

# BRUNCH

## QUESO FUNDIDO CAST-IRON BAKED CHEESE

SERVED WITH TORTILLAS

**CLASSIC**.....\$12

JACK-CHEESE, RAJITAS, BROILED  
+ CHORIZO \$3

LOAD UP THE CLASSIC

**HONGO AL PASTOR**.....\$15

AL PASTOR MUSHROOMS, PINEAPPLE  
"TEPACHE" CHUTNEY

**ELOTE "STREET CORN"**....\$15

STREET CORN, COTIJA, CILANTRO

## Ceviche

**TROPICAL MANGO**.....\$18

SHRIMP, AVOCADO, MANGO, FRESH  
LIME, PICO DE GALLO

**SHRIMP COCKTAIL**.....\$18

SHRIMP, AVOCADO, MICHELADA-  
TOMATO, FRESH LIME, PICO DE  
GALLO

## PLATILLOS PLATES TO SHARE

### TINGA TAQUITOS

SHREDDED CHICKEN TINGA, PILONCILLO MAYO,  
PICKLED RED ONION, COTIJA, LETTUCE, CREMA | 14

### BRUSSELS SPROUT EMPANADA

JACK CHEESE, HONEY-CHIPTOLE VINAIGRETTE,  
ARUGULA, RADISH, FLAKY CRUST | 16

### GRILLED SQUASH SALAD

MIXED GREENS, RED ONION, CHERRY TOMATO,  
HERB-VINAIGRETTE, CROUTONS, QUESO FRESCO | 16

### CALI-FLOWER

CRISPY FRIED CAULIFLOWER, POBLANO CREMA,  
TOMATILLO RANCH | 14

### JOHNNY BOY BRUSSELS

FLASH FRIED, APRICOT CHAMOY GLAZE, ROASTED  
PUMPKIN SEEDS, COTIJA, CILANTRO | 15

### MEXI-CALI DUMPLINGS

CHINESCA STYLE PORK & SHRIMP DUMPLINGS,  
NUTTY SALSA MACHA, SALSA VERDE, SESAME | 16

### CARNE ASADA FRIES

LOADED STEAK FRIES, QUESO, CILANTRO, ONION,  
GUAC SAUCE, COTIJA, CREMA | 17

## CLASSIC

### HOUSE SALSA

RED TABLE SALSA, CRISPY YELLOW  
CORN TORTILLA CHIPS | 7

### GUACAMOLE

HASS AVOCADO, CILANTRO, WHITE ONION,  
JALAPEÑO, FRESH LIME | 12

### QUESO BLANCO DIP

CLASSIC CHEESE DIP WITH CHIPS | 9  
+ CHORIZO \$3

### DIP TRIO

3 SMALL MOLCAJETES OF EACH  
GUACAMOLE, QUESO, AND SALSA | 14

## SIDES

**BEANS**.....\$4  
HOUSE PINTO BEANS, LIKE GRANDMAS

**RICE**.....\$4  
MEXICAN RICE

**SOME FRIES**.....\$4  
SOME FRIES

**ELOTE "STREET CORN"**...\$7  
TAJIN MAYO, COTIJA, CILANTRO

## PLATOS FUERTES

### DUVALIN FRENCH TOAST

THICK TOAST, HAZLENUT, CHOCOLATE, STRAWBERRY, LECHERA,  
WHIPPED CREAM | 14

### WEST COAST AVOCADO TOAST

GUACAMOLE SPREAD, STREET CORN, COTIJA, RADISH, CILANTRO, PEPITAS,  
PAPRIKA, PULLMAN TOAST | 12 + ADD EGG \$1.50

### CHICKEN & WAFFLES

FRIED CHICKEN, STRAWBERRIES, CHAMOY GLAZED BRUSSELS, PILONCILLO  
SAUCE, MAPLE SYRUP, HOUSE-MADE WAFFLE | 18

### BREK-WET BURRITO

STUFFED WITH CHORIZO & EGG SCRAMBLE, POTATO, CREMA, SALSA  
VERDE, ENCHILADA SAUCE, QUESO, SERVED OVER PINTO BEANS | 16

### TEJANO BREAKFAST BOWL

FRIED EGGS, CHORIZO REFRIED BEANS, FAJITA PAPA HASH, PICO DE GALLO,  
GUACAMOLE | 16 | + ADD SKIRT STEAK \$13

### CHILAQUILES CON HUEVOS DIVORCIADOS

CLASSIC RED GUAJILLO SAUCE, ONION, CILANTRO, CREMA, PINTO BEANS,  
COTIJA, TWO FRIED EGGS WITH SALSA VERDE AND HOUSE RED SALSA | 14

### PACHOLA BURGER

DOUBLE-SMASH PATTY - WOOD FARMS BEEF, AMERICAN CHEESE,  
LETTUCE, SPREAD, GUAC SAUCE, WHITE ONION, DURO CHIPS | 19

### SINALOA SHRIMP & GRITS

SINALOA STYLE SHRIMP, BLACKENED TOMATO, GREEN-CHILE CHEESY  
GRITS, PICO DE GALLO | 26

### CHICANO CHICKEN

GRILLED ACHIOTE MARINATED CHICKEN, CHAMOY GLAZED BRUSSELS  
SPROUTS, GARLICKY FINGERLING POTATOES, QUESO SAUCE | 16

"WE ARE COMMITTED TO OFFERING GREAT HOSPITALITY.  
LET US KNOW IF WE CAN IMPROVE ANYTHING FOR YOU. WE  
WOULD LOVE THE OPPORTUNITY."

## LOS TACOS

### TACO COMBO

CHOOSE 3 TACOS 15.99

SERVED WITH RICE OR BEANS

### BREFAS

CHORIZO + POTATO SCRAMBLE, ONION, CILANTRO, CREMA

### CARNE ASADA

STEAK, CILANTRO, ONION, GUAC SAUCE

### CHORIZO

HOUSE-CHORIZO, CILANTRO, ONION

### BROKEN SPANISH

CHICKEN TINGA, LETTUCE, COTIJA, CREMA

### HONGO AL PASTOR

SHIITAKE & OYSTER MUSHROOMS, PINEAPPLE "TEPACHE"  
CHUTNEY, CILANTRO

### FALAFEL MY HOMIES

PINTO BEAN FALAFEL, TAHINI, PICKLED RED ONION, CILANTRO

### CALI-AF

FRIED CHEESE, CHICKEN TINGA, ELOTE, COTIJA, CILANTRO

### CHORI-QUESO

FRIED CHEESE, HOUSE CHORIZO, QUESO, CILANTRO, ONION

### ERNIE'S FISH TACO

BEER BATTERED, PILONCILLO MAYO, CABBAGE,  
CILANTRO | + \$2 EA

## KIDS

### LIL' WAFFLE

STRAWBERRY OR PLAIN | 5  
WITH MAPLE SYRUP

### LIL' NACHOS

STEAK OR CHICKEN, CHIPS, QUESO | 5

### STEAK TACO

STEAK TACO, SIDE OF RICE & BEANS | 5

### MINI QUESADILLA

WHITE CORN QUESADILLA, RICE OR BEANS | 5

# MERCADO

noun. /mər'kädō/

MONDAY-THURSDAY 11AM-10PM

FRIDAY 11AM-11PM

SATURDAY BRUNCH 11AM-4PM DINNER 4-11PM

RESERVATIONS: RESY.COM

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOOD BORNE ILLNESS. NOT ALL INGREDIENTS ARE LISTED.

# BEBIDAS

## HOUSE-COCKTAILS

### LAVENDER DAYDREAM

LAVENDER VODKA, LEMON, ORGEAT, BRUT | 12  
FLORAL, BRIGHT, BUBBLY

### FALCON PUNCH MILK PUNCH (VEGAN)

HOUSE RUM BLEND, PINEAPPLE RUM, LIME, ORANGE, PINEAPPLE, COCONUT, NUTMEG | 16  
SMOOTH, TROPICAL, FUNKY, BOOZY

### FLY ME TO TULUM

CASCO VIEJO TEQUILA, MINT, ORGEAT, LIME, ROSE WATER | 12  
CREAMY, FRUITY, TROPICAL, BOOZY

### BLESS HER HEART

CINNAMON INFUSED BOURBON, LEMON, PEACH TEA SYRUP, MOLE BITTERS | 12  
BRIGHT, SPIRIT FORWARD, REFRESHING, BAKING SPICE

### PIÑA MALA

GREEN CHILE VODKA, JALAPEÑO, LIME, PINEAPPLE | 12  
JUICY, SPICY, REFRESHING, CRUSHABLE



### SANGRIA MIA

RED WINE, HIBISCUS, PISCO, ORANGE, PINEAPPLE, LIME, SODA | 10  
I DONT DRINK MARGS TYPE VIBES

### PATIO SIPPIN.

POWERS IRISH WHISKY, FERNET VALLET, LIME | 12  
TART, HERBAL, BRIGHT, REFRESHING

### DANCING QUEEN

GIN, MEZCAL, LEMONGRASS, ORGEAT, LEMON, PASSION FRUIT | 12  
TART, BRIGHT, TIKI-LIKE, BOOZY

### OAXACAN OLD FASHIONED

REPOSADO TEQUILA, MEZCAL, OG AGAVE, ANGOSTURA | 13  
BOOZY, BOLD, I DON'T DRINK MARGS TYPE VIBES

### TUTI FRUTI SOUR\*

RUM, LIME, CREAM, BLACK CURRANT | 12  
TART, CREAMY, SIPPER, RICH

\* CONTAINS EGG  
ORGEAT - ALMOND SYRUP

## CLASSICS

**MICHELADA** HOUSE-MIX, TAJIN RIM, BEER | 10 CONTAINS SHELLFISH

**PALOMA** TEQUILA OR MEZCAL, GRAPEFRUIT, SQUIRT | 12

**MERCADO MOJITO** RUM, LIME, MINT, SODA | 10

**DAIQUIRI** HOUSE RUM BLEND, LIME, SUGAR | 10

# Margaritas

FRESH SQUEEZED

## TREAT YO SELF PREMIUM MARGARITAS

### CADILLAC

CASCAHUIN TEQUILA, ORANGE DRY CURACAO, LIME, ORANGE, AGAVE | 22

### #SQUADGOALS

HIBISCUS MEZCAL, HOUSE HIBISCUS LIQUEUR, AGUA DE JAMAICA, CARDAMOM, ORANGE, LIME | 14

### LOWRIDER

REY CAMPERO MEZCAL, ORANGE DRY CURACAO, LIME, ORANGE, AGAVE | 22



### MERCADO MARGARITA

BLANCO TEQUILA, LIME, CITRUS AGAVE, CHOICE OF RIM | 12



### Cholo

MEZCAL, LIME, CITRUS AGAVE, SMOKED SAL DE GUSANO | 14



### CHAMOY-RITA

BLANCO TEQUILA, APRICOT CHAMOY, LIME, PASSIONFRUIT, TAJIN RIM | 14



### MANDO AMARGO

BLANCO TEQUILA, LIME, POMEGRANATE GRENADINE, ANGOSTURA | 14

## FLIGHTS

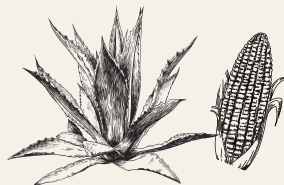
TRY SOMETHING NEW

### VUELO DE AGUA

ARTENOM 1579 BLANCO  
TERRALTA BLANCO  
G4 BLANCO  
\$10

### MEXICAN RUM

URUAPAN CHARANDA  
SIGLOCERO POX  
DAKABEND  
\$8



### DEL MAGUEY MEZCAL

VIDA  
TEPEZTATE  
CHICHICAPA  
\$14

### HIGHLAND TEQUILA

SIETE LEGUAS BLANCO  
ARTENOM 1414 REPOSADO  
EL TESORO ANEJO  
\$14

### OAXACAN WHISKY

SIERRA NORTE BLACK CORN  
SIERRA NORTE YELLOW CORN  
SIERRA NORTE PURPLE CORN  
\$12

### LOWLAND TEQUILA

PURASANGRE FUERTE BLANCO  
CASA NOBLE REPOSADO  
EL TEQUILENO ANEJO G.R.  
\$14

## SPIRIT-FREE

### AGUA DE JAMAICA

HIBISCUS & RASPBERRY WATER | 5

### LEMONADE

FRESH LEMONADE | 4 ADD FLAVOR + 2

### SODA POP

CANNED | COKE/DIET \$3 - SPRITE \$3

## N/A COCKTAILS

### ROYAL SEBASTIAN

HIBISCUS, LEMON, PINEAPPLE, ORGEAT | 10

### SO FRESH AND SO CLEAN

MINT, CUCUMBER, JALAPEÑO, GINGER BEER, TAJIN RIM | 10

## WINE & BEER

### RED

**PINOT NOIR** 11 GLS / 34 BTL

**MALBEC** 8 GLS / 29 BTL

**CAB SAUV** 8 GLS / 29 BTL

### WHITE

**CHARDONNAY** 12 GLS

**SAUV BLANC** 12 GLS

**MOSCATO** 10 GLS / 33 BTL

**BUBBLES** 6 GLS / 22 BTL

### TOPO CHICO

STRAWBERRY- GUAVA SELTZER | 6

### CERVEZA

MAKE IT A MICHELADA +\$5  
(CONTAINS SHELLFISH)

**ROTATING - DRAFT** 7

**CORONA EXTRA** 5

**MODELO ESPECIAL** 5

**MODELO NEGRA** 5

**MICHELOB ULTRA** 5

**RHINEGEIST IPA** 5