

## Cocteles



**MICHELADA D.F.**  
tomato, Maggi, hearth  
toasted cumin, Bohemia,  
Oaxacan sea salt rim  
9

**MICHELADA MERIDA**  
tomato, habaero, coriander, Maggi, lime, Carta Blanca, Judah's sal de gusano rim  
9

**MEZCAL BLOODY MARY**  
everything is better with mezcal  
12

**JONATHAN'S GIN TONIC**  
+9 Pierde Almas mezcal gin, cucumber, juniper, hibiscus, fever tree tonic  
14

**CORAZÓN**  
Pueblo Viejo blanco, hearth toasted coriander, cilantro, lime, hibiscus ice  
11

**PRINCESA DE LA MARACUYÁ**  
mezcal, orange, habaero, laurel, passion fruit - ginger espuma  
12

**PUERTO ESCONDIDO**  
mezcal, demerera rum, toasted coconut cream, pineapple juice, canela  
12

## Margaritas & Mimosas



**DE LA CASA**  
Pueblo Viejo blanco, lime, agave, orange, Oaxacan sea salt  
9

**MEZCALERA**  
Pierde Almas mezcal, lime, agave, orange, guajillo sal de gusano  
11

**SALT AIR**  
Milagro blanco, lime, Luxardo triplum, salt air  
12

**ESTILO RON COOPER**  
Pueblo Viejo blanco, lime, agave, orange, guajillo sal de gusano, mezcal Vida copita  
13

**PIÑA COLADA MIMOSA**  
fresh pineapple juice, Kalani, brut cava  
9

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## Cervezas



*en botella*

**XX LAGER** 5

**NEGRA MODELO** 5

**PACIFICO** 5

**CARTA BLANCA** 5

**CABOTELLA** 6

**GREEN FLASH DOUBLE STOUT** 6

**BOHEMIA CLASICA** 5

**SCULPIN IPA** 7

**GREAT WHITE** 6

**TRUMER PILS** 6

**ACE CIDER** 6

## Botanas y Antojitos

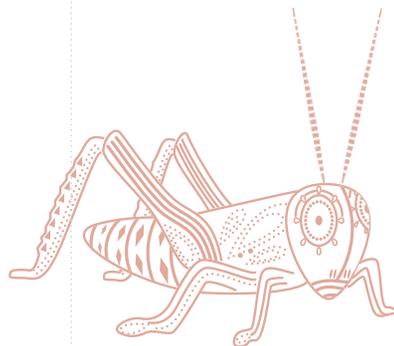


**CACAHUATES ENCHILADOS**  
organic Valencia peanuts, garlic, chile árbol  
3.5

**TOSTADAS CON SALSA**  
crispy tortilla basket, chipotle salt, three salsas: tomatillo-serrano, sikil pak, muchos chiles  
5

**GUACAMOLE VERDE**  
miltomate, serrano, cilantro, queso fresco  
9  
add Oaxacan chapulines 3

**QUESO FLAMEADO CON SOTOL**  
Chihuahua cheese, Hacienda de Chihuahua sotol, Roy Burns huitlacoche  
9  
add housemade chorizo rojo 4



Please alert your server if you have any allergies or dietary restrictions

## Barra Fria



**CEVICHE NEGRO DE PULPO**  
Spanish octopus, five chile ash, seasonal melon  
13

**CEVICHE COSTEÑO**  
local halibut crudo, avocado, salsa Mexicana, toasted hominy  
12

**CEVICHE DE ATÚN ESTILO JOSÉ**  
line caught yellow fin tuna, maggi-lime marinade, crispy amaranth, pecans  
13

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## Fuentes y Jardines



**FIDEOS EN CALDO DE FRIJOL Y CHORIZO VERDE**  
toasted vermicelli, heirloom black bean broth, chipotle meco, green chorizo, queso fresco  
9

**ENSALADA CÉSAR DE GRANJA**  
local farm baby kale, bolillo croutons, lime-anchovy dressing, boquerones, 63 degree egg  
9

**ENSALADA DE XITOMATE**  
heirloom tomatoes, stone fruit, avocado, sikil pak  
10

## El Taco



ALL TACOS ARE SERVED ON NIXTAMAL HEIRLOOM CORN TORTILLAS

EACH / FOR THREE

**HUEVO CON ARRACHERA\***  
creamy scrambled eggs, steak, salsa muchos chiles  
4.5 / 13

**CALABACITAS**  
young summer squashes, white corn, epazote crema, queso fresco  
3.5 / 10

**COCHINITA PIBIL**  
baby pig, mayan axiote rub, sour orange marinade, xni pec  
4 / 11

**MOLLEJAS DE TERNERA CON PITAYAS EN ESCABECHE**  
masa crusted veal sweetbreads, avocado, fresno escabeche, dragon fruit  
5 / 14

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## El Almuerzo



**ENCHILADAS SUIZAS MONTADAS\***  
Chihuahua cheese stuffed tortillas, salsa verde, 63 degree egg, smoked black beans  
13

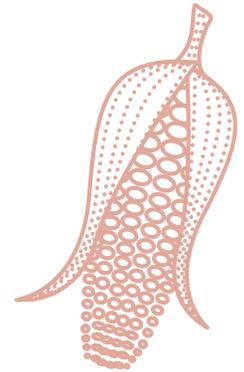
**MEMELAS DE HUEVO CON FRIJOLE\***  
grilled masa cake, creamy scrambled eggs, hoja santa, salsa verde  
15

**CHILAQUILES ROJOS\***  
nixtamal totopos, chipotle morita salsa, Chihuahua cheese, chorizo rojo, sunny side up egg  
14

**POZOLE ROJO ESTILO MAZATLÁN\***  
pork-guajillo chile broth, shredded pork, pozolero hominy  
14

**PLÁTANO FRITO\***  
crispy plantain, condensed milk, toasted sesame seeds, cajeta  
7

\*Brunch items served until 3pm



## Vegetales



**TORTILLAS**  
four handmade Anson Mills nixtamal tortillas  
3

**FRIJOLE REFITOS**  
Rancho Gordo bean refrito, Chihuahua cheese, epazote crema  
7

**NOPAL ASADO**  
young Mexican cactus, salsa asada, toasted hazelnuts  
6

**ARROZ CON FRIJOLE**  
Rancho Gordo black beans, long grain Mexican rice  
7

**ENCURTIDOS**  
Spicy escabeche  
4



Sopa del día... mezcal!

*Our Stave for Agave*

The Tequilas and Mezcales of our Friends & Family

\$/ounce

**Tequila**

Tequila Ocho Plata, La Negraera, 2014 **10**  
**TOMAS ESTES**

Excecella Añejo **10**  
**CAMARENA FAMILY**

San Matias Añejo **10**  
**DAVID GRAPSHI**

Tapatio Añejo **9**  
**MARCO KARAKASEVIC & CAMARENA FAMILY**  
Mezcal **1**

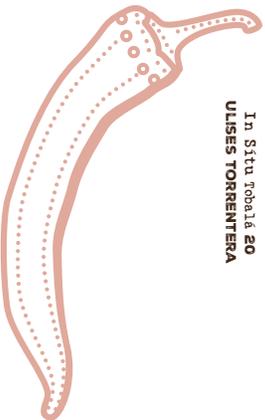
Pierde Almas Dobaadran **11**  
**JONATHAN BARBERI, DANIEL ROBLES, YIRA VALLEJO**

Siembra Miel Cupreata **13**  
**DAVID SURO**

Vago Tepezate **12**  
**JUDAH KUPER**

Del Mañey Iberico **25**  
**RON COOPER**

Jolgorio Mexicano **16**  
**FAMILIA CORTEZ**  
In Situ Tobalá **20**  
**ULISES TORRENTERA**



Please inquire if you are interested in purchasing our handmade Oaxacan ceramics

*Sebidas Sin Alcohol*

Jugos Naturales  
Chico **4**  
Grande **7**

Té helado **3**  
Nuni Organic Black Iced Tea

Mexican Limeade **3.5**  
Blackberry Limeade **4.5**

Pellegrino Sparkling Water **6**

Acqua Panna Bottled Water **6**

Mexican Jarritos **4**  
Mandarin  
Famardin  
Guava  
Pineapple

Mexican Coke **4**

Mexican 7-UP **4**

Squirt **4**

Old Fashioned Diet Coke (8oz.)

*Caliente*

Cafe **3**

Roast Co. Single Origin, Veracruz

Té de Nuni **3**

Chamomile Lemon  
Moroccan Mint  
Jasmine Green  
Breakfast Blend  
Earl Grey



**CALAVERA**  
Mexican Kitchen & Agave Bar

/kala'gera/ : a representation of a human skull made of sugar or clay, often used in the Mexican celebration Day of the Dead

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