

Antojos

GUACAMOLE	14
Mashed avocado, tomato, cilantro	
EL CHOMPIRAS GUACAMOLE	18
Poached Maine lobster, key lime, dragonfruit	
SMOKED ELOTE GUACAMOLE	15
Sweet corn, serrano chile, micro cilantro	
QUESADILLA	13
Queso Chihuahua, chiles toreados	
QUESADILLA CON MEXICAN CHORIZO	14
Smoked chorizo, chiles toreados	
GRILLED CORN	12
Chipotle aioli, cotija cheese	
SALSA ASADA	3.5
Charred tomato, jalapeño, lime	
SALSA TOMATILLO	3.5
Tomatillo, cilantro, garlic	
SALSA VERDE	3.5
Roasted tomatillo, jalapeño, lime	
SALSA CHILES	3.5
Chile de árbol, chile guajillo, grilled tomato	
CLASSIC PICO DE GALLO	3.5
Tomato, onion, cilantro	
DESGUSTACIÓN DE SALSAS	9
Pick 3 of our unique salsas	

Para Empezar

EMSPANADAS SUIZAS	12
Oaxaca cheese, roasted poblano, sweet corn	
QUESO FUNDIDO DE HONGOS	15
Mexican truffles, micro chives	
SOPE	13
Chipotle braised chicken, crema agria	
OCTOPUS	18
Guajillo sauce, fresh herbs	
QUESADILLA COYOACAN	13
Mushrooms, salsa asada	
CACTUS	12
Cherry tomato, chimichurri	
CAESAR	13
Pickled jicama, corn tortilla croutons	
CHOPPED SALAD	13
Black bean purée, garden vegetables	

Aguachiles

TUNA TARTARE*	17
Lime aioli, chile salt	
LOBSTER AGUACHILE*	18
Leche de tigre, pickled coconut	
CEVICHE CAMPECHANO*	17
Citrus Acapulco sauce, poached shrimp	

DIEZ Y SEIS EXPERIENCE \$50

Four course Chef's tasting menu that will guide you through the culinary landscape and flavors of Diez y Seis



Street Tacos

VILLA MELON*	10
Steak, chorizo, guajillo sauce	
CARNITAS	10
Braised pork, salsa cruda	
Tinga de Pollo	10
Salsa cruda, cilantro	

Diez y Seis Tacos

CUBAN	14
Black bean tortilla, roasted mojo pork shaved chicharrón	
STEAK	14
Sweet plantain tortilla, chimichurri crema pickled tomatillo	
MUSHROOM	14
Cilantro tortilla, truffle crema black bean purée	
Fish	14
Pickled red cabbage, cilantro tortilla	
IMPOSSIBLE CUBAN TACO	14
Black bean tortilla, impossible meat, avocado puree, black bean puree	

Tostadas

TUNA TOSTADAS*	15
Red onion, cilantro	
Tostada DE CAMARON	13
Florida shrimp, salsa cruda	
SMOKED SALMON TOSTADAS	13
Chipotle aioli, serrano chile	

Platos Principales

SHORT RIBS	24
Mole poblano, poached baby potatoes	
ENCHILADAS SUIZAS	17
Duck confit, pickled apple	
SMOKED CHICKEN	25
Achiote adobo, chile madre	
BRANZINO A LA TALLA	28
Guajillo chile, smoked pineapple salsa	
CHICKEN TAMALES	17
Salsa roja, queso fresco	
COCHINITA PIBIL	19
Pickled red onion, corn tortilla	
IMPOSSIBLE TAMALES	17
Impossible meat, chipotle marinara, mashed avocado and black beans, tamale sauce, pickled red onion	

Carnes

SKIRT STEAK "EL GUERO"	16oz 45	8oz 24
RIBEYE " EL BOTIJAS "		10oz 40
NEW YORK STEAK "EL CHAPULÍN "	16oz 60	8oz 34

ACOMPÑAMIENTOS 9

ESQUITES	CRISPY POTATOES	SWEET POTATOES	TRUFFLE POTATOES	ROASTED CALABAZA	CAULIFLOWER
Assorted juices	5	Soda	4	Espresso w/milk	7
Lemonade	6	Coffee	5	Evian	8
Iced tea	6	Espresso	5	Badoit	8
				Red Bull Regular, Sugar Free, Orange, Yellow	8
				Recover 180 Citrus, Blood Orange	9
				Heineken 0.0	7

Especialidades 16

EL CHAPULÍN COLORADO

Volcán De Mi Tierra tequila, Montelobos mezcal
watermelon, agave, lime juice, Ancho Reyes Verde

LA MULA

Stolichnaya vodka, lime juice, Fever Tree ginger beer
bay leaf tincture

SONORAN OLD FASHIONED

Tincup whiskey, Grand Marnier, piloncillo syrup
Ceylon cinnamon

PINEAPPLE EXPRESS

Patrón Barrel Select Reposado tequila, St. Germain
pineapple juice, lime juice, agave

APOCALYPTO NEGRONI

Casamigos mezcal, Campari, Cocchi di Torino vermouth
mole bitter

DIEZ Y SEIS G&T

Gin Mare, Fever Tree Mediterranean tonic, oregano
Kalamata olives

EL MARIACHI

Patrón Silver tequila, Se Busca mezcal, Aperol
Fever Tree citrus tonic, grapefruit, lime, cilantro

MARTINI MEXICANO

Ketel One vodka, extra dry vermouth, pickled vegetables

EL DIABLO

Cazadores Reposado tequila, Lejay Crème de Cassis
lime juice, Fever Tree ginger beer

LA TEMPESTAD

Bombay gin, prosecco, lavender, lemon juice, mint

TU MEDIA NARANJA

Zacapa 23 Solera rum, Grand Marnier, orange juice
coconut cream, vanilla bean

OXLEY GIN AND TONIC

Oxley Cold Distilled Gin, Fever Tree Mediterranean Tonic,
Lemon, Lime, Fresh Herbs

Los de Polanco

DON JULIO 1942 TEQUILA	Warm oak, caramel, vanilla, tropical fruit	50
BELVEDERE SINGLE ESTATE RYE LAKE BARTÉJEK	Almond, fresh hay, spearmint, hints of biscuit	18
BULLEIT BOURBON 10 YEAR OLD	Butterscotch, heavy spice, leather, big oak	20
BACARDI FACUNDO EXQUISITO RUM	Vanilla, cinnamon, toffee, dried fruit	25
KENTUCKY OWL 11YR RYE WHISKEY	Honey, rich cinnamon, baking spices, berry jam	40

CHAMPAGNE & SPARKLING

			Por Copa	Por Botella
Prosecco	Giuliana	Veneto, Italy	12	48
Sparkling	Chandon Brut	Napa, California	13	52
Champagne	G.H. Mumm	Champagne, France	17	95
Champagne	Moët & Chandon Imperial	Champagne, France	22	200

WHITE & ROSÉ

Rosé	Hampton Water	Languedoc-Roussillon, France	16	85
Rosé	Whispering Angel	Cotes de Provence, France	14	56
Rosé	LVE	Cotes de Provence, France	16	60
Pinot Grigio	Livio Felluga D.O.C	Friuli, Italy	15	60
Sauvignon Blanc	Cape Mentelle	Margaret River, Australia	14	56
Chardonnay	Laguna	Russian River Valley, California	14	56

RED

Pinot Noir	Smoke Tree	Sonoma County, California	15	60
Red Blend	Achaval Ferrer Quimera	Mendoza, Argentina	16	56
Garnacha	Las Rocas	Calatayud, Spain	13	52
Malbec	Terazzas Reserva	Mendoza, Argentina	14	80
Cabernet Sauvignon	DAOU	Paso Robles, California	16	64

Chelas

DIEZ Y SEIS PILSNER DRAFT	Concrete Beach Brewery, FL	6
CORONA PREMIER	Grupo Modelo, Mexico	7
BOHEMIA	Cuauhtémoc Moctezuma Brewery, Mexico	7
DOS EQUIS AMBAR	Moctezuma Brewery, Mexico	7
MODELO ESPECIAL	Grupo Modelo, Mexico	7
HEINEKEN LAGER	Dutch Brewing Company, Holland	7
HEINEKEN LIGHT	Dutch Brewing Company, Holland	7
PERONI NASTRO AZZURRO	Peroni Brewery, Italy	7
DUVEL	Moortgat Brewery, Belgium	13
STRONGBOW CIDER	H.P. Bulmer, England	8
MICHELOB ULTRA	Michelob Brewing Company, MO	7
BUD LIGHT	Anheuser-Busch, MI	7
NEXT COAST IPA	Goose Island Beer Company, IL	8
PALE SOUR	Brewery Ommegang, NY	13