



RUINS

COCTELERÍA DEL BARRIO

COCTÉLES DE CASA

MARGARITAS

TRADICIONAL \$10
ALL FLAVORS + \$2.5

CHICHA MORADA
CHILE
CANELA
COCONUT
GINGER
GUAVA
JAMAICA

MANDARINA
MANGO
PASSIONFRUIT
PINEAPPLE
PRICKLY PEAR
MIXED BERRY

FROZEN

MEZCAL NEGRONI 10
EL SILENCIO MEZCAL, LUNAZUL TEQUILA, CAMPARI, SWEET
VERMOUTH, CITRUS

PAINKILLER 12
HOUSE RUM BLEND, PINEAPPLE, ORANGE, COCONUT

WALL-ARITA 11
ILLEGAL MEZCAL, MI CAMPO TEQUILA, LIME, PASSIONFRUIT,
PERUVIAN PEPPER

EXOTICOS

KILL-DEVIL-BRUJA 14
HOUSE RUM BLEND, CHAMOMILE FALERNUM, MANGO, JAMAICA, LIME, TONKA BEANS

LA SEDUCTORA 13
MILAGRO REPOSADO TEQUILA, MONTELOBOS MEZCAL, FERRAND DRY CURAÇAO, SAGE,
ORGEAT, LIME, MOLASSES BITTERS

SIERRA OUTKAST 14
AGAVE GIN, PARANUBES RUM, LINIE AKVAVIT, LIME, CANELA, ORGEAT, GINGER,
CARDAMOM BITTERS

CURANDERO AMAZÓNICO 15
HOUSE RUM BLEND, LICOR 43, ZAMACA, CANELA, HEMPMILK, COLOMBIAN CACAO, MEDICINAL
MUSHROOM EXTRACT **At Doctor's Recommendation - Add CBD OIL + \$3.5**

EL PRÍNCIPE Y EL MENDIGO 15
APOSTOLES GIN, CYNAR, PASSIONFRUIT, GRAPEFRUIT BITTERS, LIME JUICE

BATALLA DE PUEBLA 17
PATRON ESTATE RELEASE, SOTOL, CLEMENT COCONUT, GIFFARD PINEAPPLE, ABSINTHE,
BOLIVAR BITTERS



SCORPION \$42

HOUSE SCORPION BOWL WITH MEZCAL, TESORO REPOSADO TEQUILA,
CHARANDA, LIME, ORANGE, CHICHA MORADA, ORGEAT. SERVES 3



COCTÉLES DE CASA

ADD CBD TO ANY
COCKTAIL FOR \$3.5

CAÑA & VINO

RHUM JM, LA CARAVEDO PISCO, GIFFARD LYCHEE, GUAVA, LEMON, ROSE WATER

11

AZTECA 666

DEL MAGUEY VIDA MEZCAL, ALTOS TEQUILA, CHILE AGAVE, LIME, CUCUMBER, CILANTRO

12

FANTASMA CÓSMICO

GEM & BOLT MEZCAL, ALOE VERA LIQUEUR, RED BELL PEPPER, ROSEMARY, LEMON, BLACK PEPPER BITTERS

12

UNGRATEFUL DEAD

URUAPAN CHARANDA, ALLSPICE, COCONUT, CITRUS, PULQUE

11

DEMONIO DEL SOL

ILEGAL MEZCAL, AMARGO, ORGEAT, LIME, EGG WHITE

11

YOU BROWN, YOU

SIERRA NORTE OAXACAN WHISKEY, HAMILTON POT STILL RUM, CAFFE DEL FUEGO, COCONUT, PERUVIAN BITTERS

13

YOU SON OF A PICHU

EL SILENCIO MEZCAL, PEACH LIQUEUR, ANCHO REYES, GOOSEBERRY

12

STRANGELOVE

MONTELOBOS MEZCAL, POMEGRANATE BRANDY, CYNAR, CHICHA MORADA, SZECHUAN BITTERS

12

BOCADO CALIENTE

LA CARAVEDO PISCO, PIÑA, LIME, AVOCADO, CHILE AGAVE, TAJIN

12

CHILANGO VIBES

TITO'S VODKA, MANDARINA, GINGER, CITRUS, CILANTRO

10.5

MUJER AMANTE

MILAGRO TEQUILA REPOSADO, RAMAZZOTTI APERITIVO, BERRIES, LEMON, CAVA, ROSE WATER

13

EL CHE

HENDRICKS GIN, YERBA MATE, LIME, PIÑA, SZECHUAN BITTERS, ABSINTHE

12

SANTA MUERTE

GEM & BOLT MEZCAL, DAMIANA, HOJA SANTA, GUAVA, LEMON

12

GAMBETA FIZZ

AVUA PRATA, ABSINTHE, PASSIONFRUIT, VANILLA, LIME, CREMA, EGG WHITE & SODA

14

SKELETON SAINT

PALO SANTO SMOKE, ESPOLON REPOSADO TEQUILA, EL SILENCIO MEZCAL, EPAZOTE, BOLIVAR BITTERS

13

CERVEZA & VINO

CERVEZA CLÁSICA

MEXICO

BOHEMIA - MEXICO	5
CARTA BLANCA - MEXICO	5
CORONA FAMILIAR - MEXICO	5
ESTRELLA JALISCO - MEXICO	5
INDIO - MEXICO	5
MODELO ESPECIAL - MEXICO	5
NEGRA MODELO - MEXICO	5
PACIFICO - MEXICO	5
SOL - MEXICO	5
TECATE - MEXICO	5
VICTORIA - MEXICO	5

USA

LONE STAR - USA	4
MILLER HIGH LIFE PONY - USA	3
BUDWEISER - USA	4

ARGENTINA

QUILMES	5
BRASIL	
XINGU	6
COSTA RICA	
IMPERIAL	5
EL SALVADOR	
PILSENER	5
GUATEMALA	
FAMOSA	5

HONDURAS

PORT ROYAL

JAMAICA

RED STRIPE

PERÚ

CUSQUEÑA - PERÚ

CERVEZA ARTESANAL

3 NATIONS MANGO SMASH IPA - TX	6
AUSTIN EASTCIDERS PIÑA - TX	6
AUSTIN EASTCIDERS ORIGINAL - TX	6
AVERY LILIKO'I KEPOLO BELGIAN WIT	7
D. ELLUM NEATO BANDITO IMP LAGER- TX	5
D. ELLUM DALLAS BLONDE - TX	5
FOUR CORNERS EL CHINGON IPA - TX	6
MAUI COCONUT PORTER - HI	7

CAGUAMAS

CORONA FAMILIAR (32OZ) - MEXICO	12
CARTA BLANCA (32OZ) - MEXICO	12
VICTORIA (32OZ) - MEXICO	12

BOILERMAKERS

VICTORIA Y MEZCAL	10
PACIFICO Y TEQUILA	10
CUSQUEÑA Y PISCO	10
RED STRIPE & APPLETON ESTATE	10
LONESTAR & TULLAMORE DEW	10
HIGHLIFE PONY & OLD GRANDAD	7

VINO GLASS/BOTTLE

TINTO

MAS PICOSA	8/35
TEMPRANILLO, CARIGNAN, GRENACHE BLEND SPAIN	

LIDIO CARRARO

TANNAT - BRASIL

CRIO DE SUSANA BALBO

CABERNET SAUVIGNON - ARGENTINA

BLANCO

VIÑA MAYU

PEDRO XIMENEZ - CHILE

CASA MADERO

CHARDONNAY - MEXICO

MATETIC

SAUVIGNON BLANC - CHILE

ROSADO

CASA MADERO

ROSÉ - MEXICO

ESPUMOSO

PATA NEGRA BRUT

CAVA - SPAIN

GOUGUENHEIM

MALBEC EXTRA BRUT ROSÉ

ARGENTINA

COMIDA

DORILOCOS

PRAWN STAR 8
SHRIMP, QUESO BLANCO, CILANTRO, MEZCAL ONIONS, FRESH JALAPEÑO, FIERY LATIN SPICES, & SALSA BORRACHA. ADD CHORIZO \$1.50

VERDECITA 6
BARBACOA, ROASTED TOMATILLO & POBLANO, QUESO BLANCO, CILANTRO, & SALSA VERDE

BASIC GRINGO 5.5
CHOICE OF PASTOR, CHICKEN TINGA, BARBACOA, OR CHORIZO. WITH PICO DE GALLO, ROASTED CORN, QUESO BLANCO & SALSA BORRACHA

COMUNAL

FROM OAXACA WITH LOVE
CHORIZO, CHICHARRONES, CHAPULINES, GUACAMOLE & QUESO OAXACA, SERVED WITH TORTILLA CHIPS & SALSA ROJO

VUELVE A LA VIDA 16
SHRIMP, OCTOPUS, CRAB, AVOCADO, SERRANO, TOMATO, ONION, CILANTRO & SMOKED POBLANO IN A TOMATO LIME CHILE SAUCE. SERVED WITH TORTILLA CHIPS

CACHITOS DE TRIPITA 9.5
CHOPPED TRIPITAS FRIED TO A CRISP SERVED WITH OUR HOUSE MOLES

SOPE (2) 10
MASA CAKE TOPPED WITH REFRIED BEANS, SHREDDED LETTUCE, TOMATO, MEZCAL ONIONS, AVOCADO, CILANTRO, QUESO FRESCO, RADISH, & CREMA. SERVED WITH YOUR CHOICE OF BARBACOA, PASTOR, CHICKEN TINGA, CHORIZO, CARNITAS, OR ROASTED CORN & NOPALES

NOPALITOS FRITOS 8
LIGHTLY BATTERED AND FRIED CACTUS FRIES SERVED WITH OUR HOUSE MOLES

BOCOLES DE FRIJOL 9
GROUND BLACK BEAN AND MASA CAKES SERVED WITH QUESO FRESCO, CILANTRO, SALSA ROJA & CHICHARRON DUST

COLITAS DE PAVO 6
4 DEEP FRIED TURKEY TAILS MARINATED IN AN ADOBO LIME SAUCE

DE LA TIERRA 16
CORN TOSTADA, REFRIED BEANS, ROASTED CORN, SERRANO, CABBAGE, AVOCADO, ROASTED TOMATILLO, HORMIGAS, CHILCUILES, CHAPULINES, FLOR DE CALABAZA, GUAJILLO DUST, CILANTRO, & SALSA BORRACHA

HUACHINANGO Y CAMARON 15
CEVICHE COMPRISED OF RED SNAPPER, SHRIMP, ONION, TOMATO, AVOCADO, & JALAPEÑO IN A MEZCAL LIME SAUCE

COMIDA

TACOS

SERVED ON CORN TORTILLA WITH CILANTRO, ONION & SALSA

PASTOR 3.5
MARINATED PORK SLOWLY ROASTED ON A TROMPO

CRISPY CHICKEN TINGA 3.5
SHREDDED CHICKEN SIMMERED IN AN ADOBO TOMATO SAUCE WITH AVOCADO CREMA

CARNITAS JABALÍ 4
TEXAS WILD BOAR, BRAISED TO PERFECTION

BARBACOA 3.25
SLOW ROASTED BEEF HEAD

TRIPA DE RES 3.25
BEEF INTESTINE SERVED EXTRA CRISPY

CRISPY SHRIMPORIZO 4.5
GRILLED SHRIMP & CHORIZO WITH SMOKED POBLANO, ONION & AVOCADO CREMA

FLOR DE CALABAZA 4.5
TEMPURA & FRESH SQUASH BLOSSOM, ROASTED CORN, ROASTED BLACK GARLIC CHIMICHURRI SAUCE

POBRE GUEY 2
ABUELITA'S REFRIED BEANS & QUESO OAXACA



LENGUA DE CORDERO 4
SLOW COOKED & SEARED LAMB TONGUE

RAJAS CON QUESO 3.5
ROASTED POBLANO, CORN, ONION, QUESO OAXACA, CREMA

BEEF BELLY PICADILLO 4
SMOKED BEEF BELLY, CARROT, ONION, POTATO, JALAPEÑO, TOMATO

HONGUITO 2.75
PORTABELLA, HEN OF THE WOODS, & SHIITAKE MEDLEY WITH MELTED QUESO OAXACA

NOPALES 3.5
PICKLED CACTUS, PICO DE GALLO, & QUESO FRESCO

ANDO CRUDO 4.5
SLOW COOKED BEEF TRIPE, IN CHILE BROTH, SEARED, OREGANO, RED PEPPER, IN A CONSOME REDUCTION

AY MI NEMO! 5
FRIED SNAPPER DE PASTOR WITH PULQUE SLAW

COMIDA

PLATOS PRINCIPALES

- PIPIAN ROJO** 18
ROASTED CHICKEN THIGH IN A VELVETY DRIED PEPPER, PUMPKIN AND SESAME SEED SAUCE SERVED WITH SMOKED POBLANO CACTUS RICE
- SHANK YOU** 15
3 FRIED PORK SHANKS & ROASTED POTATOES SLAPPED WITH CHILE COLORADO SAUCE & CREMA
- FLAUTOTAS (2)** 14
2 LARGE FLAUTAS STUFFED WITH SHREDDED CHICKEN, MEZCAL ONIONS, CILANTRO, & QUESO OAXACA. SERVED WITH REFRIED BEANS, GUACAMOLE, CREMA, SHREDDED LETTUCE, TOMATOES, & PICKLED JALAPENOS
- PESCADO COLORADO** 20
GRIDDLE SEARED RED SNAPPER RUBBED WITH CHILE COLORADO, SERVED WITH SQUASH & SMOKED POBLANO CACTUS RICE
- CHIMMY CHIMMY, YA!** 18.5
SEARED RIBEYE, CHIMICHURRI, SAUTEED VEGGIES, POBLANO RICE, LETTUCE, & TOMATO
- ASADO DE PUERCO** 16
SLOW SIMMERED PORK IN A 6-PEPPER STEW. SERVED WITH POBLANO RICE & REFRIED BEANS & 1 LARGE FLOUR TORTILLA
- EL MAESTRO** 52
BRAISED WHOLE BEEF SHANK SERVED WITH PICO DE GALLO, HOUSE MOLES, HOUSE SALSAS, & CORN TORTILLAS. (SERVES 5-7)

SOPAS & ENSALADAS

- POZOLE** 10
SLOW COOKED PORK IN TOATO AND DRIED CHILE BROTH, WITH OREGANO, GARLIC, WHITE HOMINY, RADISH, LETTUCE, ONION & LIME. SERVED WITH CORN TOSTADA
- FIDEO** 6
VEGETARIAN SOUP WITH TOMATO, BLACK GARLIC, ONION, CHILICOSLE DRIED PEPPER, VERMICELLI NOODLES, CILANTRO & AVOCADO
- MUY UPPER** 8.5
FIELD GREENS, CUCUMBER, TOMATO, AVOCADO, & PEPITAS, WITH A PRICKLY PEAR & PULQUE VINAIGRETTE
- ROASTED CHAYOTE** 6.5
ROASTED SQUASH, BLACK GARLIC, MEZCAL ONIONS, & POMEGRANATE TOSSED IN A TOASTED CHILHUACLE VINAIGRETTE AND TOPPED WITH QUESO FRESCO

POSTRES

- CAJETA CHURRO DREAM** 9
CHURRO WAFFLE SERVED WITH CAJETA ICE CREAM & CAJETA DRIZZLE
- CARLOTA DE LIMÓN** 6
TRADITIONAL MEXICAN LAYERED SWEET CAKE TOPPED WITH LIME CREMA
- CAJETA ICE CREAM** 4
SALTED CARAMEL GOAT'S MILK

COMIDA

TORTAS

SERVED WITH SHOESTRING FRIES DUSTED WITH LATIN SPICES & HOUSE MOLE

- CHICHICUILOTE FRITO** 13
LIGHTLY BREADED AND FRIED CHICKEN, WITH PEPPER JACK CHEESE, SHREDDED LETTUCE, TOMATO, SMOKED POBLANO, & AVOCADO CREMA. SERVED ON CEMITA BUN
- EL OSWALD** 19
TENDER CHARRED PULPO WITH SMOKED PEPPER DRIZZLE, SHREDDED LETTUCE, GOOSEBERRY-PIÑA SALSA, & QUESO OAXACA. SERVED ON A CEMITA BUN
- RUINED** 13
BRISKET BURGER STUFFED WITH QUESO OAXACA, "JUCY LUCY" STYLE, TOPPED WITH ANCHO CHILE RUBBED BACON, SMOKED POBLANOS, SHREDDED LETTUCE, TOMATO, AVOCADO CREMA SERVED ON A CEMITA BUN
- EL BORRACHO** 15
CARNITAS JABALÍ, MEZCAL ONIONS, & CABBAGE SMOTHERED WITH SALSA DE CHILE DE ARBOL. SERVED ON A TELERA ROLL
- ¡AY GUEY!** 18
MILANESA, HAM, PORK SHOULDER, AND BARBACOA, WITH LETTUCE, TOMATO, ONION, JALAPENO, AVOCADO, CREMA, SWISS, MUENSTER, & QUESO OAXACA. SERVED ON A TELERA ROLL
- EL REY MILANESA** 15
BEEF RIBEYE BREADED AND FRIED, REFRIED BEANS, SHREDDED LETTUCE, TOMATO, AVOCADO, ONION, QUESO OAXACA, & PICKLED JALAPENO ON A TELERA ROLL
- CONSECO BENCH PRESS** 12
PORK SHOULDER MARINATED IN A MOJO SAUCE, SLICED HAM, SWISS CHEESE, DIJON MUSTARD, & DILL PICKLES, ON CUBAN BREAD

SIDES

- ELOTES** 6.5
- PAPITAS SUCIAS** 4.5
- ARROZ DE NOPAL** 3
- FRIJOLES REFritos** 3
- FRIJOLES NEGROS (V)** 3
- CHICHARRONES** 6
- SEASONAL VEGETABLES** 6
- CHIPS** 2
- SALSA ROJA** .75/2
- SALSA VERDE** .75/2
- SALSA BORRACHA** .75/2
- GUACAMOLE** 2/6
- MOLE ROJO/VERDE/PIPIAN** 1.5
- CHAPULINES** 4.5

DESAYUNO

GORDITAS

CHALINO 4.5
SCRAMBLED EGG, PASTOR, FRESH JALAPEÑO,
GRILLED ONION, QUESO OAXACA, SALSA ROJA

EL COCHILOCO 5.5
SCRAMBLED EGG, CARNITAS JABALI, ANCHO CHILI
RUBBED BACON, QUESO BLANCO, PICO DE GALLO,
& SALSA VERDE

LA REINA 5
SCRAMBLED EGG, CHORIZO, TOMATO, CILANTRO,
ONION & AVOCADO

NADA DE ESO 6
SCRAMBLED EGGS, PASTOR, CHORIZO, SMOKED
POBLANO, GRILLED ONION, GUACAMOLE, QUESO
BLANCO, & SALSA BORRACHA

AMERICANO 4.5
SCRAMBLED EGGS, ANCHO CHILI RUBBED BACON,
PICO DE GALLO, & QUESO BLANCO

EL RANCHERO 5
SCRAMBLED EGGS, REFRIED BEANS, BARBACOA,
ONION, CILANTRO, & SALSA VERDE

BREAKFAST SERVED DAILY

11AM-3PM

MI VIEJA Y YO 10
HUEVOS DIVORCIADOS
1 CRISPY TOSTADA W/ ROASTED CHAYOTE & PUMPKIN SEED PURÉE, QUESO FRESCO, &
CILANTRO, SERVED WITH OVER-MEDIUM EGG AND MOLE VERDE. 2ND TOSTADA
WITH ROASTED TOMATO & ONION SALSA, WITH SPRINKLED CHORIZO
& QUESO OAXACA, SERVED WITH OVER MEDIUM EGG & MOLE ROJO

CLÁSICO 12.5
TWO OVER MEDIUM EGGS, MILANESA DE RES & CHORIZO LINK, SERVED WITH BREAKFAST
PAPAS & CORN TORTILLAS

FUERZA 9.5
PASTOR & BREAKFAST POTATO HASH WITH TWO EGGS, AVOCADO,
QUESO OAXACA, CILANTRO, & CREMA

LA BOMBA 9
BREAKFAST CHIMICHANGA WITH SCRAMBLED EGG, CHORIZO, POTATO, AND
QUESO OAXACA IN A FLOUR TORTILLA. SERVED WITH BREAKFAST
PAPAS, MOLE ROJO AND CREMA DRIZZLE

BREAKFAST ASADO 12
PORK ASADO, REFRIED BEANS, BREAKFAST PAPAS, 2 OVER MEDIUM EGGS,
1 LARGE FLOUR TORTILLA

CHILAQUILES DE JABALÍ 10
TORTILLA CHIPS TOPPED WITH TWO EGGS, BRAISED JABALI, SALSA ROJO
& QUESO FRESCO

EL COYOTE 6
HAM, SWISS, SMOKED POBLANO, AVOCADO, & SCRAMBLED EGG ON A TELERA ROLL

EL CHURRITO DE LA MAÑANA 7.5
CHURRO WAFFLE, MIXED BERRIES, RUM CREMA, & 2 PIECES OF ANCHO RUBBED BACON