

MIXED DRINKS

BEER

WINE



margaritas 16 (choose with tequila or mezcal)

la famosa apple puree, fresh lime, triple sec

the classic fresh lime & lemon verbena

sandy's watermelon puree, spiced with salted rim

mango tango mango, fresh mint & jalapeño essence

ta más lindo tamarind, ginger, dried chiles

passion flower passion fruit with hibiscus

cilantro-maracuya cilantro, passion fruit, fresh lime & cointreau

speciality cocktails 18

smokey passion mezcal, pineapple, lime, ginger-thyme syrup

angie's tangy orange tangerine purée, reposado tequila,
napoleon tangerine liqueur, cinnamon syrup

dragon spell amaro montenegro, sta. teresa rum, passion fruit,
dragon fruit, lime, mint

la chata horchata, rum, banana liqueur, tequila or mezcal &
cinnamon

vacations in tulum mezcal cucumber, honey mint syrup, lemon

la elegante grilled pineapple, sage, mezcal, lemon

micheladas 12

clásica sangrita lime, tajin salted rim

petróleo worcestershire, orange juice, maggie, salted rim

chelada lime, juice, salted rim

oaxaqueña mezcal lime, orange, sal de gusano

draft 7

modelo especial

negra modelo

pacífico

ever haze ipa

la rubia

bottled 7

corona

corona light

non - alcoholic

mexican white wines
by the glass 13

trasiego viognier, arneis & marsanne, valle de guadalupe, baja
california

tierra madi sauvignon blanc, valle de bernal, querétaro

casa ariza chardonnay, valle de guadalupe, baja california

mexican red wines
by the glass 13

paoloni cabernet, merlot, valle de guadalupe

terra madi malbec, valle de bernal, queretaro

monograma valle de tintos, merlot, valle de guadalupe, baja california

rose 13

paoloni sangiovese, valle de guadalupe, baja california

JACINTA IS MORE THAN JUST A NAME DEAR AND NEAR TO OUR FAMILY: SHE EMBODIES THE ENDURING SPIRIT AND PROFOUND CONTRIBUTIONS OF COUNTLESS MEXICAN WOMEN. FOR GENERATIONS, THESE WOMEN HAVE TOILED WITH LOVE AND SACRIFICE, IN THEIR HUMBLE KITCHENS, THEIR HANDS SHAPING CULINARY MASTERPIECES BEHIND THE METATES, COMALES, AND OLLAS. THROUGH THEIR DEDICATION, THEY CULTIVATED WHAT WE NOW CELEBRATE AS MEXICAN CUISINE – A VIBRANT HERITAGE SO RICH IT WAS RECOGNIZED BY UNESCO IN 2010 AS AN INTANGIBLE CULTURAL HERITAGE OF HUMANITY.

AT JACINTA, WE'RE DEEPLY COMMITTED TO HONORING THESE ANCESTRAL TRADITIONS. EVERY DISH REFLECTS OUR UTMOST RESPECT FOR AUTHENTIC COOKING PRACTICES, INDIGENOUS INGREDIENTS, AND THE CULTURAL TAPESTRY WOVEN AROUND FOOD IN MEXICO. OUR PURPOSE AND PASSION ARE ONE: TO PRESERVE THESE INVALUABLE CULINARY LEGACIES AND SHARE THEM WITH AS MANY PEOPLE AS WE CAN, FAR BEYOND MEXICO'S BORDERS.



APPETIZERS

vegan & vegetarian

- tetelas from oaxaca** black truffle & huitlacoche (corn truffle), crema, cotija cheese, salsa verde 17

guacamole avocado from michoacán, goat cheese, wood fired tostadas & fried chips 13

cacalas pifa wood fired tostadas with nixtamalized black bean hummus, goat cheese & guacamole 10
- queso fundido carlota** melted cheese with black truffle & knob onion confit, fresh tortillas straight out of the comal 14

esquites ariel jumbo corn, tajin, chipotle, poblano aioli, queso cotija 10

sopes de jovita black beans, guacamole, pico de gallo, salsa verde, goat cheese & crema 10

fish & seafood

- ceviche la sirena** corvina, fresh lime, red onion, cilantro, habaneros, olive oil, carrot ribbons, avocado 19

blue fin tuna tostadas chipotle tamarind sauce, avocado, sesame seeds, crispy leeks 20

levanta muertos seafood cocktail with shrimp, octopus, calamari, scallops, corvina, spicy cocktail sauce & avocado 20
- jacinta’s seafood cocktail** yellow chile, citrus juices, ginger, soy, shrimp, scallops, octopus, calamari, corvina 20

blue fin tuna ceviche cilantro-jalapeño, lemon salsita, tamarind-chipotle, avocado,sesame seeds 20

home smoked salmon tostada, nixtamalized black bean chipotle hummus, avocado, baja slaw, chipotle joe’s 16

chicken & meat

- queso fundido clásico** melted cheese with chorizo, pico de gallo, fresh tortillas straight out of the comal 14
- sopes de jovita** black bean pure salsa verde, lettuce, crema, cotija cheese, your choice of meat 16

choose one

- chicken
- carnitas
- duck confit
- brisket

Salads

- caesar tía juana** roasted poblanos, avocado, tortilla chips, cotija cheese 13

sandy’s watermelon & hearts of palm, arugula, queso fresco, tajin lemon dressing 13

kale & sweet potato, toasted pepitas, blanched garlic & cotija cheese dressing 13
- mari’s** mixed greens, dried cranberries, mandarin, walnuts, raspberries, goat cheese, beets, honey thyme dressing 13

celia’s chopped, iceberg & romaine, black bean vinaigrette, queso fresco, avocado, cilantro dressing 13

protein to choose all items grilled over cherry wood fire	salmon +7 home-smoked salmon +7	octopus +14 skirt steak +13	boneless 1/2 baby chicken “al pastor” +8
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SOUPS

tortilla soup
cilantro broth, zucchini flower, poblanos, corn & goat cheese 7

black bean soup
with nixtamalized black beans, pico de gallo, goat cheese, crema & tortilla chips 7

insects

- escamoles** ant eggs, butter, epazote on a fresh blue corn tortilla MP

gusanos de maguey agave worms, pan-fried crispy, guacamole on a fresh blue corn tortilla mp
- chapulines** grasshoppers on a wood fire tostada, nixtamalized black beans, guacamole & cotija cheese 13

hormigas chicatanas black chicatana ants salsa with guajillo & árbol chile, peanuts & olive oil 2

ENTREES

cherry wood burning grill

- atlantic salmon** 22

whole branzino 34

organic boneless 1/2 baby chicken “al pastor” 27
- octopus** 34

skirt steak 34

tomahawk ideal for sharing 93
- smoked beef brisket with mexican rub** ideal for sharing 67

garnishes

nixtamalized black beans with chipotle, jumbo corn esquites with poblano chile & crema, sweet potato puree & grilled knob onion

tacos

(3) per order

- chilean seabass** white bean humus, baja slaw, chipotle joe’s 27

crispy shrimps tempura white bean hummus, baja slaw, chipotle joe’s 20

crispy chicken flautas 2 salsas: avocado-cilantro & pasilla chile crema & cotija cheese 18

duck confit goat cheese, crispy almonds, medjool dates 22

smoked beef brisket with mexican rub 18

classic pork carnitas los panchos with crispy chicharrón 18

quesadillas

A mix of oaxaca & chihuahua cheeses, pico de gallo and guacamole

zucchini flower & poblano chile 18

huitlacoche (corn truffle) & black truffle 18

carmelita’s quesabirria with smoked brisket 18

blanca’s skinny tacos

wrapped with bibb & iceberg lettuces

- chilean seabass** baja slaw, white bean hummus, chipotle joe’s 27

crispy shrimp baja slaw, white bean hummus, chipotle joe’s 20

home smoked salmon baja slaw, white bean hummus, chipotle joe’s 18

hidden gems

- baked chilean seabass veracruz** san marzano tomatoes, olives, capers, jalapeños, fresh herbs, lemon, served with basmati rice 34

seafood & basmati rice casserole spicy shrimp sauce with brandy, saffron, pernod & lemon, shrimps, octopus, calamari & seabass 34
- special almond mole from san pedro** chicken breast, diced dates, almonds & goat cheese 20

beef tenderloin don guillermo huitlacoche (corn truffle) & black truffle, poblano cream, melted cheese 37

enchiladas

- verdes** tomatillo-chipotle, pulled chicken, chorizo, fresh greens, onion, crema, cotija cheese 19

rojas chipotle-tomatillo, smoked brisket, fresh greens, onion, cilantro, crema, cotija cheese 19

enfrijoladas with black nixtamalized beans with chipotle, pulled chicken, crema, goat cheese & chorizo 19

enmoladas with almond mole, diced dates & goat cheese, choose: pulled chicken or duck confit 20

suizas with pulled chipotle chicken, tomatillo - poblano cream, baked with melted cheese 19

vegan & vegetarian

- cauliflower in pistachio “mole”** 18

mixed veggie bowl 16

veggie enchiladas poblano cream sauce, goat cheese 16

cauliflower “al pastor” tacos with grilled pineapple 16



roasted rack of lamb or baked chilean seabass in mole verde from oaxaca prepared with 5 fresh herbs served with basmati rice 73 / 34

Guests with food allergies or sensitivities are kindly asked to notify a manager before placing an order. While we take great care in our preparation, please be aware that our kitchen uses many ingredients - including peanuts, tree nuts, wheat, dairy, soy, shellfish, and other potential allergens - and we cannot guarantee that any dish will be completely free of allergens or cross contact.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you hvae certain medical conditions.