

La Mina

ANTOJITOS

LA MINA GUACAMOLE | \$8

Avocado, Cilantro, Hoja Santa, Serrano, Lime

COCTÉL DE CAMARONES | \$13

Poached Shrimp, Mezcal, Cucumber, Radish, Avocado, Cilantro

AGUACHILE DE MEDAEGAL | \$15

Yellowtail, Tamarind, Coconut Milk, Jalapeño, Scallions

BLUE CRAB TOSTADA | \$14

Avocado, Cucumber, Hoja Santa, Jalapeño

TLAYUDA DE BARBACOA | \$14

Norteño-style Braised Beef, Refried Beans, Pico de Gallo, Queso Fresco

PLAUTAS DE PAPAS | \$12

Roasted Potatoes, Oaxaca Cheese, Salsa Morita

QUESO FUNDIDO | \$8

Melted Oaxaca and Chihuahua Cheese, Pico de Gallo, House-made Tortillas (Add Chorizo or Mushrooms +\$4)

TACOS

Our house-made tortillas are made from heirloom corn we nixtamalize and grind in-house. Served with rice and refried black beans.

COCHINITA PIBÍL | \$10

Slow-roasted Pork, Achiote, Pickled Red Onions, Cilantro

CAMARONES DE MOLE AMARILLO | \$13

Grilled Shrimp, Cabbage, Pickled Red Onion, Cilantro

PORK BELLY AL PASTOR | \$13

Slow-roasted Pork, Roasted Pineapple, White Onion, Salsa Morita

HONGOS Y PIPÍÁN | \$13

Mushrooms, Pumpkin-seed Salsa, Epazote Aioli, Queso Fresco

BARBACOA | \$12

Norteño-style Braised Beef, White Onions, Avocado Salsa

PLATOS FUERTES

Our regionally inspired large plates are served with house-made tortillas fashioned from heirloom corn we nixtamalize and grind here at La Mina. (Enchiladas do not come with house-made tortillas.)

MARKET FISH VERACRUZ | \$25

Capers, Olives, Tomato, Potato, Calabaza; Cooked in Banana Leaf

PUECO CON CHILE | \$23

Braised Pork Shoulder, Guajillo, Chile de Arbol, Pasilla, Poblano; Mayocoba and Rosado Beans

POLLO EN MOLE NEGRO | \$19

Morita, Guajillo, Ancho, Pasilla and Cascabel Chiles, Sesame, Chocolate, Cinnamon; Grilled Plantains, Rice

CARNE ASADA EN MOLE AMARILLO | \$29

Grilled Steak, Yellow Mole, Roasted Potatoes, Chorizo, Carrot-Jalapeño Escabeche

ENCHILADAS DE POLLO BORRACHO | \$18

Drunken Chicken, Roasted Salsa Verde, Cotija Cheese, Crema, Rice and Refried Black Beans

ENCHILADAS DE QUESO Y RAJAS | \$16

Oaxacan Cheese, Poblano Chiles, Epazote, Salsa Ranchera, Rice and Refried Black Beans

AL LADO

ELOTE | \$7

Roasted Sweet Corn, Citrus Aioli, Cotija Cheese, Chile Guajillo, Lime

ARROZ BLANCO | \$3

Lime, Cilantro, Garlic

FRIJOLES NEGROS REFRITOS | \$4

Refried Black Beans, Queso Fresco

FRIJOLES DE OLLA | \$4

Mexican Heirloom Beans, Poblano Chile, Epazote, Charred Garlic, Onion

ENSALADA DE LECHUGA | \$8

Little Gem Lettuce, Mexican Herbs, Pepitas, Avocado-lime Vinaigrette

POSTRES

TRES LECHEES PARFAIT | \$9

Butter Cake, Winter Fruits, Crispy Pepita Meringue, Cinnamon Whip

CHOCOFLAN | \$9

Amarena Cherries, Chocolate Cake

CHURROS | \$7

Whipped Cream, Dark Chocolate, Cajeta

PALETAS | \$5

Chocolate* or Fruit
*Contains peanuts

COCKTAILS

HOUSE MARGARITA | \$8

Cimarron Blanco, Triple Sec, Agave, Lime (Frozen or On The Rocks)

HIBISCUS MOJITO | \$13

Uruapan Charanda "Rum," Mint, Hibiscus, Lime, Soda

BLACKBERRY MULE | \$13

Paranubes Rum, Blackberries, Ginger Beer, Angostura Bitters, Agave, Lime

TAMARINDO EN MI MENTE | \$13

Cazadores Reposado, Cointreau, Tamarind, Lime

LA MINA 'AITA | \$14

Espolón Blanco, Grand Marnier, Charcoal, Agave, Lime

LA JOYA FROZEN MARGARITA | \$12

Cazadores Reposado, St. Germain, Lychee, Agave, Lime

LA CIUDAD | \$13

Del Maguey Vida Mezcal, Old Forrester, Cocchi Sweet Vermouth, Allspice Dram

MANGO PARA BEBES | \$13

Uruapan Charanda "Rum," Mango, Fresh Herbs

BEER

DRAFT

NEGRA MODELO | \$7

Munich Dunkel
Grupo Modelo

ADIOS PANTALONES | \$7

Session Lager
Rahr & Sons

EL CHINGÓN | \$7

IPA
Four Corners

BOS CERVEZA | \$7

Mexican Pilsner
Firestone Walker

NEATO BANDOITO | \$7

Czech Mexican Lager
Deep Ellum Brewing Co.

MILLER LITE | \$5

Light Lager
Miller Coors

MODELO ESPECIAL | \$6

Mexican Lager
Grupo Modelo

SHINER BOCK | \$6

Bock
Shiner Brewing Co.

SUCKER PUNCH | \$7

Watermelon Sour
3 Nations Brewery

CALavera LAGER | \$7

Vienna Lager
Spindle Tap

MUY IMPORTANTE | \$7

Margarita-style Lager
Lakewood

TEJANO LAGER | \$7

Mexican Lager
Hop Fusion

BOTTLED

DOS EQUIS | \$6

Mexican Lager

CORONA | \$6

Mexican Lager

TECATE LIGHT | \$6

Light Lager

SOL CHILADA LÍMON Y SAL | \$7

Salt & Lime Lager

COORS LIGHT | \$5

Light Lager

TOPD CHICO | \$6

Hard Seltzer
Assorted Flavors

HEINEKEN 0.0 | \$5

Non-Alcoholic Lager

WINE

BUBBLES, WHITE & ROSÉ

CASA MAGONI | \$10/35

Fiano-Viognier Blend, Mexico

POEMA | \$9/32

Cava Rosé, Spain

SEGURA VIDAS

GRAND CUVÉE | \$10/35

Cava, Spain

GRAPPIGNA | \$10/35

Pinot Grigio, Argentina

NATURA | \$10/35

Chardonnay, Chile

CASA MADERO | \$11/39

Rosé, Mexico

REDS

PRAYERS OF SINNERS | \$10/35

Red Blend, Washington State

BECKER VINEYARDS | \$11/39

Tempranillo, Texas

CASA MADERO | \$11/39

Merlot, Mexico

ALTA VISTA ESTATE | \$12/42

Cabernet Sauvignon, Argentina

MONTEs ALPHA | \$13/46

Pinot Noir, Chile

SODA, COFFEE & TEA

SODA | \$3

JARRITOS | \$3

COFFEE | \$3

TEA | \$3

TOPD CHICO | \$4

PINEAPPLE AGUA FRESCA | \$5

(Sorry, no refills)

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(Add Chorizo or Mushrooms +\$4)

BRUNCH

HUEVOS Y SALSAS | \$13

Scrambled Farm Eggs, Roasted Potatoes, Bacon, Roasted Salsa Verde and Salsa Morita, Served with Heirloom Corn Tortillas

CHILAQUILES ROJOS | \$14

Tortilla Chips, Salsa Ranchera, Queso Fresco, Jalapeños, Radishes; Choice of Cochinita Pibil (Pork) or Pollo Borracho (Chicken)

HUEVOS RANCHEROS | \$13

Refried Black Beans, Farm Eggs, Pico de Gallo, Crema, Queso Fresco, Cilantro, on Toasted Heirloom Corn Tortillas

MORCHATA-SOAKED FRENCH TOAST | \$12

Toasted Almonds, Macerated Berries, Vanilla Whipped Cream

DRUNKEN HUEVOS | \$14

Farm Eggs Cooked in Yellow Mole, Avocado, Pico de Gallo, Served with Heirloom Corn Tortillas

CHORIZO Y PAPAS HASH | \$15

House-made Chorizo, Roasted Potatoes, Fried Farm Eggs, Jalapeños, Cotija Cheese, Served with Heirloom Corn Tortillas

TACOS

Our house-made tortillas are made from heirloom corn we nixtamalize and grind in-house. Served with rice and refried black beans.

BREAKFAST TACOS | \$10

Homemade Chorizo, Farm Eggs, Oaxaca Cheese

BARBACOA | \$12

Norteño-style Braised Beef, White Onions, Avocado Salsa

HONGOS Y PIPÍÁN | \$13

Wild Mushrooms, Pumpkin-seed Salsa, Epazote Aioli, Queso Fresco

BRUNCH BEBIDAS

BLOODY MARIA | \$12

Blanco Tequila, House-made Sangrita

APATITO MARIA | \$12

Blanco Tequila, House-made Veridita

TEPACHE MIMOSA | \$8

Brut Bubbles, House-made Tepache

MIMOSA | \$5

Brut Bubbles, Orange Juice