

# La Mina

## ANTOJITOS

### LA MINA GUACAMOLE | \$15

Avocado, Cilantro, Hoja Santa, Serrano, Lime

### SCALLOP AGUACHILE | \$15

Hibiscus, Jicama, Cucumber, Serrano, Onion, Lime, Cilantro, Chive

### COCTÉL DE CAMARONES | \$14

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

### ENSALADA DE REMOLACHA | \$12

Charred Pickled Beets, Smoked Beef, Queso Fresco, Salsa de Chile de Árbol, Oregano

### TLAYUDA DE BARBACOA | \$15

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

### PLAUTAS DE PAPAS | \$12

Roasted Potatoes, Oaxaca Cheese, Salsa Morita

### QUESO FUNDIDO | \$13

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

## TACOS

We make our tortillas from heirloom corn we nixtamalize and grind in-house. Served with rice and refried black beans.

### CAMARONES DE MOLE AMARILLO | \$18

Grilled Shrimp, Cabbage, Pickled Red Onion, Cilantro

### HONGOS Y PAPIÁN | \$16

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

### PORK BELLY AL PASTOR | \$16

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

### TACOS DE LENGUA | \$17

Seared Beef Tongue, Salsa Verde, Shallot, Mint

### BARBACOA | \$17

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.

### MARKET FISH VERACRUZ | \$28

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

### CHOCROYOTES CON CALDO DE HONGOS | \$20

Heirloom Masa Dumplings, Hen of the Woods, Squash Blossoms, Mushroom Broth

### POLLO EN MOLE NEGRO | \$21

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

### CHULETAS CON MOLE VERDE | \$30

Heritage Pork, Mole Verde, Spring Onion, Herb Salad

### CARNE ASADA CON ALUBIAS BLANCAS | \$34

Bavette, White Beans and Purée, Leeks, Salsa Macha de Pepitas

### ENCHILADAS DE QUESO Y RAJAS | \$16

Oaxaca Cheese, Poblano Chiles, Epazote, Chives, Pea Shoots, Salsa Roja; Rice and Refried Black Beans

### ENCHILADAS DE POLLO BORRACHO | \$18

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

## AL LADO

### ELOTE | \$7

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

### ARROZ BLANCO | \$4

Lime, Cilantro, Garlic

### FRIJOLES NEGROS REFRITOS | \$5

Refried Black Beans, Queso Fresco

### FRIJOLES DE OLLA | \$6

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

### CHOCOPLAN | \$9

Amarena Cherries, Chocolate Cake

### CHUARDS | \$7

Whipped Cream, Dark Chocolate, Cajeta

# COCKTAILS

## HOUSE MARGARITA | \$9

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 'RITA | \$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

### ADIÓS PANTALONES | \$7

Session Lager  
Rahr & Sons

### EL CHINGÓN | \$7

IPA  
Four Corners

### BOS CERUEZA | \$7

Mexican Pilsner  
Firestone Walker

### NEATO BANDITO | \$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

## BOTTLED

### DOS EQUÍIS | \$6

Mexican Lager

### CORONA | \$6

Mexican Lager

### PACIFIC | \$6

Mexican Pilsner

### 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

### ALTA VISTA ESTATE | \$12/42

Cabernet Sauvignon, Argentina

### MONTES ALPHA | \$13/46

Pinot Noir, Chile

# SODA, COFFEE & TEA

## FOUNTAIN SODAS | \$3

## ICED TEA | \$3

## COFFEE | \$3

## TOPD CHICO | \$4

## PINEAPPLE AGUA FRESCA | \$5

(*Sorry, no refills*)