

# COMIDA

# BEBIDAS

## SMALLS

### YUCA FRITES <sup>15</sup>.

Hand Cut Yuca Frys. Buddha's Hand Aioli.  
Furikake. Queso Cincho

### \* CHICATANA CESAR SALAD <sup>19</sup>.

Chicatana Cesar Dressing. Grilled Romaine  
Queso Cincho. Lemon. Chicken Skin Chicharron

### SANTA QUESADILLA <sup>16</sup>.

Hoja Santa. Corn Tortilla. Queso de Cabra.  
Chiltepin. Salsa Verde

+ *Huitlacoche or Chapulines* <sup>5</sup>.

### GREEN CHORIZO VAMPIRO <sup>14</sup>.

Hand Pressed Corn Tortilla. Green Chorizo.  
Queso Asadero. Salsa Macha

## COCTELES

**Hada Madrina** | Absinthe. Gin. Pina. Egg White. Queso Cincho. Chiltepin. <sup>18</sup>

**El Verde Peligroso** | Local Gin or Vodka. Kiwi. Epazote. Celery Bitters. <sup>16</sup>

**Sangre De Maize** | Mezcal & Corn Negroni. <sup>16</sup>

**Por Siempre** | Sotol or Whiskey. Piloncillo. Orange. Mole Bitters. <sup>16</sup>

**Carajillo** | Espresso. Sotol. Licor 43. Orange. <sup>16</sup>

**CardaMami** | Tequila Repo, Cardamom, Pomegranate Ponche, Berries. <sup>18</sup>

**Marg** | Mezcal or Tequila. **Choose:** Green Chili, Classic, Ponche. <sup>15</sup>

**Diablito Descarado** | Batavia Arrack, Alma Tepec, Lemon, Berries, Egg White <sup>16</sup>

**House Sangria** | *Limited.* <sup>14</sup>

**Feature Cocktail** – Ask your server

**Buy the Chilte Crew a Round** <sup>20</sup>

## VINO <sup>15</sup>

Desda Mexico Con Amor

*Sparkling. White. Red. Rose.*

## THE FRIDGE

Cervezas, Local Bottles & Cans on Rotation (pricing varies)

Mexican Lager

Blonde

IPA

Craft

Seltzer

What's Chef Drinking?

## NON-ALCHS (pricing varies)

Big Marble - AZ Ginger Beer

Topo Chico

Mexican Coke

Seasonal Soda

NA Beer

## MIDS

### \* MUSSELS <sup>28</sup>.

Black Mussels. Green Chorizo.  
Wine & Corn Broth.  
Fennel

### ^\* MOLE DE LA CASA <sup>MP</sup>.

Flautas du Jour. Rotating Mole.  
Chipotle Cashew Crema.  
Slaw. Onion. Queso de Cabra.  
+ **3 Flautas MP.**

## GRANDES

### \*BESTIA SMASHY-BURGER <sup>22</sup>.

Kobe Patty. Onion. Spicy Pickle.  
American Cheese. Salsa de Isla.  
Tallow Butter

+ **Papas** <sup>6</sup>

+ **Bone Marrow** <sup>13</sup>

### TACOS DE BIRRIA <sup>22</sup>.

Beef or Jamaica  
Squid Ink Corn Tortilla or Benny Blanco Flour  
Queso Asadero. Cabbage. Onion.  
Salsa Taquera. Miso Consommé.  
*Vegan Available*

### \*PLATO DE ASADA <sup>MP</sup>.

Wet Aged **Prime** Ribeye.  
Benny Blanco Flour Tortillas.  
Onion. Toreado. Queso de Cabra.  
Frijoles de Santa. Salsa Taquera.

### \*MOLE RECADO <sup>MP (Limited)</sup>.

**½ 2 Wash Chicken or Duroc Pork Tomahawk**  
Recado & Huitlacoche Mole.  
Brown Buttered Hominy.  
Slaw. Onion. Avocado

# SPIRITS

## **MEZCAL**

Bosscal Sacraficio Conejo | Rabbit Sacraficial. **27**

Bozal Sacraficio Pechuga | Chicken Sacraficial. **27**

Madre Espadin. **17**

Madre Ensemble. **18**

Madre Ancestral. **27**

## **SOTOL**

Ono. **12**

Senor Durango. **11**

Los Magos. **18**

## **TEQUILA**

Derechito Blanco. **12**

Derechito Reposado. **14**

Derechito Anejo. **18**

Derechito Extra Anejo. **22**

## **WHISKEY**

Del Bac AZ. **17**

Abasolo MX. **15**

## **GIN**

Suncliffe Solstice AZ. **18 (Limited)**

Suncliffe AZ. **13**

Gracias A Dios MX. **13**

## **APERTIVOS Y DIGESTIFS**

Fernet MX. **9**

Alma Tepec MX. **9**

Granada Vallet MX. **9**

Absinthe. **12**



## CHILTE

# NOS VALE

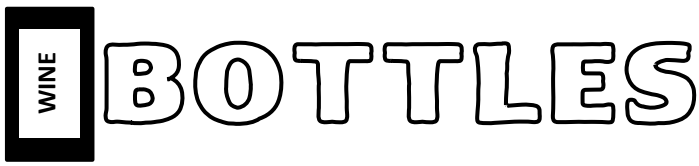
# PHX MADRE! AZ

EST  
MMXX

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To ensure health and medical benefits for all of our valued full-time team members a 3% charge will be added to each guest check. In support of this initiative, the entirety of the charge is retained by the restaurant. If you would like this charge removed, please let our staff know. Thank you for dining with us and supporting our staff!  
25% Gratuity will be auto applied to parties of 6 or more

**EXECUTIVE CHEF LAWRENCE SMITH**

*February 24'*



**DESDE MEXICO CON AMOR**

Our wines are meticulously picked to transcend the moment, weaving a tale of tradition and artistry. Each bottle is a celebration of Mexican terroir, inviting you to experience the hard work and storied traditions of Mexican winemaking. Sharing these wines is a journey, where the essence of Mexico's soil mingles with the joy of a great meal.

**RED**

**Misión Tinto 15/48**

Red Blend, Bodegas de Santo Tomas, Baja California, MX  
*Well Balanced, Soft Tannins, Velvety Finish*

**Carignan 90**

JC Bravo, El Porvenir, Baja California, MX  
*Red Fruit, Winter Spice, Balanced Acidity*

**Cabernet 65**

Bodega de Santo Tomas, Baja California, MX  
*Rich Fruit, Oak, Velvety Tannins*

**WHITE**

**Misión White 15/48**

White Blend, Bodegas de Santo Tomas, Baja California, MX  
*Citric, Light Body, Lightly Floral*

**Blancs 75**

White Blend, Vinedo San Miguel, San Miguel de Allende, MX  
*Full Body, Herbal, Savory Finish*

**Lola 65**

White Blend, Symmetria, Valle de Guadalupe, MX  
*Floral Nose, Crisp Fruity Finish*

**SPARKLING**

**Blanc de Noirs 15/48**

White Blend, Terra Madi, Queretaro, MX  
*Elegant, Dry, Fresh, Soft Oak*

**Luminaria 75**

Grenache Noir, Symmetria, Valle de Guadalupe, MX  
*Intense, Bright Citrus, Soft Vanilla, Lingering Finish*

**ROSE & SKIN CONTACT**

**Guaname Rosado 15/48**

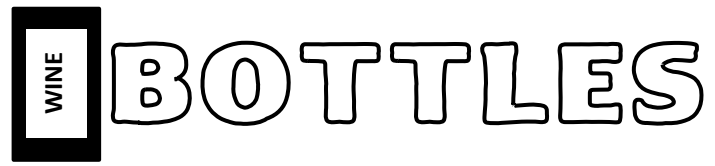
Rose, Valle de Jaral de Berrios, San Felipe, Guanajuato, MX  
*Fresh Acidity, Grapefruit, Citric Finish*

**Rosadito 15**

Rose, Ezequiel Montes, Querétaro, MX  
*Celebrating Mexico first canned Rose bursting with notes of Fresh Fruit, Soft Florals, Balanced Acidity*

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