

JUANITA

MEXICAN STREET FOOD

ANTOJITOS

Sopes 7

Roasted sweet potato
pineapple | pickled chilis |
cucumber salsa

Posole Rojo 5

Hominy | chilis
roasted pork tomato broth

Tamale Pulpo 6

Corn husk tamale
crispy octopus | green mole
squid ink crema

Tamale Rojos 5

Corn husk tamale | cilantro
braised pork salsa verde

Ceviche 7

Mezcal cured snapper
Leche de Tigre | avocado
serrano chili purple yam

TACOS

Carnitas Street Taco 4

Braised pork | cilantro
Jarritos pickled onions
salsa verde

Lengua 5

Crispy beef tongue | radish
roasted carrot mole
fried shallot

Ostra 5

Masa fried oysters
ancho mayo lime slaw
Antigua Bahia

Tripa 4

Crispy tripe | salsa habanero
grapefruit | slaw | mint

Mushroom Pastor 4

Chili roasted enoki
mushrooms | charred
pineapple | onions | cilantro

POSTRES

Mexican Brownie 5

Candied pepitas
whipped cream | guajillo chili
powdered sugar

Crispy Masa 4

Avocado jam | raisins
white chocolate
chicory | cinnamon

Maya Namyslowski, General Manager
Conner Hinderks, Chef de Cuisine

A Neal Brown Hospitality Restaurant