



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

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

TURKEY CARNITAS | Gunthorp Farm turkey (slow-cooked confit-style), guacamole, pickled onions & jalapeños, homemade fresco cheese, cilantro, black bean spread | \$16

BAJA CHICKEN | Grilled chicken, homemade chipotle mayo, cabbage-radish slaw, spicy morita, 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 | \$17

SHRIMP A LA DIABLA | Spicy red-chile shrimp (guajillo & arbol chiles, Salsa Valentina, butter), golden plantains, creamy Napa, pickled white onions | \$18

FROM THE GRIDDLE

GOLDEN EGGPLANT | Crispy eggplant, roasted tatume squash, smoky salsa negra, cilantro crema, arugula, Samuel's artisan Jack cheese, queso añejo, black bean spread | \$14

• add bacon +\$3

CUBANA | Smoked Gunthorp pork loin, bacon, avocado, spicy morita, artisan Jack cheese, chipotle mustard, cilantro crema, black bean spread | \$16

MILANESA | Crispy chicken, artisan Jack cheese, pickled jalapeños, cilantro crema, red onions, Napa cabbage, tomatillo-avocado salsa, black bean spread | \$16

SPICY CHICKEN CHURRO SANDWICH

Crispy sweet churro "bun", crispy-crunchy chicken breast, arbol hot sauce, chipotle mayo, Napa cabbage, pickled red onion | \$14

TLAYUDAS

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

BUTTERNUT & APPLE | Adobo-roasted local butternut squash, grilled Nichols Farm apples, crispy bacon, spicy 4-red chile salsa, cilantro crema, 2 cheeses (añejo, artisan Jack), black bean spread, cilantro | \$17

TRADITIONAL | Samuel's Jack cheese, tomatillo & three-chile salsa, poblano rajas, añejo cheese, black bean spread | \$14

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

CALDOS

MEAL-IN-A-BOWL SOUPS

NEW MEXICO GREEN CHILE | Charcoal-seared braised Gunthorp pork shoulder with four chiles (Hatch, poblanos, Anaheims, serrano), Yukon potatoes, herbs & spices, Artisan Jack, crispy tortilla strips | \$14

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

POZOLE | Pasilla chile & roasted tomato, crispy tortilla strips, chicken breast, avocado, artisan Jack cheese, crema | \$14

• Choose smoked chicken or pork carnitas

TACOS

(4 HANDMADE CORN TORTILLAS)

SPICY POTATO & AVOCADO | Roasty Yukon Gold potatoes, garlicky-guacamole, smoky chipotle salsa, añejo cheese, crispy onions | \$14

SHRIMP + ESQUITES | Red chile Florida pink shrimp, local sweet corn, chipotle mayo, homemade fresco cheese, spicy tajin, lime, cilantro | \$18

OAXACAN FISH | Red chile grilled Florida mahi mahi, tamazula salsa, avocado, crispy onions, chipotle mayo | \$18

BEEF BARBACOA | Red chile beef barbacoa, spicy four chile salsa, Napa cabbage-radish slaw, añejo cheese, avocado | \$17

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

CAJETA-PUMPKIN TART | Crispy pastry crust, creamy spiced pumpkin-cajeta filling, gooey toasted meringue, caramely cajeta | **\$10**

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

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

CHURROS

\$3 each | 3 for \$8
chocolate shot or cajeta for dipping | **+\$2**

GLAZED CHURROS | **\$4 each**

• Kahlúa-espresso, Pistachio or chocolate-peanut



MARGARITAS

XOCO MARGARITA | Real del Valle tequila, Fruitful orange liqueur, 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**

TEPACHE SAZÓN
Cider | 7% | **\$10**

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

MODELO NEGRA
Negra Munich Dunkel | 5.4% | Mexico | **\$7**

MODELO ESPECIAL
Lager | 4.4% | **\$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

2023 NORTICO
Alvarinho | Vinho Regional Minho, Portugal

2022 NINE STONES
Shiraz | Barossa Valley, Australia

2022 PRISMA
Rosé | Casablanca Valley, Chile

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 | **\$6**

• 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**

DIRTY HORCHATA | Homemade sweet horchata with DMC Unicorn Blood espresso | **\$7**

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!*