

# Brunch Menu

*A great way to start your day!*

## **Huevos Rancheros \$10**

Two eggs sunny-side up over bean-cheese quesadilla in a jalapeño ranchero sauce with queso fresco and cilantro

## **Chilaquiles Verdes \$9**

Crispy handmade tortillas, cover in tomatillo sauce, crema, queso fresco, and sliced onions

Add: eggs any style \$2 or chicken \$4

## **Chilaquiles Rojos \$9**

Crispy handmade tortillas, cover in guajillo sauce, crema, queso fresco, and sliced onions

Add: eggs any style \$2 or chicken \$4

## **Menudo for the Hangover \$12**

Beef tripe stew infused in an oregano guajillo sauce with onions, cilantro, and lime, and served with handmade corn tortillas

## **Desayuno Mar y Tierra \$15**

Pan-seared skirt steak and shrimp with habanero tomato sauce topped with eggs over-easy and menonita cheese

## **Gorditas Ahogadas \$8**

Puff handmade tortillas stuffed with scrambled eggs, menonita cheese, cactus, and chipotle tomato sauce

## **Two Tamales \$6.50**

Tamales del día: Ask your server for today's specials.

## **Dulce de Leche French Toast \$10**

Sweet condensed milk brioche with fresh berries and cajeta sauce

### **Hot Drinks**

Atole \$2.50

Coffee \$2.50

Hot Mexican Chocolate \$2.50

### **Brunch Drinks \$5**

Mimosas

Bloody Mary

House Margarita

Micheladas



# Lunch Menu



## Para Empezar (Starters)

### **Queso Flameado \$9**

Melted menonita cheese, served with fresh hand-pressed corn tortillas **VG**  
Add: Pork chorizo, roasted poblano rajás, or sautéed chapulines \$3

### **Guacamole Charla \$11**

Avocados from Michoacan, cilantro, onions, serrano peppers, tomato, and fresh lime, served with fresh handmade corn tortillas **VG**

### **Sopa Azteca Cup \$5.00 Bowl \$8.50**

Oaxaca-style dark chicken broth infused with tomato and pasilla chile, seared chicken, tortilla strips, queso oaxaca, avocado, cream, and red onions

### **Tacos Dorados \$8**

3 Rolled crispy tacos filled with chipotle tomatoes and marinated chicken, served over green shaved cabbage and drizzled with pasilla sauce, queso cotija, and cream

### **Ceviche De Mazatlán \$11**

Fresh lime, marinated Baja shrimp and Bay scallops, avocado, cucumber, grape tomatoes, cilantro, red onions, and classic lime-serrano aguachile

## Let's Taco 'bout It!

"Street" tacos served over fresh homemade, hand-pressed corn tortillas

### **Barbacoa de Lengua \$15**

Braised (barbacoa style with aromatics) beef tongue, lime-cabbage, cilantro, onions, and chile de arbol salsa

### **Carnitas de Pato \$13**

Carnitas-style duck (braised and crispy) with jicama escabeche and caramelized pineapple habanero salsa

### **Chapulines de El Monte \$15**

Oaxaca-style dried grasshoppers, avocado mash, cilantro onions, and tomatillo salsa

### **Nopalitos \$11**

Refried beans, grilled cactus, roasted peppers, huitlacoche, wild mushrooms, and salsa verde **VG**

### **Tasajo Del Centro \$13**

Seared skirt steak, poblano rajás, melted menonita cheese, onions, cilantro, and salsa morita

### **Pollo Pibil \$12**

Achiote-marinated grilled chicken breast, guajillo cream, kale, red onions, and pineapple salsa

### **Shrimp al Ajillo \$15**

Baby shrimp sautéed in tequila, with garlic lime, cabbage escabeche, and salsa molcajete

### **Baja Taco \$13**

Paprika-beer battered cod fish, with red cabbage, chipotle cream, and mango pico de gallo

## El Chisme (Enchiladas and More)

### **Enchiladas Norteñas \$13**

Roasted vegetables inside of a corn tortilla, topped with vibrant tomato chipotle sauce and cilantro cream **VG**

### **Enchiladas Verdes \$14**

Tortillas stuffed with chipotle-roasted chicken covered with a tangy tomatillo sauce, and finished with pickled red onions, cream, and queso fresco

### **Enchiladas Coloraditas \$ 16**

Tortillas filled with braised tomato beef short ribs, covered with our grandmother's mole coloradito sauce, and finished with queso fresco, cream and pickled red onions

### **Torta con Costillas Ahumada \$16**

"Northern-style" braised beef short ribs with ancho-tomatillo birria sauce on bolillo bread, served with escabeche, smoky sauce, homemade fried potato thins, and grilled jalapeño **NGF**

### **Torta de Chile Relleno Ahogado \$12**

Bolillo bread with roasted chile poblano stuffed with menonita cheese and caramelized vidalia onions, refried beans, lime-cilantro cream, vibrant tomato chipotle sauce, served with homemade fried potato thins and grilled jalapeño **NGF**

### **Milanesa de Pollo \$ 15**

Panko-crust chicken breast, beans, avocado, queso Oaxaca, chipotle mayo, arugula, and pickled red onions, served on a toasted torta bread with homemade fried potato thins and grilled jalapeño **NGF**

### **Carnitas Torta \$16**

Braised pork shoulder, mayonnaise, beans, avocado, and escabeche with cilantro, served with homemade fried potato thins and grilled jalapeño **NGF**

### **Tlayuda Oaxaqueña \$11**

Comal-toasted large corn tortillas, pork lard, refried red beans, quesillo cheese, tomatoes, onions, shaved romaine, avocado, and salsa morita  
Add: Beef tasajo, huitlacoche mushrooms, or sautéed chapulines \$3  
Vegetarian Option: Same as above, without pork lard **VG**

### **Salmon Salad Picada \$17**

Salmon, baby kale, arugula, romaine, caramelized local apples, cucumber, red onions, grape tomatoes, and queso chiapaneco, tossed with Jamaica-agave serrano vinaigrette

### **Tijuana Cesar Salad \$14**

Chopped romaine hearts, pibil-style grilled chicken breasts, roasted pepper strips, and garlic-chile croutons, tossed in pasilla-cotija Cesar dressing

### **Gorditas La Charla \$10**

Homemade corn puff filled with adobo beef and potato stuffing with guajillo sauce served over jicama escabeche

Most of our food is Gluten Free

**VG** Vegetarian Dishes

**NGF** Not Gluten Free

If you have any allergies, please let your server know.





# Dinner Menu



## Para Empezar (Starters)

### Tlayuda Oaxaqueña \$11

Comal-toasted large corn tortillas, pork lard, refried red beans, quesillo cheese, tomatoes, onions, shaved romaine, avocado, and salsa morita  
Add: Beef tasajo, huitlacoche mushrooms, or sautéed chapulines \$ 3  
Vegetarian Option: Same as above, without pork lard VG

### Queso Flameado \$9

Melted menonita cheese served with fresh hand-pressed corn tortillas  
Add: Pork chorizo, roasted poblano rajas, or sautéed chapulines \$ 3

### Guacamole Charla \$11

Avocados from Michoacan, cilantro, onions, serrano peppers, tomato, and fresh lime served with fresh homemade corn tortillas VG

### Sopa Azteca Cup \$5.00 Bowl \$8.50

Oaxaca-style dark chicken broth infused with tomato and pasilla chile, seared chicken, tortilla strips, queso oxaca, avocado, cream, and red onions

### Tacos Dorados \$8

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### Ceviche de Mazatlán \$11

Fresh lime, marinated Baja shrimp and Bay scallops, avocado, cucumber, grape tomatoes, cilantro, red onions, and classic lime-serrano aguachile

## Let's Taco 'bout It!

"Street" tacos served over fresh homemade, hand-pressed corn tortillas

### Barbacoa de Lengua \$ 15

Braised (barbacoa style with aromatics) beef tongue, lime-cabbage, cilantro, onions, and chile de arbol salsa

### Carnitas de Pato \$ 13

Carnitas-style duck (braised and crispy) with jicama escabeche, caramelized pineapple habanero salsa

### Chapulines del Monte \$15

Oaxaca-style dried grasshoppers, avocado mash, cilantro onions, and tomatillo salsa

### Nopalitos \$11

Refried beans, grilled cactus, roasted peppers, huitlacoche, wild mushrooms, and salsa verde VG

### Tasajo del Centro \$13

Seared skirt steak, poblano rajas, melted menonita cheese, onions, cilantro and salsa morita

### Pollo Pibil \$12

Achiote-marinated grilled chicken breast, chipotle cream, kale, and red onions, with pineapple salsa

### Shrimp al Ajillo \$15

Baby shrimp sautéed in tequila, with garlic, lime, cabbage escabeche, and salsa molcajete

### Baja Taco \$13

Paprika-beer battered cod fish, with red cabbage, chipotle cream, and mango pico de gallo

## Para Saborear la Plática (Side Dishes) \$4 Each

### Elotes de la Calle

Grilled corn on the cob, lime-mayo, queso cotija, and chile piquin

### Frijoles Charros

Pinto beans, onion, tomato, and cilantro

### Rajas Poblanas

Creamy poblano rajas and caramelized vidalia onions

## El Chisme (Enchiladas)

### Enchiladas Norteñas \$13

Roasted vegetables inside of a corn tortilla topped with vibrant tomato chipotle sauce and cilantro cream VG

### Enchiladas Verdes \$14

Tortillas stuffed with chipotle-roasted chicken, covered with a tangy tomatillo sauce, and finished with pickled red onions, cream, and queso fresco

### Enchiladas Coloraditas \$ 16

Tortillas filled with braised tomato beef short ribs, covered with our grandmother's mole coloradito sauce, and finished with queso fresco, cream, and pickled red onions

## Para Charlar (Entrées)

Entrées served with rice

### Salmon Salad Picada \$17

Salmon, baby kale, arugula, romaine lettuce, caramelized local apples cucumber, red onions, grape tomatoes, and queso chiapaneco, tossed with Jamaica-agave serrano vinaigrette

### Tijuana Cesar Salad \$14

Chopped romaine hearts, pibil-style grilled chicken breasts, roasted pepper strips, and garlic-chile croutons, tossed in pasilla-cotija Cesar dressing

### Pozole Rojo \$11

Pork stew, hominy, radish, and shaved cabbage, infused with chile guajillo broth and served with trimmings (oregano, onion, cilantro and toastada)

### Costillas La Charla \$ 25

"Northern-style" braised beef short ribs with ancho-tomatillo birria sauce, served over sautéed wild mushrooms and garnished with pickled red onions

### Chile Relleno Norteño \$17

Roasted chile poblano stuffed with menonita cheese and caramelized vidalia onions, accompanied with a vibrant tomato chipotle sauce, lime-cilantro cream, and queso fresco NGF

### Bronzini a la Talla \$ 25

Pan-seared bronzini fish cooked with guajillo-achiote salsa and tomatillo-cilantro salsa with arugula-cauliflower salad tossed with lemon vinaigrette

### Chamorro Chileajo \$ 24

Build your own taco! Para Taquear!  
Braised pork shank and mulato-garlic sauce served over sautéed cactus with onions, with tortillas & condiments (cilantro, chile de arbol salsa, and cream)

### Tampiqueña Brava \$24

Chilmole-marinated grilled skirt steak, creamy poblano rajas, and refried bean enchilada, topped with tomatillo sauce

### Pollo al Pipian \$20

Orange-herb braised chicken breast topped with pumpkin seed mole sauce finished with sesame seeds, and served with sautéed green beans with almonds



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VG Vegetarian Dishes

NGF Not Gluten Free

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## **Para Despedirnos**

**(Desserts) \$8 Each**

### **Traditional Flan**

Vanilla flan with mango-caramel sauce

### **Tres Leches**

Pound cake soaked in three milks, coconut cream, agave, lime, and fresh berry compote

### **Churros**

Traditional Mexican churros / cinnamon sugar / chocolate sauce

### **Concha y Nata**

Mexican hot chocolate milk made at your table!  
Served with a traditional Mexican sweet bread

## **Dessert Drinks**

Mexican Coffee	\$9
Irish Coffee	\$9
Jamaican Coffee	\$9

## **After Dinner Drinks**

Sandeman 10	\$12
Sandeman 20	\$14
Fernet Branca	\$10
Limoncello	\$9
Bailey's	\$9
Kahlua	\$9
Tia Maria	\$9
Sambuca Molinari	\$9
Amaretto Disaronno	\$9

# TEQUILAS

## BLANCO

<b>123 Organic</b> Earthy citrus	\$12
<b>1800</b> Citrus notes	\$12
<b>Arette</b> Floral rose, pure agave	\$13
<b>Casamigos</b> Agave, grapefruit, vanilla	\$13
<b>Cazadores</b> Citrus, herbs flavor	\$12
<b>Corralejo</b> Peppercorns, sweet peppermint	\$12
<b>Don Julio</b> Citrus, sweet agave, black pepper	\$12
<b>Dos Alas</b> Ripe agave with touch of spice	\$12
<b>Dulce Vida Organic</b> zest, honey pepper	\$12
<b>El Luchador</b> Cooked agave, spice, white pepper	\$13
<b>Fortaleza</b> Citrus, batter, olive earth	\$15
<b>Jose Cuervo</b> Special Crisp and robust	\$11
<b>Milagro</b> Tropical fruits, smoky finish	\$12
<b>Patron</b> Fresh Agave, citrus pepper	\$13
<b>Siete Leguas</b> Silvery hues, agave finish	\$12

## REPOSADO

<b>123 Organic</b> Pepper, herbs, toasted oak finish	\$13
<b>Arette</b> Oak, caramel, vanilla flavor	\$14
<b>Casamigos</b> Caramel, cocoa, dry fruit	\$14
<b>Corralejo</b> Fruit, hints of papper	\$13
<b>Don Julio</b> Citrus, dark chocolate	\$14
<b>Dulce Vida Organic</b> Cinnamon, tropical fruit	\$12
<b>Fortaleza</b> Apricot, oak finish	\$14
<b>La Gritona</b> Tropical fruit, smoky finish	\$13
<b>Pasote</b> Chocolate, hazelnut flavor	\$15
<b>Patron</b> Citrus, oak, hints of honey	\$15
<b>Siete Leguas</b> Citrus, cherry, hints of pear	\$13
<b>Suerte</b> Toasted oak finish	\$15

## AÑEJO

<b>123 Organic</b> Fruit, vanilla, raisins	\$14
<b>1800 Coconut</b> Ripe coconut, agave finish	\$13
<b>Arette</b> Wild flowers, hints of vanilla	\$17
<b>Casamigos</b> Caramel, vanilla, barrel oak	\$15
<b>Cazadores</b> Pepper, cinnamon, citrus flavor	\$15
<b>Corralejo</b> Cooked pear, White spice	\$19
<b>Don Julio</b> Citrus, oak caramel	\$15
<b>Dos Alas</b> Caramel, baked fruit	\$13
<b>Dulce vida Grapefruit</b> Grapefruit flavored	\$12
<b>Dulce Vida Lime</b> Lime flavored	\$13
<b>Dulce Vida Organic</b> Rich caramel, brown sugar	\$13
<b>Dulce Vida Pineapple Jalapeño</b> Pineapple, jalapeño flavored	\$13
<b>Fortaleza</b> Tropical fruits, smoky finish	\$19
<b>Jose Cuervo Special</b> Wild honey, smoky	\$14
<b>Pasote</b> Wild honey, soft fruit	\$15
<b>Patron</b> Vanilla, oak, caramel finish	\$16
<b>Siete Leguas</b> Vanilla, cinnamon, apple flavor	\$14
<b>Suerte</b> Toasted oak finish	\$14

## EXTRA SPECIAL TEQUILA

<b>El Diablito Extra</b> White pepper, guava, vanilla finish	\$37
<b>Dulce vida Lonestar Edition</b> Caramel, hints of chocolate	\$19
<b>Paranubes Aguardiente</b> Nutty, get ready	\$16
<b>Patron Roca Silver</b> Spice notes, black pepper, light citrus	\$18
<b>Patron Roca Reposado</b> Oak, vanilla, ginger, caramel	\$19
<b>Patron Roca Añejo</b> Vanilla, dry fruit, raisings	\$21
<b>Suerte Extra Añejo</b> Cinnamon, rese, vanilla finish	\$18

## MEZCAL

<b>Bozal Pechuga</b>	\$20
<b>Bozal Tobashiche</b>	\$16
<b>Cobardes</b>	\$15
<b>Craneo</b>	\$14
<b>Los Nahuales Blanco</b>	\$14
<b>Sombra</b>	\$14
<b>Wild Shoot</b>	\$14
<b>Yuu Baal Tobala</b>	\$18
<b>Reyes Cobardes</b>	\$13
<b>Los Nahuales Reposado</b>	\$15
<b>Union</b>	\$13
<b>Del Maguey Chichicapa</b>	\$20
<b>Del Maguey Vida</b>	\$17
<b>Los Nahuales Añejo</b>	\$17
<b>Yuu Baal Espadin</b>	\$15

## SOTOL

Sotol is only made from wild harvested plant on the northern part of Mexico commonly known as Desert Spoon, or in Spanish Sotol.

<b>Sotol Durango</b>	\$16
<b>Sotol Chihuahua</b>	\$16

# BOURBON

<b>Woodford Reserve</b>	\$14
<b>Knob Creek</b>	\$14
<b>Basil Hayden</b>	\$14
<b>Baker's</b>	\$14
<b>The Macallan 12</b>	\$14
<b>The Glenlivet 12</b>	\$14
<b>Glenfiddich 12</b>	\$14
<b>Hennessy V.S.O.P</b>	\$14
<b>The Macallan Double Cask</b>	\$16

# LA CHARLA COCKTAILS

## LA CHARLA MARGARITA \$12

Tequila Blanco, Mezcal, fresh lime juice, organic agave, and Grand Marnier

## TRAICIONERA MARGARITA \$11

Grapefruit Tequila, Disoranno, pear nectar, organic agave, fresh lemon juice

## MEXICAN MULE \$11

Tequila Reposado, grapefruit juice, fresh lime juice, and topped with ginger beer

## EL HALCON \$11

Tequila, St Germaine, fresh lemon juice, ginger purèed, raw sugar, and basil leave

## CITY OF THE DEAD \$11

Mezcal, fresh lime juice, hibiscus juice, raw sugar syrup, and salt

## TRAGO DEL DIABLO \$11

Organic Mezcal, mango purèed, raw sugar syrup, habanero bitters, mango, and paprika garnish

## EL GENERAL \$11

Tequila Reposado, agave, Chocolate mole bitters, and orange peel

## MEXICAN COSMO \$11

House tequila, fresh lime juice, Cointreau, and splash pomegranate juice

## TINA'S PASSION \$11

House tequila, Dos Alas triple sec, passion fruit syrup, chia seed passion fruit, and splash of Grenadine

## BANDOLEROS \$11

Bourbon Whiskey, Grand Marnier, blueberries, fresh lime juice, and topped with ginger beer

## MICHELADA \$11

Bloody Mary Mix, and chili powder

# BOTTLE BEER

Amstel Light	\$5.50
Bohemia	\$5.50
Carta Blanca	\$5.50
Coors Light	\$4.00
Corona Extra	\$5.50
Corona Light	\$5.50
Doc Draft Apple Cider	\$5.50
Dos Equis Amber	\$5.50
Dos Equis Lager	\$5.50
Heineken	\$5.50
Heineken Light	\$5.50
Modelo Especial	\$5.50
Negra Modelo	\$5.50
Pacifico clara	\$5.50
Sol	\$5.50
Tecate	\$5.50
Victoria	\$5.50

# DRAFT BEER

Coors Light	\$4.00
Sierra Nevada PA	\$5.00
Lagunitas IPA	\$6.00
Blue Moon	\$5.00
Modelo Special	\$5.00
Modelo Negra	\$5.00
Doc's Draft Hard Apple Cider	\$5.00
Nitro Milk Strout	\$5.00
Leinenkugel's Grapefruit	\$5.00
Dos Equis Amber	\$5.00
Blue Point	\$5.00
Allagash White	\$5.00

# WINE

## SPARKLING

	Glass	Bottle
Cava	\$10	\$40
Cava Rose	\$11	\$44
Prosecco	\$10	\$40

## WHITE

	Glass	Bottle
Zenato Pinot Grigio, <i>Italy 2016</i>	\$9	\$36
Leyda Sauvignon Blanc, <i>Chile 2016</i>	\$10	\$40
Clean Slate Riesling, <i>Germany 2016</i>	\$10	\$40
Altos del Plata Chardonnay, <i>Mendoza Argentina 2016</i>	\$11	\$44

## RED

	Glass	Bottle
Chasing Lions Pinot Noir, <i>California 2015</i>	\$11	\$44
Castillo de Monjardin Tempranillo, <i>Spain 2014</i>	\$10	\$40
Cousino Macul Merlot, <i>Chile 2015</i>	\$10	\$40
Marques de Grinon Syrah, <i>Spain 2008</i>	\$11	\$44
Talia Malbec, <i>Argentina 2016</i>	\$11	\$44
Tarapaca Organic Grain Reserva Red Blend, <i>Chille 2015</i>	\$10	\$40
Altos del Plata Cabernet Sauvignon, <i>Argentina 2016</i>	\$11	\$44

# SOFT DRINKS

## SODAS \$ 2.50

Coca Cola, Diet Coke, Sprite, and Ginger Ale

## MEXICAN SODAS \$4

Coca Cola

Sprite

Sidral (apple soda)

Sangria

Fanta Orange, Pineapple, Strawberry, and Grape

Jarritos Mandarin, Fruit Punch, Lime, Mango, Guava, Tamarindo, and Grapefruit

## JUICE \$2.50

Pineapple, Orange, Cranberry

## MILK \$2.50

## WATER \$6

Saratoga Still

Saratoga Sparkling

## AGUAS FRESCAS \$3.50

Horchata and Agua Fresca of the day