

EL INVIERNO 2012

GUACAMOLE Y SALSA

- TRADITIONAL GUACAMOLE** WITH COTIJA CHEESE V \$10
ADD CRAB \$4
SALSA MEXICANA V \$7

NACHOS LIBRES

- IGNACIO** BLACK BEANS, TOMATO, QUESO MIXTO, JALAPEÑO, CHILE DE ARBOL, RADISH V \$10
ENCARNACIÓN SKIRT STEAK, REFRIED BEANS, QUESO MIXTO, CHILE DE ARBOL, CREMA, CILANTRO \$11

CEVICHE

- CAMARONES** SHRIMP, SPICY TOMATO, AVOCADO, PLANTAIN CHIP \$9
ATÚN YELLOWFIN TUNA, SERRANO-COCONUT SAUCE, LIME SORBET, TOMATILLO, TOSTADITA \$13
HIRAMASA CLEAN SEAS YELLOWTAIL, HABANERO ORANGE SAUCE, SANGRITA SORBET, MINT \$12
PULPO OCTOPUS, LIME, SERRANO CHILE, MICRO CILANTRO \$12

ENSALADAS

- CHILANGO CHOP** ROMAINE, BABY ARUGULA, WATERCRESS, GREEN APPLES, CRANBERRIES, SPICED PECANS, HONEY-LIME VINAIGRETTE V \$8
ANGELICA'S FRESA STRAWBERRIES, SPINACH, MELON, CABRALES, SERRANO-BALSAMIC VINAIGRETTE, POPPY SEEDS V \$8
GRANADA POMEGRANATE, HONEYDEW, JÍCAMA, ORANGE, PEPITAS, LEMON VINAIGRETTE V \$8



01/03/12



SOPAS

- TORTILLA** TOMATO, CHICKEN, PASILLA CHILE BROTH, QUESO FRESCO, AVOCADO \$7
POZOLE VERDE PORK BELLY AND HOMINY SOUP, LITTLENECK CLAMS, CHORIZO, SALSA VERDE \$10

HUARACHES

- PATO** DUCK CONFIT, MANCHEGO CREAM, TEQUILA CHERRY ESCABECHE \$12
LOS HONGOS FOREST MUSHROOMS, HUITLACOCHÉ SAUCE, QUESO MIXTO, BLACK TRUFFLE, CORN SHOOT V \$12
COSTILLAS SHORT RIB, 3 CHILE BBQ, QUESO MIXTO, POBLANO, CREMA, RADISH \$12

LOS TACOS

- POLLO** CHICKEN ROPA VIEJA, QUESO FRESCO, CREMA, RADISH \$8
CARNE KOBE FLAT IRON STEAK, TRUFFLE POTATO, TOMATO-HORSERADISH ESCABECHE, YUKON FRIES \$15
MAHI MAHI CHIPOTLE REMOULADE, AVOCADO, RED CABBAGE, LIME \$14
CARNITAS PULLED PORK, BLACK BEANS, PINEAPPLE SALSA \$9
CAMARONES Y CHORIZO SHRIMP, CHORIZO, REFRIED BEANS, TOMATO, RADISH \$9
LENGUA TONGUE, CEBOLLA CRIOLLA, SALSA VERDE \$7
CARNE AL CARBÓN MARINATED HANGER STEAK, SALSA VERDE, RADISH \$10

CHEF'S TASTINGS

- DIEGO RIVERA** \$45 PER PERSON **FRIDA KAHLO** \$55 PER PERSON
TEQUILA PAIRING \$25 PER PERSON

MENU SELECTION BY JOSE GARCÉS

10/18/11

CONSUMERS ARE ADVISED THAT EATING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF GETTING A FOOD BORNE ILLNESS

WINTER 2012

TRADICIONALES

- ENCHILADA DE POLLO** CHICKEN, CHIHUAHUA CHEESE, EPAZOTE, RED CHILE SAUCE \$6
ENCHILADA DE VERDURAS SPINACH, SMOKED TOMATO, SALSA RANCHERA V \$9
TAMALES ROASTED PORK \$6
ESQUITES SWEET CORN, QUESO FRESCO, CHIPOTLE, LIME V \$5
TOSTADA BLACK BEANS, CHARRED RED ONION, RAJAS, SMOKED TOMATO SOFRITO, AVOCADO V \$9
MEXICO CITY STYLE QUESADILLA CALABAZA, SQUASH BLOSSOM, GOAT CHEESE, POBLANO ESPUMA V \$9
QUESO FUNDIDO DUCK BARBACOA, POBLANO CHILE RAJAS, QUESO MIXTO \$12

LOS MOLES

- POBLANO** DUCK BREAST, TRADITIONAL MEXICAN MOLE, SESAME SEEDS \$11
AMARILLO RABBIT LOIN, YELLOW TOMATO, PINEAPPLE \$10
VERDE PORK BELLY, TOMATILLO, PEPITAS \$9

ESPECIALIDADES

- "DISTRICT CHICKEN"** ORGANIC CHICKEN, CHIPOTLE-ORANGE CHILE GLAZE, CRISPY YUCA FRIES, TOMATO HERB SALAD \$24
CARNE ASADA 12 OZ. NY STRIP STEAK, ADOBO, FRIED TOMATILLO, CREAMY POBLANO CORN RICE \$32
CHULETAS DE CORDERO LAMB CHOPS, SMOKED BACON ATOLE, CHANTERELLE ESCABECHE, 3 CHILE BBQ \$28
PESCADO DEL DÍA WHOLE GRILLED FISH VERACRUZ STYLE, TOMATOES, CAPERS, GREEN OLIVES \$33
LOS CALLOS DIVER SCALLOPS, PINEAPPLE, GRAPEFRUIT, HABANERO REDUCTION \$19

ACOMPANAMIENTOS

- EJOTES** GREEN BEANS, CONFIT CHERRY TOMATOES, QUESO BLANCO, ROASTED GARLIC LEMON VINAIGRETTE V \$6
PLÁTANO Y CREMA SWEET PLANTAINS, QUESO FRESCO V \$4
ARROZ CON CREMA CREAMY POBLANO CORN RICE V \$5
ARROZ CON FRIJOLE NEGROS BLACK BEANS, RICE V \$4
FRIJOLE REFritos REFRIED BEANS \$3

V = VEGETARIAN



01/03/12



MARGARITAS

- ★ **DISTRITO** (HOUSE) SAUZA HORNITAS PLATA-ORANGE-LIME WITH FRESH FRUIT \$10/\$49 \$12/\$57
- ★ **JEFE** DON JULIO REPOSADO - COMBIER - LIME WITH FRESH FRUIT \$15 \$17
- ★ **SEASONAL FROZEN MARGARITA** \$9
- ★ **PALOMA** SAUZA HORNITAS PLATA-GRAPEFRUIT SODA-LIME-SALT \$8

CÓCTELES

- ★ **MICHELADA** MODELO ESPECIAL-LIME-SPICES-SALT \$6
- ★ **LIEB'S LEMONADE** TITO'S VODKA, FRESH SQUEEZED LEMON JUICE \$10
- ★ **HEMINGWAY** CHILE INFUSED TEQUILA-MARASCHINO-GRAPEFRUIT \$10
- ★ **SPANISH FLY** FRUIT INFUSED TEQUILA-LIME-SIMPLE SYRUP \$10
- ★ **EL SANTO GIMLET** REPOSADO-LIME JUICE-CILANTRO \$12
- ★ **TEQUILA AVIATION** ESPOLON BLANCO-LEMON-CREME DE VIOLETTE-MARASCHINO LIQUEUR \$12

MEXICAN SANGRIA

- ★ **RED** RED WINE-TEQUILA-BLACKBERRY BRANDY-SPICED SIMPLE SYRUP \$8
- ★ **WHITE** WHITE WINE-TEQUILA-APRICOT BRANDY-SPICED SIMPLE SYRUP \$8
- ★ **PITCHER** \$35

NON-ALCOHOLIC \$4

- ★ **COCA COLA MEXICANO** **BOING** (MANGO)
- ★ **JARRITOS** (GRAPEFRUIT, MANDARIN) **HORCHATA** (SWEETENED RICE MILK)
- ★ **AGUA FRESCAS** (JAMAICA, TAMARINDO)

CERVEZAS

BOTTLES

- ★ **CORONA** (MEX) \$5
- ★ **CORONA LIGHT** (MEX) \$5
- ★ **PACIFICO** (MEX) \$5
- ★ **SIXPOINT BENGALI TIGER - 16oz CAN** (USA) \$6

DRAFT

- ★ **DOCK STREET RYE IPA** (USA) \$6
- ★ **DOS EQUIS AMBER** (MEX) \$6
- ★ **DOS EQUIS LAGER** (MEX) \$6
- ★ **NEGRA MODELO** (MEX) \$6
- ★ **STAFF'S CHOICE** (USA) MP

WINES BY THE GLASS

SPARKLING

- ★ **CAVA CRISTALINO "EXTRA DRY"**, PENEDÈS, SPAIN, NV \$10

WHITES

- ★ **ALBARIÑO PAZO SERANTELLOS**, RIAS BAIXAS, SPAIN, 2009 \$10
- ★ **CHARDONNAY BUDINI**, MENDOZA ARGENTINA, 2008 \$10
- ★ **GRENACHE BLANC COLINAS DEL EBRO**, TERRA ALTA, SPAIN, 2009 \$10
- ★ **TORRONTES ZOLO**, LA RIOJA, ARGENTINA, 2009 \$10
- ★ **VERDEJO VIURA FUENTE MILANO**, RUEDA, SPAIN, 2009 \$9

ROSE

- ★ **ROSÉ SEÑORÍO DE LA CUENCA**, SPAIN, 2004 \$8
- ★ **ROSÉ CRIOS**, MENDOZA, ARGENTINA, 2009 \$9

REDS

- ★ **CARMENÈRE SANTA RITA "120"**, VALLE CENTRAL, CHILE, 2009 \$9
- ★ **GRENACHE HIGUERUELA**, ALMANSA, SPAIN, 2009 \$10
- ★ **MALBEC EL PORTILLO**, MENDOZA, ARGENTINA, 2009 \$9
- ★ **PINOT NOIR ARESTI**, CURICO VALLEY, CHILE, 2009 \$9
- ★ **TEMPRANILLO MONTE CASTRILLO**, RIBERA DEL DUERO, SPAIN, 2009 \$10

DISTRITO

MODERN MEXICAN

BRUNCH: SAT-SUN 11AM-2:30PM
LUNCH: MON-FRI 11:30AM-2:30PM

DINNER: SUN-THURS 5-10PM FRI-SAT 5-11PM
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