



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 | \$7

### 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

**X ASPARAGUS & GOAT CHEESE** | Grilled local asparagus, Prairie Fruits Farm goat cheese, romaine, arugula, green garlic vinaigrette, crispy bacon, crunchy croutons, cilantro leaves | \$16

**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 | \$6

## TORTAS

MEXICAN SANDWICHES

FROM THE  
WOOD-BURNING OVEN

**X PORK, SALSA VERDE, VERDOLAGAS** | Slow-cooked pork, roasted tomatillo sauce with greens (tangy verdolagas), pickled white onions, añejo cheese, black bean spread | \$15

**BAJA CHICKEN** | Grilled chicken, homemade chipotle mayo, cabbage-radish slaw, homemade fresco cheese, black bean spread | \$15

**AHOGADA** | Golden pork carnitas, tomato-arbol chile broth, pickled onions, black bean spread | \$15

**PEPITO** | Beef barbacoa, caramelized onion, artisan Jack cheese, pickled-jalapeños, black bean spread | \$16

**CHIPOTLE-GARLIC SHRIMP** | Florida pink shrimp with roasted garlic & chipotle, guacamole, local artisan Jack, pickled manzano chiles, red onions, arugula, black bean spread | \$17

FROM THE GRIDDLE

**GOLDEN EGGPLANT** | Crispy eggplant, roasted tatume squash, smoky salsa negra, arugula, artisan Jack cheese, queso añejo, black bean spread | \$13  
• 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 | \$13

## TLAYUDAS

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

**X ASPARAGUS & HAM** | Grilled local asparagus, Gunthorp ham, 2 cheeses (artisan Jack, añejo), grilled red onion, spicy roasted serrano crema, salsa verde, avocado, black bean spread | \$16

**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)

**X GARLICKY MUSHROOM & GOAT CHEESE** | Woodland mushrooms (shiitake, oyster, portobello) seared with local ramp mojo, local goat cheese, roasted poblano, crunchy arugula | \$15

**OAXACAN FISH** | Red chile grilled Florida mahi mahi, tamazula salsa, avocado, crispy onions, chipotle mayo | \$17

**SHRIMP + ESQUITES** | Red chile Florida pink shrimp, local sweet corn, chipotle mayo, homemade fresco cheese, 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

**X** = SEASONAL SPECIALS

@xocoChicago

## DESSERTS

**KEY LIME CHEESECAKE** | Fresh Mexican ataúlfo mango and torched meringue | **\$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 \$8**  
chocolate shot or cajeta for dipping | **+\$2**

**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**

## 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 | **\$5**

**JARRITOS** | A selection of flavors, ask your server! | **\$5**

**TOPO-CHICO** | Mexican sparkling mineral water | **\$5**

**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!