



# Sueño.



## ANTOJITOS

appetizers

<b>Sikil P'ak</b> mayan pumpkin seed dip, totopos	13	<b>Piquillo Peppers</b> goat cheese, herbs, chipotle butter	10
<b>Guacamole</b> lime, onions, cilantro, totopos	12	<b>Tostada de Camote</b> roasted sweet potato, white bean refrito, macha ma pla, fennel, crema, pepitas	14
<b>Salsa del Día</b> rotating housemade salsa, totopos	8	<b>Shishito Peppers</b> hearth grilled, tajin, queso dressing	13
<b>Ensalada</b> patchwork garden lettuce, heirloom carrots, chioggia beets, ricotta salata, chile candied hazelnuts, pickled quajillo vinaigrette	15		
<b>Mussels Enchiptladas</b> chipotle broth, charred fennel & carrots, chile oil, grilled country bread	20		
<b>Flautas</b> potato, chihuahua cheese, queso fresco, crema, cabbage slaw, tomatillo salsa	16		
<b>Quesadilla de Hongos</b> queso oaxaca & chihuahua, hearth roasted mushrooms, huitlacoche, escabeche, habanero-tomato salsa, heirloom masa	18		

## TACOS

3 per order

<b>Tacos de Cochinita</b> adobo marinated pork, salsa tamulada, pickled red onions	14
<b>Tacos de Pescado</b> fried white fish, fresno hot sauce, pickled cabbage, salsa bandera	14
<b>Tacos de Vegetarianos</b> seasonal veggie selection	14

## PLATILLOS FUERTES

entrees



### Bistec y Mole\* | 39

grilled adobo marinated bavette steak, hearth-roasted fingerling potatoes, tomatillo pico, mole sequeza



### Mahi Mahi\* | 39

coconut lime rice, mole coloradito, chile oil, eggplant ash

### Pollo al Carbon | 29

grilled achiote marinated chicken, smoked piri-piri salsa, chives

### Tamales | 22

poblano rajás, chihuahua cheese, mole amarillo, sesame seeds, pistachio

### Pork Chop\* | 36

poc chuc style citrus marinated pork, salsa tamulada, frijoles negros, cabbage slaw



### Lamb Birria | 33

braised lamb, mole rojo, consommé, salsa picante, lime, onion, cilantro

## AL LADO

sides

### Frijoles Charros | 11

pinto beans, jalapeños, lardons, cilantro

### Col de Bruselas | 13

fried brussel sprouts, chile vinaigrette, lime, cilantro, sesame seeds

### Papas | 11

fried potatoes, jalapeño, salsa chermoula, requesón

EXECUTIVE CHEF - JORGE GUZMAN | GENERAL MANAGER - ISAIAH ASHBA | CHEF DE CUISINE - MORGAN FRANZ | SOUS CHEF - ADRIANO GONZALES



LEARN MORE

A gratuity of 20% will be added to parties of 8 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu items may contain or come into contact with Wheat, Eggs, Peanuts, Tree Nuts, and Milk. For more information, please speak with a team member.



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## CENA FAMILIA

April 2024

available monday - thursday

prix-fixe menu for two

\$50 | per person

+ \$35 | wine pairing

### Salsa del Dia

rotating house-made salsa, topos

+ Colston Biblio 'Spotlite' Grenache Rosé

Columbia Valley, WA (2022)

### Ensalada de Espinaca

patchwork gardens bloomsdale spinach, epazote, marcona almonds,  
radish, meyer kosho vinaigrette

### Frijol con Puerco

stewed pork, black beans, steamed white rice,  
chiltomate tamulado, heirloom tortillas

+ Abbazia di Novacella, Gerwurztraminer  
Trentino-Alto Adige, Italy (2022)

### Tamal de Chocolate

dark chocolate tamal, chocolate ganache, toasted milk  
crumble, cafe de la olla ice cream

+ Kopke, 20 Year Tawny Port  
Duoro, Portugal



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# COCKTAILS

<b>NUMERAL K (SHOT)</b>	7
house fresno tequila, apple, pineapple, passion fruit, peach, and pamplemousse liqueurs, lemon, lime, cranberry, dried jalapeño	
<b>TRES PIÑAS (A TASTE OF MEXICAN SPIRITS)</b>	25
Tequila Ocho Blanco, Del Maguey Vida Mezcal, Los Magos Sotol (1 oz each)	
<b>BARREL-AGED OAXACAN OLD FASHIONED</b>	15
mezcal, reposado tequila, orange-piloncillo syrup, angostura + orange bitters, toasted oak, lime	
<b>BORDER TOWN</b>	15
bonded rye whiskey, sotol, crème de cacao, angostura bitters, chipotle-cacao bitters	
<b>RANCH WATER</b>	13
blanco tequila, lime, oleo-saccharum, topo chico, cucumber, salt	
<b>LA SERINA*</b>	16
cherry-chile infused mezcal, luxardo, licor 43, lime, crème de cacao, egg white, cola bitters	
<b>STICKS AND STONES</b>	15
clairin, cinnamon infused madeira, allspice dram, lime, orange, coconut syrup	
<b>BOOTLEG</b>	14
bison grass vodka, apple liqueur, lemon, agave nectar, gold dust	
<b>RAIN DANCE</b>	15
coriander infused gin, chaparral syrup, suze, ancho verde, blanco vermouth, lemon	
<b>GINTÓNICA</b>	14
pink peppercorn-cardamom infused gin, tonic, lime, salt	
<b>THE GUY</b>	14
mezcal, tequila, lime, passion fruit, chile liqueur, allspice dram, salt air	
<b>SANGRÍA DE BASURA</b>	13
yesterday's cut fruit garnishes, used herbs and whole spices, open wine, vermouth, orange liqueur, rum - every batch is unique	
<b>MORE BETTER</b>	14
blanco tequila, orange, spiced hibiscus syrup, aperol, grapefruit	
<b>STRAWBERRY HORCHATA (NON-ALCOHOLIC)</b>	8
fresh strawberry syrup, salt, housemade rice milk, condensed milk	
<b>LECHE DE TIGRE (NON-ALCOHOLIC)</b>	9
orange, lime, jalapeño, ginger, garlic, tumeric, salt, chile oil	

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## BEER & CIDER

\*MAKE IT A MICHELADA: \$4 (LIME, CHAMOY, MAGGI JUGO, SALT, TOBASCO) VICTORIA

Victoria	5
Corona Familiar (32 oz)	14
Lone Star Lager	5
Montucky Cold Snacks	5
Modelo Negra	6
Murphy's Stout (16oz)	7
Prairie Slush Fruited Sour	9
Urban Artifact 'Capy Snack' Fruit Ale	6
Toppling Goliath Berry Patch Fandango Sour (16oz)	15
3 Floyds Brewing Co. Gumballhead Wheat	7
Hofbrauhaus Hefe Weiss	7
Saison Dupont (375ml)	13
SingleCut 18 Watt Session IPA (16oz)	8
Branch & Bone Rotating IPA (16oz)	13
Two Robbers Lemon Cherry Craft Hard Seltzer	6
Athletic Brewing Co. Hazy IPA (Non Alcoholic)	5
Best Day Brewing Electro-Lime Cerca de Cerveza (Non Alcoholic)	5
Astarbe Basque Cider (750ml)	24

## AGAVE

### BLANCO

Exotico Blanco	9
Lalo Blanco	19
Cenote Blanco	18
Corazon Blanco	12
Siete Leguas Blanco	19
Tequila Ocho Blanco	19
Ghost Tequila	13
Tequila Tromba Blanco	14

### REPOSADO

Corazon Reposado	11
Siete Leguas Reposado	21
Dulce Vida Reposado	13
Milagro Single Barrel Reposado	21
Tequila Tromba Reposado	16

### AÑEJO

Corazon Añejo	14
Corralejo Añejo	16
Gran Coramino Añejo	39
Herradura Añejo	20
Tres Generaciones Añejo	19

### MEZCAL

Banhez Joven Mezcal	10
Bozal Mezcal	22
Del Maquey Vida	14
Mezcal Vaqo Elote	21
Mezcal Vaqo Ensable	30
Mezcal Vaqo Espadin	21
Monte Alban	8

### SOTOL

Sotol Los Magos	14
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# WINE

## SPARKLING

Field Recordings 'Posie' Pet Nat Muscat (Santa Maria Valley, CA) 2022	45
Vietti, Moscato d'Asti (Piedmont, Italy) 2021	11 / 40
La Collina Lambrusco 'Quaresimo' (Emilia-Romagna, Italy) NV	13 / 48
Mas Goma 'L'alba al Turó' Pet Nat (Penedès, Spain) NV	52
Raventos 'Raventos i Blanc' Cava (Catalonia, Spain) 2021	15 / 56
Doyard 'Vendemiaire' 1er Cru Brut (Champagne, France) NV Moussé Fils, [103]	110
Brut Meunier Special Club (Champagne, France) 2017 [104]	230
Gaston Chiquet 'Tradition' 1er Cru Brut (Champagne, France) NV [105]	220 (Magnum)

## SKIN CONTACT

Wild Nature 'Veneto Bianco' Orange (Veneto, Italy) 2020 [201]	40
Fuso 'Cala' Orange (Sicily, Italy) 2022	12 / 44
Viña Gonzalez Bastías, Orange (Maule Valley, Chile) 2021 [203]	50
Vinos Pijoan 'Árbol de Fuego' Rosé (Valle de Guadalupe, Mexico) 2021 [204]	60
Colston Biblio 'Spotlite' Grenache Rosé (Columbia Valley, WA) 2022 [205]	14 / 52

## WHITE

Richter 'Zeppelin' Semi-Sweet Riesling (Mosel, Germany) 2022	11 / 40
Weingut Bründlmayer, Grüner Veltliner (Kamptal, Austria) 2021	14 / 52
Zidarich, Vitovska (Venezia Giulia, Italy) 2016 [301]	95
Comtesse Marion, Sauvignon Blanc (Languedoc, France) 2022	11 / 40
Pax 'Buddha's Dharma' Chenin Blanc (Mendocino, CA) 2018 [310]	45
Pierre Girardin 'Éclat de Calcaire' Chardonnay (Meursault, France) 2021 [305]	88
Benito Santos 'Saia' Albariño (Rias Baixas, Spain) 2021	13 / 48
Raft Wines, Grenache Blanc (Mendocino, CA) 2020 [306]	60
Finca Parera 'Clar' Blend (Penedès, Spain) 2019 [307]	48
Meyer-Fonné, Riesling Reserve (Alsace, France) 2020 [303]	60
Villa Varda, Pinot Grigio (Veneto, Italy) 2021	10 / 36
Zeitgeist, Trousseau Gris (Russian River Valley, CA) 2016 [309]	58
Bodegas Los Bermejos, Malvasía Volcánica (Lanzarote, Canary Islands) 2022 [311]	56
Domaine des Deux Clés, Blend (Corbières, France) 2021	14 / 44
Olivier Pithon 'Calce' Blend (Roussillon, France) 2021 [304]	52
Presqu'île, Chardonnay (Santa Barbara, CA) 2022	15 / 55

# WINE

## RED

Margins Wine, Mourvèdre (Santa Clara Valley, CA) 2021 [401]	50
Serradinha, Vinho Tinto, Blend (Lisbon, Portugal) 2019 [402]	50
Domaine Rolet 'Tradition' Arbois Rouge (Jura, France) 2019 [407]	52
La Distesa 'Nocenzio' Rosso (Marche, Italy) 2020 [423]	62
Gogolette 'Les Pieds dans l'eau' Grenache/Syrah (Rhône, France) 2021 [411]	60
Domaine Delalle, Grolleau (Loire Valley, France) 2022 [403]	46
Vinos Pijoan 'Vino Pelón' Blend (Valle de Guadalupe, Mexico) 2020 [409]	64
Pas de Problème, Pinot Noir (Languedoc, France) 2022	13 / 48
Bichi 'Flama Roja' Field Blend (Baja, Mexico) 2020 [406]	65
Foradori, Teroldego (Trentino, Italy) 2021 [410]	64
Ercole, Barbera (Piedmont, Italy) 2021	12 / 48 (1L)
Anthill Farms/Abbey Harris' Pinot Noir (Anderson Valley, CA) 2020 [408]	92
Montaribaldi 'Ternus' Blend (Piedmont, Italy) 2021 [424]	39
Bodegas Ramírez de la Piscina, Tempranillo (Rioja, Spain) 2019	13 / 48
Frog's Leap, Rutherford Merlot (Napa Valley, CA) 2020 [413]	85
Luyt, 'Coronel de Maule' Pipeño (Central Valley, Chile) 2022 [414]	42 (1L)
Dos Minas, Malbec (Salta, Argentina) 2021	12 / 44
Inconnu 'Alicé' Cabernet Sauvignon (Russian River Valley, CA) 2018 [412]	120
Corison, St. Helena Cabernet Sauvignon (Napa, CA) 2019 [415]	230
Desert Wind, Cabernet Sauvignon (Columbia Valley, WA) 2016	15 / 56
Bodegas Juan Gil, Blend (Jumilla, Spain) 2020	14 / 52
Radikon, Pignoli (Friuli, Italy) 2009 [417]	180 (1L)
Heitz 'Lot C-9T' (Napa Valley, CA) 2017 [418]	215
Torre de Oña 'Finca Martelo' Tempranillo (Rioja, Spain) 2016 [416]	94
Chann Chave, Syrah (Northern Rhône, France) 2020 [404]	66
G.D. Vajra 'Albe' Barolo (Piedmont, Italy) 2019 [419]	95
Commando G 'Granito del Cadalso' Garnacha (Vinos de Madrid, Spain) 2022 [405]	52
Château Smith Haut Lafitte 'Le Petit' Blend (Bordeaux, France) 2019 [420]	120
Brown, Zinfandel (Napa Valley, CA) 2021 [421]	90
Eric Texier, Grenache (Châteauneuf-du-Pape, France) 2019 [422]	140

## SWEET (2 OZ POUR)

Kopke, 20 Year Tawny Port (Duoro, Portugal)	80
Valdespino, Moscatel Toneles (Jerez, Spain) NV (1923 - 1943)	10
Château Lamourette, Sauternes (Bordeaux, France) 2016	16
Felsina Vin Santo (Tuscany, Italy) 2016	