



1008654197



chicomalophx



chicomalophx



chicomalophx



CHICO MALO

DINNER MENU

BEBIDAS ALCOHOLICAS

MARGARITA\$11
tequila + kaffir lime + vanilla

ALEBRIJE\$11
mezcal + hibiscus + ginger + lemon + basil

BASKETMAKER\$12
sotol + watermelon + sea salt + tajin

PADRE PEPINO\$12
ancho reyes verde + cucumber
apple + cumin

PARAÍSO TROPICAL\$11
cava + guava + macadamia nut liqueur

LOMA BONITA\$11
tequila + lime + house grapefruit soda
lillet rouge

BOLO DE COCO\$11
cachaça + coconut cream + banana + orange

PERUVIAN LILY\$11
pisco + vermut de la casa + bitters

CÓRDOBA CAFÉ\$11
fernet + coffee liqueur
cold brew + coca-cola crema

ABISMO NEGRO\$12
mezcal + crème de cacao
mas mole bitters + charcoal

LA CALAVERA // COCKTAIL FOR 4//\$32
sugar skull + divertido

SANGRIA\$11

RED SANGRIA
apple + orange + cinnamon

WHITE SANGRIA
pineapple + lemon + mint

VINO DE LA CASA\$8

SPARKLING CAVA

WHITE BLEND

RED BLEND

CERVEZA DE BARRIL\$6

tecate light

dos equis amber

negra modelo

epic los locos

barrio blanco

sierra nevada otra vez

BOTELLA DE CERVEZA\$5

día de los muertos ipa

día de los muertos hefeweizen

oskar blues beerito

sesion cerveza

seasonal offering

CHICO CAFÉ

DE LA CASA\$3

COLD BREW BY CARTEL\$4

MOCHA\$4
espresso + chocolate + mint

BAD BOY BREW\$5
cold brew + horchata



CHIPS Y SALSA\$3

ROJA
tomato + jalapeño + fresno + serrano
arbol + mezcal + onion + cilantro

VERDE
tomatillo + pasilla + jalapeño + serrano + onion + cilantro

APERITIVOS

ELOTE\$7
corn nut broth poached corn
popcorn butter + aji mayo + cotija + chile + citrus

NICHIE'S\$11
peruvian potato taco + asadero + oaxaca
fondue de queso + roja + verde + escabeche
chorizo jam + crema + avocado

PORK BELLY TOSTADA\$11
braised pork belly + black bean purée
cured egg yolk + egg crema + chicharron
cotija + jalapeño + fermented pineapple

ANTICUCHOS\$8
• skirt steak* + salsa criolla + chimichurri
• shrimp + salsa criolla + aguachili

ENSALADAS

TIJUANA CAESAR\$10
baby gem + telera croutons + cotija
heirloom tomato + cilantro + radish

SALUD\$12
kale + quinoa + tomato + pickled onion + radish
cilantro + queso fresco + trumpet mushroom
marcona almond + cucumber + sherry vinaigrette

CHULO\$12
fennel + mango + arugula + radish + jicama
hearts of palm + pomegranate
quince anise champagne vinaigrette + crema

TIERRA\$12
butternut squash + pasilla + grilled radicchio
arugula + dried cranberry + pepitas + apple
cotija + cilantro + tocino tamarind vinaigrette

EXTRAS

ARROZ\$4
rice + coconut + verde

PUERCO BEANS\$5
pork belly + bacon + rajas

PAPAS CON CHORIZO\$5
salt crusted papas + chorizo
fried egg crema + chicharron

CHICHARRONES\$5
aji lime salt

TACOS

AL PASTOR\$4.5
marinated pork + fermented pineapple
cotija + pickled fresno

CARNE ASADA*\$4.5
skirt steak + pickled cabbage + pico
chimichurri + radish + english pea guacamole

BAJA FISH\$4.5
pomegranate jicama fermented pineapple relish
orange cumin gel + pickled onion
napa + black garlic crema

DUCK CARNITAS\$5
pecan cherry mole + avocado salsa verde
black garlic crema + candied pecans
pickled red onion

PORK BELLY\$5
pineapple poblano pork belly + charred broccolini
kimchi + salsa roja + pistachio

POLLO TINGA\$4
braised chicken + cola braised onion
chorizo + avocado crema + salsa verde
pickled jalapeño + cotija + crispy chicken

CHORIZO Y PAPAS\$4
salsa roja + asadero + oaxaca + egg crema
jalapeño marmalade + chicharron

CRISPY AVOCADO\$4
corn fondue + pickled cabbage + radish
cucumber salsa + curry sultanas + cotija

SHORT RIB\$5
mushroom mezcal chocolate mole + charred corn
trumpet salad + avocado salsa verde
red pickled onion + peanut

PLATO

SCALLOPS*
seared diver scallops + roasted corn
mahon pablano grit + hominy + charred broccolini
chimichurri + red pearl onion

CHILE RIBEYE*\$32
mole hollandaise + charred carrot
cippolini + papas + trumpet

PAN ROASTED HALF CHICKEN\$36
farro + pea + green olive + carrot mole

PORK VERDE\$26
braised shoulder steak + green chile + tomatillo
tortillas + blistered chile + papa

.....\$23

POSTRE

PINEAPPLE CHILI PANNA COTTA\$8
strawberry spiced hazelnuts
jicama agua fresca

TRES LECHE RICE PUDDING\$8
malted corn + crispy rice pudding spheres
chocolate banana pudding + chocolate pearls

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Warning: Item contains Peanuts