

Antojos

GUACAMOLE	14
Mashed avocado, tomato, cilantro	
EL CHOMPIRAS GUACAMOLE	18
Poached Maine lobster, key lime, dragonfruit	
SMOKED ELOTE GUACAMOLE	15
Sweet corn, serrano chili, micro cilantro	
QUESADILLA	13
Queso Chihuahua, chilies toreados	
QUESADILLA CON MEXICAN CHORIZO	14
Smoked chorizo, chilies toreados	
GRILLED CORN	12
Chipotle aioli, cotija cheese	
SALSA ASADA	7.5
Charred tomato, jalapeño, lime	
SALSA TOMATILLO	7.5
Tomatillo, cilantro, garlic	
SALSA VERDE	7.5
Roasted tomatillo, jalapeño, lime	
SALSA CHILIES	7.5
Chile arbor, chili guajillo, grilled tomato	
SALSA CRUDA, CLASSIC PICO DE GALLO	7.5
Tomato, onion, cilantro	
DESGUSTACIÓN DE SALSAS	14
Pick 3 of our unique salsas	

Para Empezar

EMPANADAS SUIZAS	12
Oaxaca cheese, roasted poblano, sweet corn	
QUESO FUNDIDO DE HONGOS	15
Mexican truffles, micro chives	
SOPEs	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, chili salt	
LOBSTER AGUACHILE	18
Leche de tigre, pickled coconut	
CEVICHE CAMPECHANO	17
Citrus Acapulco sauce, poached shrimp	
SCALLOPS NEGROS*	16
Fire roasted peppers, lime juice	

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	

Tostadas

TUNA TOSTADAS	15
Red onion, cilantro	
TOSTADA DE CAMARON	13
Florida shrimp, salsa cruda	
SMOKED SALMON TOSTADAS	13
Chipotle aioli, serrano chili	

Platos Principales

SHORT RIBS	24
Mole poblano, poached baby potatoes	
ENCHILADAS SUIZAS	17
Duck confit, pickled apple	
SMOKED CHICKEN	25
Achiote adobo, chili madre	
BRONZINO A LA TALLA	28
Guajillo chili, smoked pineapple salsa	
CHICKEN TAMALES	17
Salsa roja, queso fresco	
COCHNITA PIBIL	19
Pickled red onion, corn tortilla	

Carnes

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

ACOMPAÑAMIENTOS 9

ESQUITES	CRISPY POTATOES	SWEET POTATOES	TRUFFLE POTATOES	ROASTED CALABAZA	CAULIFLOWER
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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

Tin Cup 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, escebeche

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

Chelas

DIEZ Y SEIS PILSNER DRAFT	5
Concrete Beach Brewery, Miami	
CORONA PREMIER	7
Grupo Modelo S.A. de C.V. Mexico	
BOHEMIA	7
Cuahtémoc Moctezuma Brewery	
DOS EQUIS AMBER	7
Moctezuma Brewery, Mexico	
MODELO ESPECIAL	7
Grupo Modelo, Mexico	
HEINEKEN LAGER	7
Dutch Brewing Company, Germany	
HEINEKEN LIGHT	7
Dutch Brewing Company, Germany	
HEINEKEN O.O	7
Dutch Brewing Company, Germany	
PERONI NOSSTRO AZZURRO	7
Peroni Brewery, Italy	
DUVEL	13
Moortgat Brewery, Belgium	
STRONGBOW CIDER	8
H.P. Bulmer, England	
MICHELOB ULTRA	7
Michelob Brewing Company, St. Louis	
BUD LIGHT	7
Anheuser-Busch, MI	
NEXT COAST IPA	8
Goose Island Beer Company, IL	
PALE SOUR	13
Brewery Ommegang, NY	

Los de Polanco

DON JULIO 1942 TEQUILA	Warm oak, caramel, vanilla, tropical fruit	50
BELVEDERE SINGLE ESTATE RYE LAKE BARTĘŻEK	Almond, fresh hay, spearmint, hints of biscuit	18
BULLEIT BOURBON 10 YEAR OLD	Butterscotch, heavy spice, leather, big oak	20
BACARDI FACUNDO EXQUISITO RUM	Vanillaa, 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	Vento, Italy	12	48
Sparkling	Chandon Brut	California	13	52
Champagne	G.H. Mumm	Champagne, France	24	140
Champagne	Moët & Chandon Imperial	Champagne, France	22	88

WHITE & ROSÉ

Rosé	Hampton Water	Languedoc-Roussillon, France	16	85
Rosé	Whispering Angel	Cotes de Provence, France	14	56
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, CA	14	56

RED

Pinot Noir	Smoke Tree	Sonoma County, CA	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, Central Coast, CA	16	64