

## ANTOJITOS

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

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

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

**Quesadillas** – Handmade blue corn tortilla, seared wild mushroom, black beans. 10 gf

**Queso Fundido** – Chorizo, pickled chile gueros, bitter greens, tortillas. 12 gf

**Aguachile** – Cobia, manzano & gooseberries aguachile, watercress, radish 14 gf

## ENSALADA Y SOPA

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

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

**Pozole Verde** – Pork hominy stew, tomatillo and herb 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** – Angus NY strip, huitlacoche mole , charred cebollitas, mushrooms. 26 gf

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

**Goat Birria** – Braised goat, black beans, radish, onion, cilantro. 21 gf

**Pollo en Mole Poblano** – Seared chicken thighs, seasonal vegetables, 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** – Seared chicken thigh, escabeche, Guajillo chile vinaigrette. 13

## POSTRES

**Fresas con Crema** – Macerated strawberries, posset, 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. 13 gf

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

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

**Pescado** – Crispy battered swordfish, cabbage slaw, garlic lime mayo, fresno hot sauce. 13

**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 pico de gallo, fresh lime, cilantro. 13 gf

## PA' LADO

**Esquites** – mexican street corn, garlic mayo, chili, lime. 6

**Arroz Rojo** – Traditional Mexican rice. 5 gf

**Frijoles Borrachos** – Drunken beans, crispy chicharron, pico de gallo, mezcal. 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** – 3

**Freshly Brewed Iced Tea** – 3

**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"

– 6.7% (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

**Errazuriz Max Pinot Noir 2017** – 10/33 red

**Manchuela LaXara 2017** – 9/27 red

**Thomas Henry Cabernet** – 10/33 red

Edison Park, Mexican

www.queendchicago.com - 773.824.4000

# QUEENDAI

