



by rick bayless

SNACKS

OAXACAN SPICY PEANUTS | \$5

CHICHARRONES | Tamazula hot sauce, queso añejo, pickled vegetables | \$7

PAPAS RANCHERAS | Crispy “smashed” kennebec potatoes, spicy chipotle salsa, cilantro crema, añejo cheese | \$8

SIKIL PAK | Smooth dip of pumpkin seeds, roasted tomato & habanero, served with cucumber, jicama & tortilla chips | \$10

CHIPS & SALSA | House made Tomatillo salsa & 3-chile red salsa, just-made corn chips | \$6

GUACAMOLE BAR

ALMOST NAKED | Roasted garlic-tomatillo guacamole, tomatillo salsa, three-chile salsa, just-made chips, choice of two toppings | \$15

FULLY DRESSED | With a little of each topping | \$16

TOPPINGS: Spicy roasted poblano, chicharrón, (*crispy fried pork skin*), grilled onion, smoky bacon, local MightyVine tomato, queso fresco (*fresh cheese*), pumpkin seeds

SALADS

SHRIMP & MANGO | Garlicky mojo shrimp, Tajin-spiked mango, romaine, arugula, basil-epazote vinaigrette, wood-grilled red onion, homemade fresco cheese, bolillo crutons | \$17

XOCO SALAD | Romaine, arugula, marinated black beans, crispy tortilla strips, avocado-lime dressing, grilled onions | \$12

• Add pork carnitas, golden-crispy chicken or mushrooms +\$3

LOADED GUACAMOLE COBB | Romaine, arugula, garlic-lime ranch dressing, Xoco guacamole, smoked chicken, bacon, roasted poblanos, marinated black beans, goat cheese, pepitas | \$17

SIDE SALAD | Romaine, arugula, jicama, cucumber, avocado-lime dressing | \$5

TORTAS

MEXICAN SANDWICHES

FROM THE
WOOD-BURNING OVEN

SMOKY PORK BELLY | Tender pork belly, spicy morita, crunchy vegetables (cucumber, radish, pickled onion, cilantro), homemade chipotle mayo, black bean spread | \$17

BAJA CHICKEN | Grilled chicken, homemade chipotle mayo, cabbage-radish slaw, homemade fresco cheese, black bean spread | \$14

AHOGADA | Golden pork carnitas, tomato-arbol chile broth, pickled onions, black bean spread | \$14

PEPITO | Beef barbacoa, caramelized onion, artisan Jack cheese, pickled-jalapeños, black bean spread | \$15

CHIPOTLE-GARLIC SHRIMP | Florida pink shrimp with roasted garlic & chipotle, guacamole, local artisan Jack, pickled manzano chiles, red onions, arugula, black bean spread | \$16

FROM THE GRIDDLE

GOLDEN EGGPLANT | Crispy eggplant, roasted tatum squash, smoky salsa negra, arugula, artisan Jack cheese, queso añejo, black bean spread | \$12

• add bacon +\$3

CUBANA | Smoked Gunthorp pork loin, bacon, avocado, spicy morita, artisan Jack cheese, chipotle mustard, cilantro crema, black bean spread | \$15

MILANESA | Crispy chicken, artisan Jack cheese, pickled jalapeños, cilantro crema, red onions, Napa cabbage, tomatillo-avocado salsa, black bean spread | \$15

SPICY CHICKEN CHURRO SANDWICH

Crispy sweet churro “bun”, crispy-crunchy chicken breast, arbol hot sauce, chipotle mayo, Napa cabbage, pickled red onion | \$12

TLAYUDAS

GIGANTIC WOOD-FIRED
CORN MASA TOSTADA
(IMPORTED FROM OAXACA)

SPICY CHICKEN | Smoky hot sauce chicken 2 cheeses (artisan Jack, añejo), three-chile salsa, shredded Napa, avocado, radish, cilantro, black bean spread | \$16

TRADITIONAL | Samuel’s Jack cheese, tomatillo & three-chile salsa, poblano rajitas, añejo cheese, black bean spread | \$13

• Add house-made chorizo, grilled or crispy chicken +\$3

CALDOS

MEAL-IN-A-BOWL SOUPS

OUR FAMOUS TORTILLA SOUP | Pasilla chile & roasted z, crispy tortilla strips, chicken breast, avocado, artisan jack cheese, crema | \$14

POZOLE | Rich red chile broth, pozole corn, fresh garnishes (Napa cabbage, cilantro, radish, onion, oregano) | \$14

• Choose smoked chicken or pork carnitas

TACOS

(4 HANDMADE CORN TORTILLAS)

MAHI-MAHI MANGO, HABANERO | Mango-glazed mahi-mahi, mango-habanero pico de gallo, homemade fresco cheese, cilantro | \$17

TACOS DE MOLE | Roasted local butternut squash, homemade mole poblano (28 ingredients), Mexican crema, crispy onions, homemade fresco cheese, cilantro | \$14

SHRIMP + ESQUITES | Red chile Florida pink shrimp, local sweet corn, chipotle mayo, homemade fresco cheese, spicy tajin, lime | \$17

BEEF BARBACOA | Red chile beef barbacoa, spicy four chile salsa, Napa cabbage-radish slaw, añejo cheese, avocado | \$16

CHICKEN TINGA | Grilled chicken, smoky chipotle-tomato sauce, local roasted potatoes, caramelized onions, homemade fresco cheese, avocado | \$15

CARNITAS | Golden Gunthorp pork carnitas, guacamole, onion & cilantro | \$15

PORK BELLY “AL PASTOR” | Tender pork belly seared with pineapple-red chile adobo, pineapple salsa, cabbage & radish, onion & cilantro | \$16

X = SEASONAL SPECIALS

@xocoChicago

DESSERTS

PASTEL DE TRES LECHES | Coconut tres leches cake, minty mango-pineapple salsa, whipped cream, alegria crunch | **\$10**

OUR FAMOUS CHURRO SUNDAE | Fresh-made- churros, Mexican vanilla ice cream, Xoco's dark chocolate sauce, rich caramel | **\$10**

CHOCOLATE-HAZELNUT COOKIE | **\$4**

CHURROS

\$3 each | 3 for \$7
chocolate shot or cajeta for dipping | **+\$1.50**

GLAZED CHURROS | **\$4 each**

- Pistachio, hazelnut or chocolate-peanut



MARGARITAS

XOCO MARGARITA | Libélula joven tequila, Combier d'Orange, housemade limonada | **\$11.00**

MAKE IT FLAVORED! Choose from Hibiscus-Lemongrass, Spicy seasonal or our flavor del dia | **\$12.00**

- Add a float of Mezcal or Reposado Tequila to any margarita **+\$3**

PALOMA | Altos blanco tequila, jalapeño liqueur, fresh grapefruit & lime juice, simple syrup | **\$12.00**

**Love the XOCO Margartia?
Ask your server about our options to-go!**

CERVEZA

LAGUNITAS

Hazy Wonder | IPA | 6% | **\$7**

OFF COLOR BREWING

Beer For Tacos | Goose | 4.3% | **\$8**

VICTORIA

Vienna-Style Lager | 4% | Mexico | **\$6**

MODELO NEGRA

Negra Munich Dunkel | 5.4% | Mexico | **\$6**

MODELO ESPECIAL

Lager | 4.4% | Mexico | **\$6**

CORONA LIGHT

Mexican Pale Lager | 4.1% | **\$6.50**

MAMITAS HARD SELTZER

Dealer's choice! | **\$6.50**

TECATE

Mexican-American Style Lager | 4.5% | **\$6**

MAKE IT A MICHELADA!

Housemade sangritra (tomato, fresh lime & orange juice, spicy Tamazula), Tecate, Tajin rim | **\$8**

WINE

BTG | \$11 • BTB | \$45

2022 NORTICO

Alvarinho | Vinho Regional Minho, Portugal

2019 NINE STONES

Shiraz | McLaren Vale, Australia

HOMEMADE AGUA FRESCAS

AGUA DEL DIA | Fresh fruit cooler, changes daily | **\$5.00**

HORCHATA | Mexican vanilla, canela | **\$5.00**

- with Abasolo ancestral corn whisky | **\$12**

CLASSIC AGUA FRESCA | jamaica or limonada | **\$4.00**

BEAN-TO-CUP CHOCOLATE



AUTHENTIC

Fresh-ground chocolate & water | **\$4**

with Del Amigo mezcal | **\$12**

AZTEC

Fresh-ground chocolate, water, chile & allspice | **\$4.50**

CLASSIC

Fresh-ground chocolate & whole milk | **\$5**

- with Espolón reposado tequila | **\$12**

MEXICO CITY THICK

Champurrado, fresh-ground chocolate & whole milk | **\$5.50**

- with Abasolo ancestral corn whisky | **\$14**

CHOCOLATE AND COFFEE

CHOCOLATE ESPRESSO | **\$4.00**

CHOCOLATE CAPPUCCINO | **\$5.50**

CHOCOLATE CAFÉ CON LECHE | **\$5.50**

AMERICOLA | Mexican coke with a shot of espresso | **\$6**

SOFT DRINKS

MEXICAN COKE | Made in Mexico with real cane sugar | **\$4**

JARRITOS | A selection of flavors, ask your server! | **\$4**

TOPO-CHICO | Mexican sparkling mineral water | **\$4**

DIET COKE | **\$3**

ICED TEA | Rishi Tea Summer Lemon | **\$3**

IN AN EFFORT TO BECOME A MORE
EQUITABLE RESTAURANT, A 15% SERVICE
CHARGE WILL BE ADDED TO EACH CHECK.
THANK YOU!