.00

FAJA ROJA Montelobos Espadín mezcal, seasonal chamoy, lime, topped off with Mexico Calling Lager • 13.00

ROKU REVIVER Roku gin, hibiscus tea, hops, chamomile, yuzu • 14.00

OAXACAN OLD FASHIONED Casa Noble reposado, Wahaka mezcal, agave, bitters • 14.00

BOURBON OLD FASHIONED Four Roses bourbon, demerara, bitters • 13.00

MEZCAL PALOMA Wahaka mezcal, Espolòn blanco, Jarritos grapefruit, fresh lime, agave • 13.00

VODKA DAISY Tito’s vodka, Aperol, St Germain, fresh lemon • 14.00

MICHELADA Mexico Calling Lager, Cruz michelada mix, lime, chamoy, Tajín rim • 8.00

CHELADA Mexico Calling Lager, lime juice, salt rim • 7.00

SPARKLING NV Castellar, Cava Brut, Penedès, Spain • 13.00 / 52.00

WHITE 2019 CVNE 'Monopole,' Rioja Blanco, Spain • 12.00 / 48.00

RED 2018 Luberri 'Seis,' Tempranillo, Rioja, Spain • 12.00 / 48.00

MEZCAL WETcoat Wahaka mezcal and Espolòn reposado, Combier d’Orange, agave, lime, grapefruit, salt

SPICY MANGO Espolòn blanco, Comvier d’Orange, Firewater Bitters, mango, lime, Tajín rim

SKINNY Espolòn reposado, Comvier d’Orange, fresh lime

WHITE SANGRIA white wine blend, Giffard Pêche de Vigne, Dolin Blanc, lemon, thyme, peaches

RED SANGRIA garnacha, brandy, Royal Comvier d’Orange, pineapple juice, apples, oranges, canela

JARRITOS GRAPEFRUIT Mexican grapefruit soda • 3.00

TOPOCHICO sparkling mineral water • 3.00

MINT MULE mint, lime, gingerbeer • 8.00

EL TRAIN 12oz 6-PK 11

PALM SHADE 12oz 6-PK 11

COMBO PLATE #2 16oz 4-PK 10

MAS FIESTA 16oz 4-PK 14

LA FLORIDITA 12oz 6-PK 7

COCO FRIO CON CAFÉ 16oz 4-PK 14

BARBA NEGRA 16oz 4-PK 14

CORN GRISETTE 500ml BTL 14

MARIGOLD 500ml BTL 15
SNACKS. SALAD.

CHIPS + SALSA / with housemade salsa roja and verde / 5

GUACAMOLE + CHIPS / Michoacán avocados, cilantro, lime. Served with salsa roja, salsa verde and homemade tortilla chips / 10

OAXACAN CHORIZO QUESO FUNDIDO / melted Colby-Jack cheese, Oaxacan chorizo, roasted poblano-onion rajas / 9

OAXACAN PEANUTS / roasted peanuts with árbol chile, garlic, and salt / 4

CEVICHE / snapper, fresh lime, ginger, tomatoes, olives, jicama, Baja olive oil, green chile, cilantro, served with chips / 13

AVOCADO TOSTADA / Michoacán avocado, green chile, pickled red onion, arugula, queso añejo, radish, served on a half tlanyuda (Oaxacan tostada) / 11

ADD CHOICE OF: bacon +3, crispy shrimp +4, fried egg +2

SEASONAL CAESAR SALAD / baby kale, shaved Brussels sprouts, creamy Caesar dressing, sourdough crumble, parmesan cheese / 11

ADD CHOICE OF: grilled steak +4, garlic chicken +4, crispy shrimp +5, mushroom +3

TORTAS. 11AM-3PM DAILY

TJ TORTA / choice of grilled steak or chicken breast, telera bun, black bean spread, poblano chile, caramelized onions, melted Chihuahua cheese, pickled jalapeños, avocado, epazote mayo / 11

CRISPY CHICKEN MILANESA TORTA / panko battered chicken breast, telera bun, black bean spread, iceberg lettuce, pickled jalapeños, Chihuahua cheese, avocado, chipotle mayo / 11

JAPONES TORTA / choice of soy-glazed crispy pork or portabella mushroom, telera bun, black bean spread, green-garlic mojo sauce, pickled jalapeños, epazote mayo, Chihuahua cheese, guacamole, baby kale / 11

CUBANA TORTA / crispy pork belly, smoked ham, black bean spread, Chihuahua cheese, avocado, epazote mayo, chipotle adobo with pickled mustard seed, salsa roja / 11

GIANT TOSTADAS. OAXACAN TLAYUDAS

LA CLÁSICA / Colby-Jack cheese, black bean spread, grilled knob onions, güero chile, red chile oil, añejo cheese, cilantro, red salsa / 15

ADD CHOICE OF: grilled steak +4, garlic chicken +4, crispy shrimp +5, chorizo +4, mushroom +3

CUBANA TLAYUDA / smoked pork loin, bacon, Samuel’s cheese, black bean spread, pickled morita chile, mustard-infused salsa roja, red chile oil, avocado, cilantro, epazote mayo, queso añejo / 17

SHRIMP VERACRUZANA TLAYUDA / Florida pink shrimp, Veracruzana sauce (tomato, serrano, olives), Chihuahua cheese, black bean spread, cilantro, avocado, queso añejo / 17

BURRITOS. QUESADILLAS

CALIFORNIA BURRITO / choice of carne asada, grilled chicken, or garlicky shrimp, Au Cheval french fries, crema, sliced avocado and Chihuahua cheese, wrapped in a toasted flour tortilla / 14

BAJA BURRITO / green garlic mojo shrimp, roasted poblanos, crema, avocado, Mexican white rice, onion, cilantro / 14

GRILLED QUESADILLAS / classic quesadilla with dry jack cheese, flour tortilla / 8

ADD CHOICE OF: grilled steak +4, garlic chicken +4, mushroom +3 (+ side guacamole +3)
.SINGLE TACOS.

BARBACOA / red chile-braised short rib, árbol chile salsa, crispy onions, queso añejo, cilantro / 5

PORK BELLY AL PASTOR / grilled pineapple, queso fresco, cilantro, white onion / 5

CRISPY SHRIMP / pink shrimp, epazote mayo, habanero pickled onions, roasted shishito chiles, arugula, lime / 6

LAMB CHEESEBURGER TACO / lamb with árabe spices, crispy cheese “chicharrón,” caramelized onions, árbol chile jocoque, sliced pickle, iceburg lettuce, flour tortilla / 6

CAULIFLOWER / grilled cauliflower, roasted poblano-onion rajas, tomatillo pico de gallo, crema, lime-dressed arugula, breadcrumbs, queso añejo, cilantro / 5

.TACO PLATES.

SMOKE ALLEY TACO PLATE: grilled over a hardwood fire, served with roasted green chile, charred knob onions, pico de gallo, salsa, and house-made warm tortillas

- Carne Asada | red chile-garlic marinade / 19
- Chicken | garlic-agave marinade / 18
- Chorizo | red chile + oregano spice blend / 18
- Mushroom | roasted garlic marinade / 17
- Add side guacamole +3

PORK CARNITAS / makes 3-4 tacos. Habanero-pickled onions, black beans, pico de gallo, tomatillo salsa, heirloom corn tortillas / 18
Add side guacamole +3

BARBACOA PLATE / makes 3-4 tacos. Wood oven-roasted beef in red chile adobo, habanero-pickled onions, black beans, pico de gallo, salsa roja, heirloom corn tortillas / 18

.DAILY SPECIALS.

ALL DAY

TUESDAYS
CHORIZO Y PAPAS TACO / roasted potatoes and chorizo, caramelized onions, tomatillo salsa, queso fresco / 4

WEDNESDAYS
HOT FRIED CHICKEN TACO / chicken breast, chipotle crema, cabbage slaw, pickled jalapeños, citrus / 6

THURSDAYS
QUESABIRRIA / red chile-braised short rib, Chihuahua cheese, cilantro, onion, salsa plaza, with barbacoa consumé for dipping / 11

FRIDAYS
BAJA FISH TACO / beer battered walleye, avocado salsa, tomatillo pico de gallo, cabbage slaw / 5

.SIDES.

WHITE RICE / 5
ESQUITES / 6
REFRIED BLACK BEANS / 5

SMALL GUACAMOLE / 3
PICO DE GALLO / 3
TOMATILLO PICO DE GALLO / 3

.DESSERTS.

STONER COOKIE / butter cookie with dark chocolate, Mexican coconut candy, pretzel, marshmallow / 6

TIRAMISU TRES LECHES / tender sponge cake soaked in 3 milks (sweetened condensed, evaporated, fresh) infused with coffee and Loco Dinero beer, mascarpone cream, caramelized hazelnut crunch / 12

ROMPOPE FLAN / creamy, boozy, Mexican custard, housemade eggnog, mini coconut shortbread cookie / 8
**EGG-POBLANO TACO** / scrambled eggs, rajas (roasted poblano + onions), Colby-Jack cheese / 5

**CHORIZO-EGG TACO** / Mexican chorizo, scrambled eggs, rajas, Colby-Jack cheese / 5

**STEAK-EGG TACO** / grilled steak, scrambled eggs, Colby-Jack, rajas, caramelized onion, queso fresco / 5

**EGG-CHEESE TACO** / scrambled eggs, Colby-Jack cheese, queso fresco / 4

**BREAKFAST BURRITO** / flour tortilla, roasted potatoes and chorizo, scrambled eggs, black beans, Chihuahua cheese. Served with sour cream and salsa verde / 11

**RED CHILE CHILAQUILES** / tortilla chips, tomato-guajillo sauce, Chihuahua cheese, añejo cheese, crema, avocado / 12

**ADD CHOICE OF:** grilled steak +3, garlic chicken +3, fried egg +2

**CHORIZO-EGG TLAYUDA** / giant Oaxacan tostada, scrambled eggs with Mexican chorizo, Chihuahua cheese, black beans, grilled knob onions, salsa verde, queso añejo / 16

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**SAFELY DINE IN OUR SPACE.**

We are committed to operating our environments with the highest safety standards to ensure the health and well-being of our guests and our team members. To help offset restrictions on our business resulting from COVID-19, a 4% surcharge will be added to all guest checks. We ask everyone to join us as we work together to keep each other safe.

**HEALTHY TEAM MEMBERS**

We conduct daily temperature checks, health screens, and weekly COVID-19 testing of all team members.

**WEARING MASKS**

We wear protective masks at all times to ensure everyone’s safety.

**CLEAN ENVIRONMENTS**

We adhere to CDC cleanliness guidelines by disinfecting frequently touched surfaces. In addition, we have installed UV air filtration units to purify our indoor air.

**HAND SAFETY**

We wear gloves when serving, use hand sanitizer and frequently wash out hands with soap and water.

**SOCIAL DISTANCING**

We place tables at least 6 feet apart to maintain social distancing.

**WHAT WE ASK OF YOU**

**WEAR A MASK**

We ask that you wear a protective mask over your mouth and nose when our team is tableside and when not seated at your table to ensure everyone’s safety.

**SOCIAL DISTANCING**

We ask that you maintain a minimum distance of 6 feet from other guests and our team members when not sitting at your table.

**RESERVE A TABLE**

We ask that you make a reservation prior to your visit to ensure that we are safely prepared for your arrival. We can accommodate groups up to 4 people.

**DINING LIMITS**

For the safety of all our guests, we are limiting all dining experiences to no more than 1 hour and 30 minutes. We are cashless.

**WEEKEND BRUNCH**

**SATURDAY + SUNDAY 11AM-3PM**

**EGG-POBLANO TACO** / scrambled eggs, rajas (roasted poblano + onions), Colby-Jack cheese / 5

**CHORIZO-EGG TACO** / Mexican chorizo, scrambled eggs, rajas, Colby-Jack cheese / 5

**STEAK-EGG TACO** / grilled steak, scrambled eggs, Colby-Jack, rajas, caramelized onion, queso fresco / 5

**EGG-CHEESE TACO** / scrambled eggs, Colby-Jack cheese, queso fresco / 4

**BREAKFAST BURRITO** / flour tortilla, roasted potatoes and chorizo, scrambled eggs, black beans, Chihuahua cheese. Served with sour cream and salsa verde / 11

**RED CHILE CHILAQUILES** / tortilla chips, tomato-guajillo sauce, Chihuahua cheese, añejo cheese, crema, avocado / 12

**ADD CHOICE OF:** grilled steak +3, garlic chicken +3, fried egg +2

**CHORIZO-EGG TLAYUDA** / giant Oaxacan tostada, scrambled eggs with Mexican chorizo, Chihuahua cheese, black beans, grilled knob onions, salsa verde, queso añejo / 16

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**THANK YOU FOR STAYING SAFE**