

ANTOJITOS

Guacamole – Avocado, cilantro, fire roasted serrano, garlic lime zest. 9 gf

Molotes de Jaiba – Blue corn masa turnovers, crab meat filling, shrimp arbol sauce, drizzled crema, cheese. 12

Pulpo – Seared spanish octopus, rustic salsa verde, roasted potatoes. 15 gf

Quesadillas – Handmade Blue corn tortilla, seared wild mushroom, black beans. 12 gf

Queso Fundido – Chorizo, pickled Chile Gueros, bitter greens, tortillas. 12 gf

Aguachile – Cobia, infused with manzano & gooseberries, watercress, radish 14

ENSALADA Y SOPA

Ensalada De Nopales – Raw cactus paddle salad, greens, asparagus, Queso Fresco, housemade Guajillo vinaigrette. 9 gf

Ensalada verde – Seasonal greens, Queso Cotija, shaved easter egg radishes, mojo de ajo vinaigrette. 9

Pozole Verde – Pork hominy stew, tomatillo infused broth, traditional garnishes. Topped with crispy tortilla strips 12 gf

***Public health advises that consumption of raw or undercooked foods of animal origin, may result in an increased risk of foodborne illness.

**the chef will try to accommodate food allergies as much as possible; any other modifications we politely decline.

**whenever possible, we use local, organic & sustainable ingredients; for this reason some menu items are subject to limited availability.

PLATILLOS

***Asada** – Slagel Farm beef, Cuitlacoche, charred cebollitas, mushrooms. 26 gf

Carnitas – Braised pork shank, habanero marinated onions, platanos, chicharron, tomatillo salsa. 18 gf

Goat Birria – Braised tender goat, black beans, radish, onion, cilantro. 28 gf

Pollo en Mole Poblano – Seared Chicken Thighs, Puebla style Mole Poblano. 18 gf

Steak Burrito – Carne asada, Chorizo, creamy guacamole, Chihuahua cheese. 13

TAZÓN (Bowls)

Wild Rice – Roasted baby beets, spinach, queso cotija. 13 gf

Zanahorias Rostisadas – Roasted Baby Carrots, Sikil-Pak, Chickpeas, Chili oil. 13 gf

Farro – Grilled chicken breast, escabeche, Guajillo chile vinaigrette. 13

POSTRES

Fresas con Crema – Local macerated strawberries, whipped cream, pea shoots mazapan crumble. 9

Bunuelos – Crispy Mexican fritters tossed in cinnamon sugar. 8

TACOS (4 per order)

Carne asada & Chorizo – Skirt steak, red chorizo, chihuahua, salsa verde, queso Chihuahua. 13 gf

Pollo Asado – Char-grilled Chicken, tangy cabbage slaw, garlic mayo 11 gf

Barbacoa – Steamed beef cheeks, Pico de gallo. 13 gf

Taco de Pescado – Crispy battered swordfish, tangy cabbage slaw, garlic lime mayo, Fresno hot sauce. 11 gf

Rajas Con Crema – Charred pepper mix, fire roasted corn escabeche, Queso Fresco. 11 gf

Lengua – Braised beef tongue, tomatillo pico de gallo. 13 gf

Betabel – Slow roasted beets, avocado crema, Queso Sincho. 11 gf

Al Pastor – Slow roasted pork, Pineapple, Habanero Salsa, Fresh Lime, Cilantro. 13 gf

PA' LADO

Esquites – Charred corn, crema, chili, lime. 6

Arroz Rojo – Traditional Mexican rice. 5 gf

Frijoles Borrachos – Drunken beans, crispy chicharron, pico de gallo, mexican beer. 9

Frijoles Negros – Refried Garlic Black Beans, Queso Cotija. 6 gf

CÓCTELES

Tradicional – tequila blanco, dry curacao, agave nectar, lime. - (mango, strawberry or cucumber add \$1.50) 10

Blue & Tonic – cucumber & rose infused tequila, fever tree tonic. 11

Mystical Bunny – mescal, sweet vermouth, carrot, orange, agave nectar, lemon. 12

Barbacoa – tequila blanco, casis, morita syrup, lemon, bbq bitters. 11

El Guero Negroni – mezcal, sotol, suze, mata blanco vermouth. 11

Mayahuels Kiss – mezcal, ancho reyes, mexican rum, lime, cilantro cumin syrup 13

WildFlower – tequila blanco, ancho reyes, hibiscus syrup, mole bitters, lemon, cava. 11

Frida – tequila infused jalapeno, aloe liquor, peach bitters, egg white, lime. 12

NON-ALCOHOLIC

Aguas frescas - – jamaica hibiscus flower ice tea 4

Coke, Diet Coke, Sprite, Root beer, Fanta – 4

Freshly Brewed Iced Tea – 4

Coffee – fresh brewed 3.50

CERVEZAS

Craft Bottles 7

mural - colibre ginger - baja blonde - baja blonde coconut porter - sun crusher
© Two Brothers "Prairie Path Ale"

Draught

Colibre Lager

– 5.0% (abv) 6 –

Agua Mala IPA

– 7.1% (abv) 7 –

Agua Mala Pilsner

– 5.2% (abv) 7 –

Revolution "Anti Hero"

– 5.2% (abv) 7 –

Mexican 5

dos xx lager - modelo especial
corona - negra modelo - victoria

VINO

Basa Rueda Blanco 2017 – 10/33 white

Amizade, Monterrei Godello 2015 – 10/33 white

Avinyo Cava Grut Reserva 2015 – 10/33 bubbly

Erazuriz Max Pinot Noir 2017 – 10/33 red

Manchuela LaXara 2017 – 9/27 red

Thomas Henry Cabernet – 10/33 red

Edison Park, Mexican

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