



by rick bayless

SNACKS

X COCTEL ROJO | Florida pink shrimp, Hudson Canyon scallops, Mexican cocktail sauce, Tamazula, lime, avocado, jicama, cilantro, just-made corn chips | **\$17**

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 SHRIMP & GRILLED PEACHES | Florida pink shrimp, Klug Farm peaches, local goat cheese, romaine & arugula, grilled onions, basil-jalapeño vinaigrette, toasted pumpkinseeds | **\$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 | **\$6**

TORTAS

MEXICAN SANDWICHES

FROM THE WOOD-BURNING OVEN

X PORK & SHIITAKE | Gunthorp pork & local shiitake mushrooms braised with guajillo, nopal salad, homemade fresco cheese, black bean spread | **\$16**

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 tatum squash, smoky salsa negra, cilantro crema, arugula, Samuel's 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 HAM & SALSA MACHA | Gunthorp Farm ham, Nichols Farm patty pans, salsa macha aioli (guajillo, cascabel, ancho & arbol chiles, almonds, sesame), 2 cheeses (artisan Jack, añejo), black bean spread | **\$16**

TRADITIONAL | Samuel's Jack cheese, tomatillo & three-chile salsa, poblano rajas, 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, 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 FARMER'S MARKET | Local patty pan, roasted poblanos, corn simmered with tomatillo & crema. Homemade fresco cheese, rooftop cherry tomatoes, corn crunch | **\$15**

SUADERO | Slow-cooked brisket (confit style), avocado, spicy 4-chile salsa roja, cilantro | **\$16**

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

PASTEL DE TRES LECHES | Tender cake infused with citrusy 3 milks (whole, evaporated, condensed, lemon verbena, lime zest), Klug Farm berries, gooey meringue | **\$10**

OUR FAMOUS CHURRO SUNDAE | Fresh-made- churros, Mexican vanilla ice cream, Xoco's dark chocolate sauce, rich caramel | **\$12**

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



MEXICAN FREEZE POPS (AKA BOLIS)

CINNAMON HORCHATA (Rice, Almonds, Milk) | **\$3.50**

RASPBERRY-JAMAICA | **\$3.50**

SPICY-SWEET MANGO CHAMOY | **\$3.50**

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**

CERVEZA

MONOPOLIO

IPA | 6.2% | \$7

OFF COLOR BREWING

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

VICTORIA

Vienna-Style Lager | 4% | Mexico | \$7

MODELO NEGRA

Negra Munich Dunkel | 5.4% | Mexico | \$7

MODELO ESPECIAL

Lager | 4.4% | Mexico | \$7

CORONA LIGHT

Mexican Pale Lager | 4.1% | \$6

TECATE

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

MAKE IT A MICHELADA!

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

WINE

BTG | \$11 • BTB | \$45

2022 NORTICO

Alvarinho | Vinho Regional Minho, Portugal

2022 NINE STONES

Shiraz | McLaren Vale, Australia

2022 PRISMA

Rosé | Casablanca Valley, Chile

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

ICED MINT

Fresh-ground chocolate, whole milk,

Bayless Garden mint | \$6

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

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

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