

ÉCHALE!

WINE BAR & KITCHEN MENU

LUNCH

PIPIAN ROJO

tomato, pepitas, guajillo ghile puree, radishes, cilantro, flour tortillas.....14

OYSTERS

hibiscus mignonette, pea tendrils.....4 for 18

SHRIMP COCKTAIL

tomato, onion, serrano, jicama, cucumber, avocado.....22

SCALLOP CRUDO

scallops, lime, tomatillo, carrot, radish, crisp shallot, chorizo oil.....22

THE SALAD

little gem, red chile bollio crumbs, cabrales blue cheese, farmers market vegetables, oregano vinaigrette.....16

CAESAR

Farmer Greg's lettuce, sriracha anchovy dressing, queso cotija, breadcrumbs.....16

ALBONDIGAS

ranchera salsa, queso cotija, melted enchilada.....18

WAGYU PASTRAMI SANDWICH

hand cut, queso enchilada, chipotle thousand island dressing jalapeño cole slaw.....25

FRIED CHICKEN SANDWICH

smoked buttermilk brine, mango slaw, chipotle mayo, housemade pickles, jalapeño, cilantro.....22

TACOS (2)

COMES WITH A SIDE OF FIDEO AND RANCHO GORDO DUCK FAT BEANS

DUCK CARNITAS TACOS

mole negro, fried plantains, sesame seeds.....19

OXTAIL TACOS

salsa molcajete, queso fresco, broccoli flowers.....19

CHICKEN TINGA TACOS

caramelized onion, fennel, potato, queso fresco.....19

ALASKAN HALIBUT TACOS

avocado, black beans, chipotle aioli, red onion escabeche.....19

LUNCH DRINKS

coca cola (8oz) - 3

hibiscus limonata - 4

miller high life (7oz) - 3

carta blanca (12oz) - 5

no substitutions - no special requests - them's the rules