



SOUPS

SOPA DE TORTILLA 10
(tortilla soup)
Roasted tomato, crispy tortilla, panela cheese, avocado

ESQUITES 25
(street corn)
Corn off the cob, crab meat, cotija cheese, chili lime mayo

STARTERS

NACHOS 18
Crispy tortilla chips, chili, melted cheese, homemade pickled jalapeños, sour cream, roasted onion pico de gallo, guacamole

QUESADILLA 8
Zucchini blossoms, Oaxaca cheese, corn tortilla

GUACAMOLE (V) 15
Hass avocados, tomato, green chili, cilantro, white corn tostada

TLAYUDAS 18
(open-faced taco)
Shrimp, black beans, avocado, queso fresco, cream

TOSTADAS AND CEVICHE

YELLOWFIN TUNA TOSTADA 28
(flat taco)
Black garlic hummus, pickled manzano chili, tomato confit

CEVICHE DE GROUPE 32
Grapefruit, mandarin, serrano pepper, watercress, mint

CEVICHE DE TUNA 32
Pickled radish, cucumber, avocado, mezcal, peanut-chili sauce, crispy leeks, watermelon

AGUACHILE MIXTO 35
(mixed seafood ceviche)
Shrimp, octopus, Sinaloa scallops, soy-lime marinade, cucumber, avocado, cilantro, piquin hot sauce

ORC STREET TACOS

2 per order 16

SHRIMP
Shredded cabbage, pickled radish, zucchini blossoms, cilantro, pipian sauce

MAHI MAHI & OCTOPUS
Cucumber pico de gallo, lentil salad, squash blossoms, cilantro, peanuts

VEGETABLE MOLE (V)
Roasted cauliflower, Brussels sprouts, Jerusalem artichoke, grilled mushrooms, pumpkin seeds

AL PASTOR
(pineapple grilled pork)
Adobo red chili, caramelized pineapple, charred green onion, cilantro

TINGA DE POLLO
(pulled chicken with chipotle)
Tomato, onion, chipotle, wild greens, queso fresco

SKIRT STEAK
Charred onion, avocado, pico de gallo, chile de arbol

COCHINITA
(slow roasted pork)
Refried beans, pickled onions, banana leaf, habanero ashes

MAIN DISHES

BURRITO* 27
(grilled chicken, skirt steak or shrimp)
Refried beans, pico de gallo, lettuce, sour cream wrapped in flour tortilla.
**Contains Gluten*

ENCHILADAS DE MOLE POBLANO 28
Rotisserie chicken, mulato chili, cured onions, almonds, peanuts, pepitas, sesame seeds, lime crema

FLAUTAS 28
(fried rolled tacos)
Chicken, shredded greens, queso fresco, green tomatillo sauce, lime crema

VERACRUZ STYLE SNAPPER AND LOBSTER 45
Potato, roasted pepper, stewed tomatoes, green olives, capers

TAMAL 28
Duck confit, Oaxaca mole, dark cocoa, chilis, banana leaves

FAJITAS 32
(chicken, skirt steak, shrimp)
Fresh corn tortillas, sour cream, cilantro, lime

SWEETS

CHURROS (V) 12
Cinnamon, Chiapas chocolate sauce, caramel sauce

TARTA PLATANO CON DULCE DE LECHE (V) 12
Banana cream pie, walnut crust

All of our menu offerings are Gluten-free.

Prepared in our kitchen that commonly handles wheat products and other grains.
(DF) = Dairy Free, (V) = Vegetarian, (VG) = Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



COCKTAILS

15

STRAWBERRY/PINEAPPLE PALOMA

Cazadores Silver Tequila, Pineapple Juice, Grapefruit Juice, Strawberry Puree, Soda Water, Tajin Rim, Pineapple Garnish

BLUE IGUANA

Cazadores Silver Tequila, Blue Curacao, Lime Juice, Coconut Fiesta Cream, Pineapple Juice, Tajin Rim, Pineapple Garnish

VIDA LOCA

Tanteo Jalapeño Tequila, Lime Juice, Passion Fruit Puree, Jalapeño Salt Rim, Lime Garnish

MEZCAL MULE

Illegal Mezcal, Peach Schnapps, Lime Juice, Simple Syrup, Ginger Beer, Lime Garnish

SHELBY STREET SOUR

Cazadores Silver Tequila, Demerara Syrup, Lime Juice, Pineapple Juice, Atomized Mezcal, Pineapple Garnish

SPICY MARGARITA

Tanteo Jalapeño Tequila, Agave Nectar, Lime Juice, Jalapeño Salt Rim, Lime Garnish

EL LUCHADOR

Tanteo Habanero Tequila, Agave Nectar, Lime Juice, Lemon Juice, Watermelon Puree, Salt Rim, Lime Garnish

HUMO DE FRESA

Illegal Mezcal, Grand Marnier, Strawberry Purée, Lime Juice, Black Sea Salt Rim, Lime Garnish

PINEAPPLE MEZCALITA

Illegal Mezcal, Coconut Fiesta Cream, Lemon Juice, Pineapple Juice, Cayenne Pepper Rim, Pineapple Garnish

GOLDEN MARGARITA

Cuervo Gold Tequila, Triple Sec, Lime Juice, Sour Mix, Grand Marnier Liqueur

TEQUILA SELECTIONS

(2oz Pour)

ALDEZ REPOSADO 23

ALDEZ AÑEJO 25

CASAMIGOS BLANCO 18

CASAMIGOS REPOSADO 21

CINCORO BLANCO 30

CINCORO REPOSADO 45

CINCORO AÑEJO 52

CLASE AZUL PLATA 45

CLASE AZUL REPOSADO 50

DON JULIO AÑEJO 27

DON JULIO 1942 40

EL TESORO AÑEJO 45

ORC PRIVATE SELECTION

KOMOS AÑEJO CRISTALINO 44

KOMOS REPOSADO ROSA 41

PATRON AÑEJO ORC PRIVATE SELECTION 25

PATRON REPOSADO ORC PRIVATE SELECTION 25

MEZCAL SELECTIONS

(2oz Pour)

BOZAL MADRECUISHE 30

BOZAL TEPEZTATE 30

BOZAL TOBASICHE 30

ILEGAL JOVEN 15

BEERS

ORC "THE POINT" IPA 9

DOMESTICS 5.5

Coors Light

Bud Light

Budweiser

Miller Lite

Michelob Ultra

WINES BY THE GLASS

Full menu available upon request

PINOT GRIGIO

Vicolo 5
Santa Margherita 15

SAUVIGNON BLANC

Rodney Strong 5
Momo 13
Long Meadow Ranch  15
Patient Cottat 19


CHARDONNAY

ORC Private Reserve 5
Kendall-Jackson 10
Sonoma-Cutrer 15
Frank Family 20

PINOT NOIR

Oyster Bay 5
J Vineyards 15

CABERNET SAUVIGNON


ORC Private Reserve 5
Kendall-Jackson 10
Alexander Valley Vineyards 15
Orin Swift "Abstract" Red Blend  25

ROSÉ

Moulin de Gassac Guilhem 6
Whispering Angel 15

SPARKLING (187ml)

Freixenet Brut 10
Canella Prosecco 12
Chandon Brut 16
Moët Impérial 30
Nicolas Feuillatte Rosé 32

 indicates members' choice

IMPORT/SPECIALTY BEERS 6.5

Tecate | Modelo | Modelo Negra
Corona Extra | Corona Light
Amstel Light | Heineken
Heineken Light | Red Stripe
Funky Buddha Vbin' Groovable Lager
Sandbar Sunday Wheat Ale | Stella Artois
Sierra Nevada Pale Ale
Lagunitas Daytime IPA
Athletic Brewing Company N/A
Omission Pale Ale (Gluten-Free)