

CAUCHO

FEED YOUR BELLY

WE LOVE CORN HERE AT CAUCHO! EVERY DAY WE COOK & GRIND ORGANIC WHITE, YELLOW, AND BLUE CORN ON OUR LAVA STONE CORN MILL. WE MAKE ALL OUR PRODUCTS IN HOUSE, EVERY TIME.

ANTOJITOS

- Chips and Guacamole*8.5
- Chips and Salsa*5.5
choose up to three: Verde Asado, Rojo, Pineapple Habanero Crudo, Avocado Tomatillo, Yucatan Hummus, Morita Corn Ranchero.
- Queso Fundido*8.5
fondue of cheddar cheese curds, house chorizo, sweet peppers, served with warm corn tortillas.
- Sorullitos (soh-ru-YEET-ohs).....5
cheesy fried masa fingers filled with cotija & chihuahua cheeses, served with a chile lime aioli. A Puerto Rican party snack.
- Plantains*6
fried ripe plantains in a house chili blend, aji amarillo crema, scallions..

GORDOS

- Lamb Birria Tacos13.5
Three shredded braised lamb tacos, dipped in a warm, savory stew, served with garlic scape & onion crudo, radish & limes.
- Grilled Oyster Mushroom*9.5
Hard boiled egg, pepita hummus, greens, pickled jalapeños.
- House Chorizo*10
Black bean purée, charred scallion, rojo salsa.

SIDES

- Escabeche*6
charred vegetables and chiles; marinated and served with greens.
- Arroz*4.5
steamed basmati rice, roasted garlic oil, scallions, cotija cheese.
- Frijoles*4.5
stewed black beans with epazote, onion, roasted garlic, topped with scallions & cotija cheese.

TACOS

Your choice of two tacos with a small side of arroz & frijoles OR three tacos.

MIX AND MATCH.....12

Carne Asada

Aji amarillo salsa, blistered peppers, pickled red onions, cilantro.

Al Pastor

Marinated thinly sliced Berkshire pork, grilled pineapple, cilantro, pineapple-vinegar marinated onion.

Pollo

Morita aioli, pickled sweet peppers, plantain chips, queso fresco.

Gringo*

House red chorizo, black beans, shredded lettuce, cotija cheese, crema

Cochinita Pibil Style Shrimp

Poblano peppers, avocado, pickled red onion, cilantro.

Pescado

Beer battered Icelandic cod with guajillo sauce, lime-cabbage curtido, crema, cilantro.

Pumpkin Seed Chorizo*

Fried potatoes & cauliflower, roasted garlic aioli, morita corn ranchero salsa.

***items that can be made vegetarian and/or vegan upon request**

DESSERT

- Churros and Chocolate6
rolled in cinnamon sugar, pasilla-dark chocolate ganache.
- Tamarind-Chile Pelotas.....3.5
chocolate tamarind bites, rolled in a guajillo chile-cocoa dust.

HOUSE COCKTAILS

Paloma	8.5
Fresh grapefruit juice, mezcal, lime, simple syrup.	
Smokey Pete	9.5
Mezcal, Ancho Reyes, rosemary simple syrup, lime juice, aztec chocolate bitters.	
Mama Pacha	10.5
Scorpion Silver mezcal, triple sec, lime, agave, serrano chile, avocado.	
Chili Queen	8.5
Daiquiri with white & dark rum, basil, lime, demerara simple syrup, serrano chile.	
Up in Smoke	9.5
Mezcal, pineapple, lime, demerara sugar, smoked salt.	
Mezcal Añejo Old Fashioned	11
Aged mezcal, piloncillo sugar, orange bitters.	
Carajillo	9
Licor 43, coffee, featuring Roasters Coffee in Newbo Market.	
Red or White Sangria	8

MARGARITAS

House Margarita on Tap	8
Lunazul Blanco, triple sec, fresh squeezed lime juice, & organic agave. Served on the rocks.	
Top Shelf Margarita	
Served up or on the rocks: *price is based on tequila or mezcal choice.	
Spicy Margarita	8
Our house margarita with seasonal house made hot sauce.	
Fruit Margarita	8.5
Our house margarita...ask your server for current flavor!	

WINE

whites

Moscato D'Asti. Tintero (France).....	8/30
Godello. Amizade (Spain).....	8/30
Chardonnay. Natura (Chile) *organic.....	7/28

reds

Rioja. Orlegi de Luberri (Spain).....	8/30
Malbec. Natura (Chile) *organic.....	7/28
Cabernet. Sidekick (California).....	10/38

SWEATER WEATHER COCKTAILS

Caucho Cure	7
Toddy of Mt. Gay rum, demerara, cinnamon stick, orange.	
Spanish Coffee	8
Overproof rum, Gran Gala, whipped cream, coffee, cinnamon.	
El Cocoa Jefe	8
Warm pasilla-dark chocolate ganache, ancho reyes, scorpion silver mezcal, vanilla marshmallow, cinnamon, cocoa dust.	

CERVEZA WITH A TWIST

Michelada	6
Savory cerveza with chili-salt rim.	
Chelada *price based on beer choice.	
Lime wedge, cerveza of choice with selected salt rim.	
Mexican Ashtray	3.5
Modelo Especial with chile salt, hot sauce, and peppered lime served on the can.	

BOTTLES & CANS

Psuedo Sue Tallboy.....	5
Budweiser/Bud Light.....	3
Michelob Ultra.....	3
Victoria.....	4
Corona Extra.....	3.5
Pacifico.....	4
Wilson's Peach Seltzer.....	5
Kaliber N/A.....	4

DRAFT BEER

Modelo Especial.....	4.5
Negra Modelo.....	4.5
Easy Eddy.....	5.5
Bikini Bottom.....	5.5
Hug Deal Gone Sideweiss.....	5.5
Lions Bridge Compensation.....	6
Dry Cherry Cider.....	5.5
No Coast Habaman	5.5

ZERO PROOF

Mexican Coca-Cola.....	3
Diet Coke.....	2
Mexican Sprite.....	3
Assorted Jarritos.....	3
Topo Chico Mineral Water.....	3
Horchata.....	3.5
Agua Fresca.....	3.5
Tepache.....	3.5
Hot Tea.....	2